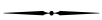




## THE VILLAGE PUB

OLIVES / CITRUS AND FENNEL SEED	7
FRENCH FRIES / REMOULADE	7
SELECTION OF ARTISAN CHEESES	22
CHARCUTERIE ASSORTMENT	24
HOUSE SELECTION OF CAVIAR	AQ
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ENGLISH PEA VELOUTE	18
COUNTRY BACON CREAM / PARMESAN	
SPRING VEGETABLE MINISTRONE	17
NEW POTATOES / FAVA LEAF PISTOU	
BABY RED BEET SALAD	16
FIRST CROP STRAWBERRIES / POMELO VINAIGRETTE	
CAESAR SALAD	14
SPANISH WHITE ANCHOVIES / SHAVED PARMESAN	
SPRING ASPARAGUS SALAD	20
RICOTTA / PUFFED GRAINS	
CITRUS-CURED SEA SCALLOPS	26
CARA CARA ORANGES / SPICED COCONUT MILK	

CRISPY CHICKEN SALAD BUTTERMILK DRESSING / BLUE CHEESE	24
FRENCH OMELETTE ROUGE ET NOIR CAMEMBERT / FINES HERBES	18
RED WINE-BRAISED FARROTTO ROASTED SMIP RANCH VEGETABLES / TRUFFLED PECORINO	28
TAGLIATELLE AL PESTO GENOVESE PIQUILLO PEPPERS / TOASTED PINE NUTS	22
ORA KING SALMON SAVORY PAIN PERDU / SHELLFISH BUTTER	42
CRISPY DUCK CONFIT CREAMY FRENCH LENTILS / BRUSSELS SPROUTS	25
LLANO SECO PORK SCHNITZEL BRAISED RED CABBAGE / WHOLE GRAIN MUSTARD JUS	24
PEPPER-CRUSTED BAVETTE STEAK BROCCOLI VELOUTÉ / BAGNA CAUDA	34
PUB BURGER / FRENCH FRIES	20



## MARKET MENU

BURRATA GOLDEN BEETS / TARRAGON JUNIPER VINAIGRETTE	15
WOOD GRILLED STRIPED BASS KOJI HONEY BUTTER / GREEN GARLIC VELOUTE	27