




## THE VILLAGE PUB

OLIVES / CITRUS AND FENNEL SEED	7
FRENCH FRIES / REMOULADE	8
SELECTION OF ARTISAN CHEESES	22
CHARCUTERIE ASSORTMENT	24
HOUSE SELECTION OF CAVIAR	AQ

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MAINE LOBSTER BISQUE	21
OLIVE OIL BRAISED NEW POTATO / TENDER LEEKS / TARRAGON	
WINTER CITRUS AND SMIP RANCH BEETS	16
LABNEH / BEET CRUMBLE	
CAESAR SALAD	15
SPANISH WHITE ANCHOVIES / SHAVED PARMESAN	
SALT-CURED HAWAIIAN KAMPACHI	27
APPLE AND POMEGRANATE RELISH / SHISO OIL	
BARE ROOTS BUTTER LETTUCE AND PEAR SALAD	18
GORGONZOLA DULCE / CANDIED WALNUTS	

A 4% LIVING WAGE SURCHARGE WILL BE ADDED TO ALL PURCHASES TO SUPPORT LIVING WAGES AND HEALTH INSURANCE FOR ALL OUR EMPLOYEES. THANK YOU FOR YOUR SUPPORT.

CRISPY CHICKEN SALAD BUTTERMILK DRESSING / BLUE CHEESE	24
FRENCH OMELETTE ROUGE ET NOIR CAMEMBERT / FINES HERBES	19
VERJUS-BRAISED FARROTTO SMIP RANCH VEGETABLES / TRUFFLE PECORINO	24
RICOTTA GNUDI CHANTERELLE MUSHROOM / WINTER SQUASH PUREE	22
PAN-SEARED OCEAN TROUT VEGETABLES GRAND MÈRE / SAUCE BARIGOULE	39
CRISPY DUCK CONFIT PEARL BARLEY / PICKLED CHERRIES	26
LLANO SECO PORK SCHNITZEL RED PEARS / PORK JUS	26
PEPPER-CRUSTED BAVETTE STEAK BROCCOLI VELOUTÉ / BAGNA CAUDA	34
PUB BURGER / FRENCH FRIES	22
	
MARKET MENU	
POTATO LEEK VELOUTE BUCKWHEAT PARISIAN GNOCCHI / GUANCIALE PINENUT CRUMBLE	14
PACIFIC NORTHWEST PAN SEARED PETRALE SOLE GLAZED BUTTER BEANS / SMIP GREEN GARLIC MOUSSELINE	28