



THE VILLAGE PUB

OLIVES / CITRUS AND FENNEL SEED	7
FRENCH FRIES / REMOULADE	7
SELECTION OF ARTISAN CHEESES	22
CHARCUTERIE ASSORTMENT	24
HOUSE SELECTION OF CAVIAR	AQ
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EARLY GIRL TOMATO AND CAVOLO NERO SOUP	17
TOASTED GARLIC BREAD / BASIL PISTOU	
VEGETABLE MINISTRONE	17
NEW POTATOES / BASIL PISTOU	
BABY RED BEET SALAD	16
SANTA ROSA PLUMS / HAZELNUT VINAIGRETTE	
CAESAR SALAD	14
SPANISH WHITE ANCHOVIES / SHAVED PARMESAN	
PERSIAN CUCUMBER AND MELON SALAD	17
OIL-CURED OLIVES / FETA CHEESE	
CITRUS-CURED KAMPACHI	24
SAUCE VIERGE / GENOVESE BASIL	

CRISPY CHICKEN SALAD BUTTERMILK DRESSING / BLUE CHEESE	24
FRENCH OMELETTE ROUGE ET NOIR CAMEMBERT / FINES HERBES	18
VERJUS-BRAISED FARROTTO SMIP RANCH VEGETABLES / TRUFFLED PECORINO	29
HAND-CUT TAGLIATELLE SWEET YELLOW CORN / CHANTERELLE MUSHROOM	24
PAN-SEARED OCEAN TROUT PROVENÇAL VEGETABLES / GENOVESE BASIL	39
CRISPY DUCK CONFIT PEARL BARLEY / PICKLED CHERRIES	26
COLEMAN RANCH PORK SCHNITZEL YELLOW PEACHES / PORK JUS	25
PEPPER-CRUSTED BAVETTE STEAK BROCCOLI VELOUTÉ / BAGNA CAUDA	34
PUB BURGER / FRENCH FRIES	20

MARKET MENU

ROASTED AND MARINATED BABY RED BEETS LABNAH / PERSIMMONS / WALNUT VINAIGRETTE	15
HAZELNUT CRUSTED DUCK BREAST GOLDEN POTATO RISOTTO / SAUCE SALMIS	37