



THE VILLAGE PUB

BRUNCH

APPLE DANISH SPICED APPLES / CRÈME FRAÎCHE	12
BEIGNETS CRÈME ANGLAISE / VANILLA-PLUM PRESERVES	14
CRÊPES HONEY RICOTTA / WINTER CITRUS	23
MARKET FRUITS MARCONA ALMONDS	13
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GOLDEN POTATO AND LEEK SOUP PARSLEY PISTOU / GUANCIALE	17
LOBSTER BISQUE GOLDEN POTATOES / YOUNG HERBS	21
HARVEST GREENS SMIP RANCH VEGETABLES / CHAMPAGNE VINAIGRETTE	18
WINTER CITRUS AND FENNEL SALAD MARCONA ALMOND / CALAMANSI VINAIGRETTE	18
CENTER-CUT AHI TUNA TARTARE SHIRO TAMARI VINAIGRETTE / CRÈME FRAÎCHE	27
KELUGA OR PERLITA CAVIAR SERVICE 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
PAN-SEARED ALASKAN HALIBUT ROASTED BRASSICAS / SAUCE GRENOBLOISE	37
CRISPY CHICKEN SALAD BUTTERMILK DRESSING / BLUE CHEESE	26
HOBBS BACON	10
CHERMOULA-ROASTED CAULIFLOWER	11

A 4.75% 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.