

# VILLAGE

CALIFORNIA BISTRO  
and  
WINE BAR



## WEEKEND BRUNCH

Saturday & Sunday 830 am to 245 pm

Bistro Favorite Lunch Fare Starts at 1030 am

### BREAKFAST

**BUTTERMILK OR PUMPKIN PANCAKES** (GF) Cinnamon Butter . Maple Syrup 7 | 10

**VANILLA FRENCH TOAST** (GF) . Seasonal Fruit Compote . Whipped Cream . 13 **Add Bacon, Sausage or Ham** | 4

**CHICKEN & WAFFLE** . Sweet Potato Batter . Buttermilk Fried Chicken Breast . Butter . Syrup | 17

**EGG BRUSCHETTA** . 2 Fried Eggs . Grilled Artisan Bread Bacon . Balsamic Drizzle . Tomato . Avocado | 15

**'BLT & E' CROISSANT** . Scrambled Eggs . Crispy Bacon . Tomato . Avocado . Bibb Lettuce . Smoked Mozzarella . Bistro Fries | 15

**COUNTRY GRAVY & BISCUIT** . Jumbo Herb Biscuit . House Bacon Gravy . 2 Eggs | 15 **Add Bacon or Ham** | 3

**BISTRO EGGS BENEDICT** (R) . Puff Pastry Vol au Vent . Citrus-Thyme Hollandaise . Bell Pepper & Onion Potato Hash

☞ **TRADITIONAL** . Canadian Bacon | 16

☞ **FLORENTINE** Sauteed Bloomsdale Spinach | 15

☞ **SCOTTISH SMOKED SALMON** | 18

**'DIVORCED' EGGS** . (Please Note This Dish is Extra Spicy) 2 Eggs Baked with Roasted Tomato & Tomatillo Sauces Chorizo . Pepper Piperade . Seasonal Squash | 16

**'SKILLET' SCRAMBLES** . Country Potato . Buttermilk Biscuit . Three Egg Scramble Fill with Tour Choice of Three Ingredients | 15

☞ Swiss, White Cheddar, Monterey Jack or Brie

☞ Seasonal Squash, Mushroom, Spinach, Tomato Bell Pepper

☞ Smoked Bacon, Black Forest Ham, Chicken Apple or Sausage

☞ Rock Shrimp, Smoked Salmon Crab (add 4 each)

**THE VILLAGE BREAK** . 2 Eggs. Choice of Chicken Sausage . Applewood Smoked Bacon . or Black Forest Ham . Potato Hash . Cinnamon Roll | 15

### BRUNCH SPECIALS | 22

*ADD House Mimosa. 7*

#### PRAWN RANCHERO

Fried Tortilla . Sunny Side Eggs . Beans . Roasted Tomato Salsa . Avocado . Queso Fresco

#### CRAB CAKE BENEDICT

Jonah Crab Cakes . Basil Hollandaise . Tomato . Pepper & Onion

#### BISTRO STEAK & EGGS (R)

Pepper & Onion Potato Hash

#### CAJUN SALMON 'BENEDICT'

Bacon Marmalade . Poached Egg . Hashbrown Cake

### FRESH OYSTER'S

(3, 6, 9 or 12) 3 ea

Champagne Mignonette . Lime . Cocktail Sauce

### Oyster Shooter 4 ea

VCB Pepper Vodka & BM Mix . Olive . Onion . Lime

### STARTERS & SALADS

**CRISPY BRUSSELS** (v) . Cranberry . Gorgonzola | 9

**PHYLLO BAKED BRIE** . Caramel Apple . Almonds | 15

**CRISPY CALAMARI** . Peppers . Avocado Aioli | 15

**DI STEFANO BURRATA** . Roasted Grapes in Balsamic Lemon Oil . Grilled Artisan Bread | 11

**MIX GREENS** . Fuji Apple . Pumpkin Seed . Blue Cheese . Cranberry Vinaigrette | 10

Chicken 6.5 | Salmon or Prawns 8.5 | Steak 12

**BAY SHRIMP SALAD** . Avocado . Boiled Egg . Radish . Cherry Tomato . Thousand Island Dressing | 16

**BISTRO COBB** . Grilled Chicken Breast . Ham . Bacon Boiled Egg . Avocado . Tomato . Bleu Cheese . Dijon Vinaigrette | 16

**SEARED TUNA NICOISE** (R) . Heirloom Beans . Piquillo Peppers Tomatoes . Mesclun Greens . Tapenade Boquerones . Potatoes . Sherry Vinaigrette | 18

### BISTRO FAVORITES *Served from 1030 am*

**GARDEN BURGER** (v) . Artichoke Spread . Mozzarella Cheese . Autumn Bulgar Salad . Focaccia Bun | 14

**TOMBO TUNA MELT** . Lemon-Caper Tuna Salad . Mozzarella . Tomato . Wheat Sourdough . Fries | 16

**PACIFIC FISH 'N CHIPS** . Tempura Battered Whitefish House Made Tartar & Cocktail Sauces . Kennebec Chips . Creamy Slaw | 18

**TRUFFLE CHICKEN WALDORF WRAP** . Apples . Walnuts Red Onion . Crispy Romaine . Truffle Aioli . Tomato Tortilla . Organic Green Salad | 13

**STEAK 'BANH MI' SANDWICH** . Sweet & Spicy Quick Seared Filet . Carrot . Cucumber . Cilantro . Jalapeno Bean Sprouts . Sambal Aioli & Mirin Vinaigrette | 18

**ROSEMARY CHICKEN SANWICH** . Arugula Brie Cheese Fig Spread . Sweet Potato Fries . Ciabatta Roll | 15

**TURKEY REUBEN** . Natural "Diestel" Turkey Pastrami Braised Red Cabbage . 1000 Island . Melted Swiss on Marble Rye . Bistro Fries | 15

**VILLAGE BURGER** (R) . House Made 1000 Island . Pickles . Lettuce . Tomato . Fries or Onion Rings | 15  
**Add Smoked Bacon or Avocado, Sautéed Mushroom** | 3.5  
**or Cheese (Swiss, Smoked Cheddar or Mozzarella)** | 2.5

(R) *May Be Served Raw or Undercooked.* (Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk may increase your Risk of Foodborne Illness, especially if you have certain Medical Conditions). (v) *Denotes Vegetarian Item.*

Split Plate Charge \$2. A 4% surcharge will be added to Purchases to support living wages and other mandated Programs.