



## COLD

**VILLAGE SALAD 12**  
vine ripe tomatoes, cucumber,  
cubanelle peppers, kalamata olives,  
red onion, Dodoni feta

**BEET SALAD 11**  
wood roasted beets, skordalia,  
Marcona almonds, watercress

**BABY GEM 13**  
grilled gem lettuce, anchovy and  
herb vinaigrette, Dodoni feta,  
toasted herb breadcrumbs

**BRUSSELS SPROUTS 12**  
pine nuts, pickled grapes,  
kefalograviera cheese, dill, dijonnaise

**MEZZE 18**  
dodoni feta, kefalograviera cheese, htipiti,  
tzatziki, marinated olives, pepperoncini,  
crudité, dolmades, pita

**HAMACHI ESCABECHE\* 15**  
yellowtail crudo, capers,  
Castelvetrano olives, fresno chili,  
pine nuts, jerez vinegar

## SPREADS

**TZATZIKI 7**  
yogurt, cucumber, garlic

**HTIPITI 8**  
whipped feta, roasted peppers, aleppo chili, tomato

**MELITZANOSALATA 8**  
coal roasted eggplant, garlic, onion

**SKORDALIA 7**  
roasted garlic, potato, charred scallion

**TAMOSALATA 8**  
whipped fish roe, thyme, smoked paprika

**TRIO 12**  
pick three

**ARTISANAL GRILLED SOURDOUGH 4**  
sesame bread, evoo, aromatic spice blend

## HOT

**VASILIS CHIPS 12**  
lightly fried zucchini and eggplant, tzatziki

**SAGANAKI 9**  
fried Greek cheese, lemon, oregano,  
flambeed with brandy

**SPANAKOPITA 11**  
spinach & feta pie with layered phyllo

**GRILLED CALAMARI 16**  
Marcona almond puree, spanish chorizo,  
piquillo pepper, pickled shallots,  
lemon oregano sauce

**WOOD-FIRED OYSTERS 14**  
preserved lemon, anchovy and fennel butter,  
Aleppo chili

**MUSSELS 13**  
chives, dill, white wine, salt & vinegar pita chips

**ROASTED BONE MARROW 14**  
Spanish chorizo, medjool dates,  
pickled shallots, red pepper jam, grilled bread

**LOUKANIKO 15**  
housemade Greek sausage, tzatziki

# FROM THE HEARTH

All items from the Hearth are grilled over white oak and served with Vasili's signature lemon oregano sauce

## LAND

**DRY-AGED RIBEYE\* 64**  
22 oz. bone-in, maldon sea salt,  
mixed peppercorns, charred scallions

**PAIDAKIA\* 40**  
1 lb. Superior Farms American lamb chops,  
burnt onion petals, confit garlic

**LAMB PORTERHOUSE\* 37**  
1 lb. Superior Farms American lamb  
loin chops, fennel pollen, roasted fennel

**FETA BRINED CHICKEN 23**  
grilled half chicken, crispy shallots,  
charred lemon, Dodoni feta

**PORK BLADE CHOP 24**  
sumac, Marcona almonds, celery hearts,  
kalamata olive caramel

## VASILIS MIXED GRILL\*

lamb porterhouse, paidakia, pork blade  
chop, loukaniko, charred scallions,  
choice of two sides

85

## SOUVLAKI

Traditional Greek skewers served with  
tzatziki, cucumber, and shaved onion

**LAMB 15 / 28**

**PORK 12 / 22**

**CHICKEN 11 / 20**

**SHRIMP 16 / 30**

## SEA

**OCTOPODI 25**  
Santorini fava, celery hearts, charred lemon,  
colatura, smoked paprika

**SCALLOPS 27**  
coriander spiced yogurt, golden raisins,  
Castelvetrano olives, tree nut dukkah

**BAKALAO 25**  
line caught cod, skordalia, black garlic aioli

**PORTUGUESE SARDINES 21**  
roasted cubanelle peppers, shaved onion,  
gigante bean puree, grilled bread

**LAVRAKI MP**  
Mediterranean whole grilled sea bass,  
grilled dandelion greens,  
blistered cherry tomatoes

## TRADITIONAL GREEK

**MOUSSAKA 18**  
lightly grilled eggplant & zucchini, potato, aromatic  
meat sauce, kefalograviera cheese, bechamel

**YIAYIA PENNY'S PASTITSIO 18**  
terrine of baked pasta, aromatic meat sauce,  
Kefalograviera cheese, bechamel

**GYROS 17**  
sliced lamb & beef gyros, tomato,  
onion, tzatziki, pita

## SHAREABLES

**LONG GRAIN RICE 5 / 9**  
oregano, evoo

**BRIAMI 5 / 9**  
seasonal vegetables roasted to order

**HORTA 5 / 9**  
wood grilled leafy greens, lemon, evoo

**ROASTED POTATOES 5 / 9**  
lemon, herbs, evoo

**GRILLED BABY CARROTS 6 / 11**  
coriander spiced yogurt, shaved fennel,  
ras el hanout honey glaze

**GIGANTES 6 / 11**  
braised giant lima beans, Dodoni feta

**ROASTED BRUSSELS SPROUTS 6 / 11**  
black garlic aioli, toasted sesame, crispy shallots

**FETA & OLIVES 5 / 9**  
oregano, evoo

# VASILIS

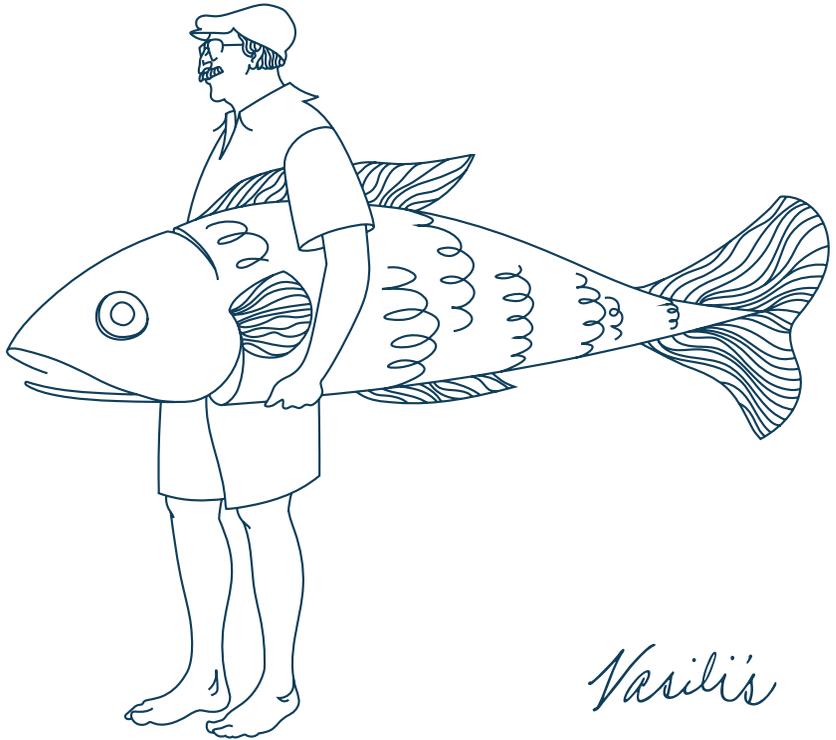
Home is where  
the hearth is.

Vasilis's restaurant pays homage to the warmth and charm of our papou Vasilis (papou - Greek for grandfather).

Papou's passion for flavorful cooking began at his mother's table but blossomed at his father's restaurant. Inspired by delicious family recipes cooked over a blazing hearth, surrounded by loved ones and friends, this passion remains true today. Each meal is celebrated with delicious food, laughter, music, and Ouzo!

We look forward to sharing our hearth-inspired Mediterranean dishes that have been handed down through generations.

Eat as strangers. Leave as cousins.  
Welcome to our table.



## GLOSSARY

### KNOW YOUR DISHES

#### BRIAMI

traditional baked vegetables (Greek ratatouille)

#### HORTA

cooked leafy greens often consisting of dandelion, amaranth or mustard

#### HTIPITI

or tirokafteri in some regions, a whipped feta cheese spread often flavored with roasted peppers

#### LAVRAKI

Mediterranean sea bass

#### LOUKANIKO

traditional sausage made from pork and lamb flavored with orange peel and fennel seed

#### MELITZANOSALATA

rustic eggplant spread with garlic and lemon

#### MEZZE

a selection of small dishes served as appetizers

#### MOUSSAKA

baked eggplant and potato with ground meat and bechamel

#### PAIDAKIA

traditional lamb chops

#### PASTITSIO

baked pasta dish with ground meat and bechamel

#### SAGANAKI

any one of a variety of cheeses fried in a pan

#### SKORDALIA

potato and olive oil spread with garlic

#### SPANAKOPITA

spinach pie with feta and phyllo

#### TARAMOSALATA

traditional spread made from fish roe thickened with bread

#### TZATZIKI

strained yogurt with cucumber and garlic

## SMALL TALK

#### ANTIO

(An-tio)  
good bye

#### EFHARISTO

(Ef-caree-STO)  
thank you

#### HERO POLI

(heer-oh-poli)  
nice to meet you

#### NOSTIMO

(nos-tee-mo)  
delicious

#### OPA

(Ohhh-Pah)  
oops or hey!

#### PAPOU

(pah-POO)  
grandfather

#### S'AGAPO

(sah-gah-POH)  
I love you

#### TI KANIS

(tee kanees)  
how are you?

#### YAMAS

(ya-mas)  
cheers!

#### YIASOU

(Yah-SU)  
hello / hi

#### YIAYIA

(yi-ayi-a)  
grandmother



Scan | Full Menu