



THE VILLAGE PUB

38 NORTH DUCK PÂTE EN CRÔUTE MOUTARDE VIOLETTE / CORNICHON	21
GOLDEN POTATO AND LEEK SOUP PARSLEY PISTOU / GUANCIALE	17
MAINE LOBSTER BISQUE OLIVE OIL-BRAISED NEW POTATO / TARRAGON	21
LOCAL DUNGENESS CRAB SALAD ROASTED GOLDEN BEETS / SAUCE RAVIGOTE	27
WINTER CITRUS AND FENNEL SALAD MARCONA ALMOND / CALAMANSI VINAIGRETTE	18
ROASTED CHESTNUT TORTELLINI POMEGRANATE AND FINGER LIME / PECORINO TARTUFO	22
BOUDIN BLANC OF MAINE LOBSTER AND SCALLOP HOUSE-MADE TAGLIARINI / SAUCE AMERICAINE	19
CENTER-CUT AHI TUNA TARTARE SHIRO TAMARI VINAIGRETTE / CRÈME FRAÎCHE	27
GOLDEN OSETRA OR WHITE STURGEON ESTATE CAVIAR TRADITIONAL GARNITURE / TOASTED BRIOCHE	AQ

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	29
MOROCCAN SPICED CHICKPEAS / SAUCE CHERMOULA	
PAN-SEARED ALASKAN HALIBUT	45
ROASTED BRASSICAS / SAUCE GRENOBLOISE	
HOKKAIDO DAYBOAT SCALLOPS	45
YELLOWFOOT MUSHROOM PUREE / BEURRE ROUGE	
CARNAROLI RISOTTO	29
ROASTED WILD MUSHROOM MEDLEY / CELERIAC MOUSSE	
ORGANIC HERITAGE GRILLED CHICKEN	36
ROASTED BUTTERNUT SQUASH / WARM HOBBS' BACON VINAIGRETTE	
38 NORTH LAVENDER-SPICED DUCK BREAST	46
SAVORY PAIN PERDU / SAUCE À L'ORANGE	
ALMOND WOOD-GRILLED FILET MIGNON	65
FONDANT POTATOES / SAUCE RAIFORT	
MAITAKE MUSHROOMS IN BROWN BUTTER	12
YUKON GOLD POTATO PUREE	10
CHERMOULA-ROASTED CAULIFLOWER	12

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