

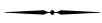


THE VILLAGE PUB

38 NORTH DUCK PÂTE EN CRÔUTE 21

FRENCH FRIES / REMOULADE 8

HOUSE SELECTION OF CAVIAR AQ



GOLDEN POTATO AND LEEK SOUP 17

PARSLEY PISTOU / GUANCIALE

MAINE LOBSTER BISQUE 21

OLIVE OIL BRAISED NEW POTATO / TARRAGON

LOCAL DUNGENESS CRAB SALAD 27

ROASTED GOLDEN BEETS / SAUCE RAVIGOTE

CLASSIC CAESAR SALAD 16

SHAVED PARMESAN / WHITE BOQUERONES

WINTER CITRUS AND FENNEL SALAD 18

MARCONA ALMOND / CALAMANSI VINAIGRETTE

ROASTED CHESTNUT TORTELLINI 22

POMEGRANATE AND FINGER LIME / PECORINO TARTUFO

CENTER-CUT AHI TUNA TARTARE 27

SHIRO TAMARI VINAIGRETTE / CRÈME FRAÎCHE

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.

OVEN-ROASTED CAULIFLOWER STEAK MOROCCAN SPICED CHICKPEAS / SAUCE CHERMOULA	26
PAN- SEARED ALASKAN HALIBUT BRASSICAS / SAUCE GRENOBLOISE	39
CARNAROLI RISOTTO ROASTED MUSHROOM MEDLEY / CELERIAC MOUSSE	29
SOFT ROLLED FRENCH OMELETTE ROUGE ET NOIR CAMEMBERT / FINES HERBES	19
CRISPY CHICKEN SALAD BUTTERMILK DRESSING / BLUE CHEESE	26
ORGANIC HERITAGE GRILLED CHICKEN ROASTED BUTTERNUT SQUASH / WARM HOBBS' BACON VINAIGRETTE	36
DUCK CONFIT SAVORY PAIN PERDU / SAUCE À L'ORANGE	25
SAKURA PORK SCHNITZEL PINK LADY APPLES / MOUTARDE JUS	26
ALMOND WOOD-GRILLED BAVETTE FONDANT POTATOES / SAUCE RAIFORT	35
PUB BURGER / FRENCH FRIES	22
	
MARKET MENU	35
CHILLED GREEN GARLIC AND ENGLISH PEA SOUP GOAT CHEESE MOUSSE / TOASTED BRIOCHE	
ALMOND WOOD-GRILLED PORK TENDERLOIN FLOWERING NAPA CABBAGE / HOPPIN' JOHN	

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