



THE VILLAGE PUB

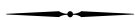
BRUNCH

BEIGNETS 14
CRÈME ANGLAISE, PRESERVES

IGNALAT BURRATA FROM APULIA 24
HONEYCOMB / FRANTOIO DI CAMPAGNA OLIVE OIL

MARKET FRUITS 13
MARCONA ALMONDS

HALF DOZEN KUSSHI OYSTERS 27
CABERNET SAUVIGNON MIGNONETTE



CHILLED ENGLISH PEA VELOUTE 17
HERBED CROUTON / CITRUS CRÈME FRAÎCHE

LOBSTER BISQUE 21
GOLDEN POTATOES / YOUNG HERBS

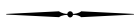
LATE HARVEST CITRUS AND AVOCADO SALAD 18
CURED BLACK OLIVE / CALAMANSI VINAIGRETTE

BELGIAN ENDIVE “SALADE LYONNAISE” 19
RHUBARB / CHAMPAGNE VINAIGRETTE

HOUSE SELECTION OF CAVIAR AQ
TRADITIONAL GARNITURE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS.

SOFT-ROLLED FRENCH OMELETTE VIN JAUNE BEURRE BLANC / PERLITA CAVIAR	41
TENDER LEEK AND TALEGGIO SCRAMBLE CHINO VALLEY RANCH EGGS / FINES HERBES	23
BUTTER-POACHED MAINE LOBSTER BENEDICT PROSCIUTTO AMERICANO / HOLLANDAISE SAUCE	45
ALMOND WOOD-GRILLED VEAL Tournedos PARISIAN GNOCCHI / BÉARNAISE SAUCE	39
ORA KING SALMON MI-CUIT RUBY RED BEETS / WHOLE GRAIN CRÈME FRAÎCHE	37
CHICKEN WALDORF SALAD CELERY AND STRAWBERRIES / CREAMY GORGONZOLA	24



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.