



THE VILLAGE PUB

MAINE LOBSTER BISQUE	21
OLIVE OIL-BRAISED NEW POTATO / TARRAGON	
YELLOW CORN VELOUTE	17
FROMAGE BLANC / CALABRIAN CHILI OIL	
ADRIATIC FIG AND SMIP RANCH BEET SALAD	17
LABNEH / BEET CRUMBLE	
BUTTER LETTUCE AND STRAWBERRY SALAD	18
GORGONZOLA DULCE / CANDIED HAZELNUTS	
LOBSTER BOUDIN BLANC	28
BUTTER TAGLIARINI / SAUCE AMERICAINE	
KOMBU-CURED HAWAIIAN KAMPACHI	27
DAPPLE DANDY PLUOTS / YUZU COULIS	
CAVIAR SERVICE	AQ
TRADITIONAL GARNITURE / TOASTED BRIOCHE	

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.

ROASTED STEAK OF CAULIFLOWER	28
MOROCCAN SPICED CHICKPEAS / SAUCE CHERMOULA	
PAN-ROASTED ATLANTIC SALMON	42
YELLOW CORN FONDUE / GREEN OLIVE TAPENADE	
PAN-SEARED HOKKAIDO SCALLOPS	44
HEIRLOOM TOMATO CONSOMME / SMOKED EGGPLANT AGNOLOTTI	
SWEET CORN MEZZALUNA PASTA	29
SUCCOTASH / GENOVESE BASIL	
HERITAGE CHICKEN BALLOTINE	35
MARBLE POTATOES AND POLE BEANS / SAUCE CHASSEUR	
GRILLED 38 NORTH DUCK BREAST	45
DUCK LIVER PAIN PERDU / HUCKLEBERRY JUS	
GRILLED FLANNERY FILET MIGNON AU POIVRE	65
POTATO MILLE-FEUILLE / VEGETABLES GRAND MERE	
MAITAKE MUSHROOMS IN BROWN BUTTER	12
POTATO PUREE	10
CHERMULA-ROASTED CAULIFLOWER	11

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