

# VILLAGE

CALIFORNIA BISTRO

and

WINE BAR



## SUMMER LUNCHES

Daily 1100-300

Village Supports Local Organic Farmers & Sustainable Agriculture  
We Use Only Organic Non Trans Fatty Rice Oil For All Fried Items  
We Strive to Source Only Wild Caught Seafood & Natural Fed Meats  
Our Breads Are Baked Daily For Us By Kelly's Bakery in Santa Cruz

### OUR CHEF TEAM

Thomas Ricci  
Josh Haines  
Abel Landeros

## BREAKFAST ANYTIME

(Served From 1000 am Weekdays, 830 am Weekends)

Seasonal Fresh Fruit . Chefs Daily Selection . 6.00

Brioche French Toast . Seasonal Fruit Compote, Tahitian Vanilla Whipped Cream . 10.00

Add Chicken Apple Sausage, Bacon or Black Forest Ham . 2.50

Divorced Eggs . Two Eggs Baked with Roasted Tomato & Tomatillo Sauces, Housemade Chorizo, Heirloom Pepper Piperade & Summer Squashes Served with Fresh Tortilla . 11.00

Three Egg Scramble . Plus Your Choice of Three Ingredients, Herb Roasted Potatoes & Fresh Buttermilk Biscuit . 11.00

Add Additional Items . 2.00 each

Egg Bruschetta . 2 Fried Eggs on Grilled Artisan Bread, Crispy Bacon, Balsamic Tomato Avocado Relish . 11.00

'BLT & E' Croissant . Scrambled Eggs, Bacon, Avocado, Tomato, Bibb Lettuce, Smoked Mozzarella & Herb Roasted Potatoes . 12.00

Bistro Eggs Benedict . Canadian Bacon or Bloomsdale Spinach, Puff Pastry, Citrus-Thyme Hollandaise, Herb Roasted Potatoes . 12.00

Dungeness Crab Eggs Benedict . Dungeness Crab Cakes, Basil Hollandaise, Sweet Cherry Tomatoes, Herb Roasted Potatoes . 16.00

## AFTERNOON STARTERS

Cup of Oven Roasted Tomato Bisque . 3.00

Seasoned Bistro Fries . 3.00 or Onion Rings . 4.00

Crispy Monterey Calamari . Garlic Aioli . 9.00

Scallop & Rock Shrimp Ceviche . Lettuce Cups, Avocado, Cumin Seed Lavash Crackers . 9.50

Phyllo Baked Brie . Brandied Peaches and Cherries, Toasted Almonds . 10.00

## FARM FRESH GREENS

Add Chicken . 6.00 Skirt Steak . 7.00 Prawns or Scallops . 8.00

Scarborough Farms Sweet Lettuces . Strawberries, Goat Cheese, Balsamic Vinaigrette, Candied Pepitas . 6.50

Petite Romaine Hearts . Shaved Reggiano, Garlic Ciabatta Croutons, Lemon Anchovy Vinaigrette . 7.50 add Anchovies . 2.00

Organic Peach Rucola . County Line Harvest Wild Arugula, Organic Peaches, Warm Bacon, Shallot & Peach Vinaigrette . 8.50

Blue Cheese Wedge . Iceberg Wedge, Bacon, Egg, Crumbled Blue Cheese, Buttermilk Blue Cheese Dressing . 8.50

## BISTRO FAVORITES

Summer Vegetable Platter . Assorted Grilled, Marinated & Pickled Vegetables, Potato Aioli . 7.00

Add Hummus, Tzatziki, Tomato Feta Spread, Olives & Grilled Pita . 6.00

Daily Deli . Chefs Daily Selection of Classic Deli Sandwiches with Deli Style Accompaniment . 9.50

Truffled Chicken Waldorf Wrap . Apples, Walnuts, Chopped Romaine, Black Truffle Aioli, Organic Green Salad . 9.50

Chicken "BLT" Flatbread . Oven Roasted Chicken, Applewood Bacon, Smoked Mozzarella, Sweet Cherry Tomatoes, Arugula . 10.00

Turkey Reuben . All Natural "Diestel" Turkey Pastrami, Braised Red Cabbage, 1000 Island, Melted Swiss on Rye . 11.00

Spinach, Ricotta & Sage Tortellini . Pinenuts, Golden Raisin & Lemon Brown Butter, Red Pepper Curls . 12.00

Organic Chicken Caprese . Arugula Pesto, Buffalo Mozzarella, Tomato Basil Confit, Francesi Roll, Seasoned Bistro Fries . 12.50

Chef's Pasta Selection for Today . 13.00

Summer Heirloom Tomatoes . Selection of Local Heirlooms, Sweet Basil Paint, Burrata Cheese, Tiny Arugula . 12.00

Tombo Tuna Melt . Lemon & Caper Tuna Salad, Sliced Tomato, Swiss Cheese on Whole Wheat Sourdough, Seasoned Fries . 12.00

Bistro Fish N Chips . Tempura Battered Whitefish, House Made Tartar & Cocktail Sauces, Seasoned Bistro Fries . 12.00

Village Burger . House Made 1000 Island & Cured Pickles, Bibb Lettuce, Tomato, White Cheddar, Bistro Fries or Onion Rings . 12.00  
Add Smoked Bacon or Avocado Relish . 2.00

(We Prepare Our Own Ground Beef Using USDA Choice Beef)

Colorado Lamb Burger . 10 oz. Ground Lamb on Focaccia Bun, Cucumber Yogurt Sauce, Feta & Tomato, Fries Or Rings . 15.00

Dungeness Crab Cakes . Moroccan Carrot Salad, Harissa Carrot Emulsion, Cilantro Puree . 9.00 single / 14.00 double

Bistro Cobb Salad . Grilled Chicken Breast, Ham, Bacon, Avocado, Egg, Tomato, Pt Reyes Bleu Cheese, Dijon Vinaigrette . 13.50

Pan Seared Local Rockfish . Potato Puree, Sautéed Local Spinach, Lemon Caper Butter Sauce . 15.00

Steelhead Salmon or Ahi Nicoise . Arugula, Artichoke Hearts, Haricot Vert, Toybox Tomatoes, Olive Tapenade . 15.00

Seared Petit Filet Mignon . Chive Potato Mash, Grilled Asparagus, Truffled Veal Reduction. 20.00

Split Plate Charge \$2.00 18% Gratuity on Parties of 6 + Please Advise of Allergies