

VILLAGE

CALIFORNIA BISTRO

and

WINE BAR



WEEKDAY LUNCHES

Monday - Friday 1000 to 300

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

CALAMARI FRITTI . Artichoke Hearts Shishito Peppers . Avocado Aioli | 15

BAKED BRIE . Brandied Apples . Almonds | 15

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

AUTUMN GREENS . Fuji Apple . Pumpkin Seed . Reyes Blue Cheese . Cranberry Vinaigrette | 10
Chicken 6.5 | Salmon or Prawns 8.5 | Steak 12

ROASTED BEETS . Tender Greens . Pistachio Yogurt Ricotta Salata Cheese . Hazelnut Vinaigrette | 12

BAY SHRIMP SALAD . Radish . Cherry Tomato . Avocado . Boiled Egg . Thousand Dressing | 15

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

BISTRO COBB . Grilled Chicken Breast . Ham . Bacon . Boiled Egg . Avocado . Tomato . Pt. Reyes Bleu Cheese . Dijon Vinaigrette | 18

LUNCH FAVORITES

GARDEN BURGER (v) . Artichoke Spread . Mozzarella Cheese . Autumn Grain Salad . Focaccia Bun | 12

VILLAGE BURGER . House 1000 Island . Cured Pickles . Tomato . Lettuce . Bistro Fries or Onion Rings | 14.5

TOMBO TUNA MELT . Lemon & Caper Tuna Salad . Melted Swiss . Tomato . Fries | 18

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

TRUFFLE CHICKEN WALDORF WRAP . Apple . Walnut . Onion . Crispy Romaine . Truffle Aioli Wrapped in Tomato Tortilla . Organic Green Salad | 12

PACIFIC FISH 'N CHIPS . Tempura Battered Whitefish Tartar Sauce . Kennebec Chips . Creamy Slaw | 18

STEAK 'BANH MI' . Sweet & Spicy Seared Filet . Carrot Cucumber . Cilantro . Jalapeno . Bean Sprouts . Sambal Aioli & Mirin Vinaigrette on Parkerhouse Roll | 18

ROSEMARY CHICKEN SANDWICH . Ciabatta Roll . Arugula Brie Cheese . Fig Marmalade . Sweet Potato Fries | 15

LATE BREAKFAST

BISTRO EGGS BENEDICT . Vol au Vent . Potato Hash | 16

☞ Traditional . Canadian Bacon, Citrus-Thyme Hollandaise

☞ Florentine . Sautéed Spinach, Citrus-Thyme Hollandaise

☞ Smoked Salmon . Caper, Red Onion, Basil Hollandaise + 2

☞ Jonah Crab Cakes . Cherry Tomato . Basil Hollandaise + 6

THREE EGG SCRAMBLE . Your Choice of Three Ingredients . Plus Country Potato & Fresh Buttermilk Biscuit | 14.5 Add Items . 2.5 ea

☞ Swiss . White Cheddar . Monterey Jack . Brie

☞ Squash . Mushroom . Spinach . Tomato . Bell Pepper

☞ Smoked Bacon . Black Forest Ham . Chicken Apple or Spicy Chorizo Sausage

☞ Rock Shrimp . Smoked Salmon . Jonah Crab + 4

EGG BRUSCHETTA . Fried Eggs on Grilled Bread . Crispy Bacon . Balsamic . Tomato . Avocado | 14

'BLT & E' CROISSANT . Scrambled Eggs . Crispy Bacon . Avocado . Tomato . Bibb Lettuce . Smoked Mozzarella Fresh Fruit | 15

DIVORCED EGGS . (Please Note This Dish is Extra Spicy)
2 Eggs Baked with Roasted Tomato & Tomatillo Sauces Chorizo . Pepper Piperade . Squash | 15

SEASONAL SELECTIONS

FIRECRACKER NOODLES (v)

Soba Noodles . Peppers . Choy Sum . Carrots . Cashews . Shitake Xo Sauce .

Crisp Tofu | 15 Chicken | 20

ROASTED SQUASH FLATBREAD (v) | 12
Melted Leeks . Tuscan Kale . Mozzarella Cheese
add Chicken | 6

PUMPKIN GNOCCHI (v)

Sage Brown Butter . Pecorino . Cranberries . Pickled Alba Mushroom | 13

CLASSIC CIOPPINO

Crab . Prawns . Mussels . Scallops . Garlic Bread . Fennel-Tomato Broth | 22

JAMBALAYA BUCATINI

Andouille Sausage . Chicken . Shrimp . Scallions . Sofrito Cream Sauce | 16

TOGARASHI SALMON

Chinese Broccoli . Tokyo Turnips . Crispy Shallots . Ginger-Soy Sauce | 22

LOCAL PACIFIC SOLE

Garlic Mash . Spinach . Caper Beurre Blanc . | 22

a 4% surcharge will be added to every check. 100% of this surcharge is used to support San Jose living wages and other government mandated programs