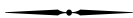




THE VILLAGE PUB

BRUNCH

BEIGNETS CRÈME ANGLAISE, PRESERVES	14
IGNALAT BURRATA FROM APULIA HONEYCOMB / FRANTOIO DI CAMPAGNA OLIVE OIL	24
MARKET FRUITS MARCONA ALMONDS	13
HALF DOZEN KUSSHI OYSTERS CABERNET SAUVIGNON MIGNONETTE	27



YELLOW CORN VELOUTE FROMAGE BLANC / CALABRIAN CHILI OIL	17
LOBSTER BISQUE GOLDEN POTATOES / YOUNG HERBS	21
HARVEST GREENS SMIP RANCH VEGETABLES / CHAMPAGNE VINAIGRETTE	18
BUTTER LETTUCE SALAD GORGONZOLA DULCE / CANDIED HAZELNUTS	18
HOUSE SELECTION OF CAVIAR TRADITIONAL GARNITURE	AQ

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
ATLANTIC SALMON MI-CUIT RUBY RED BEETS / WHOLE GRAIN CRÈME FRAÎCHE	37
CRISPY CHICKEN SALAD BUTTERMILK DRESSING / BLUE CHEESE	26



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.