

# VILLAGE

CALIFORNIA BISTRO  
and  
WINE BAR



## SPRING LUNCH

Monday - Friday 1000 to 300

FRESH OYSTER'S  
(3, 6, 9 or 12) 2 ea  
VCB VODKA SHOOTER 4 ea

CHILLED SEAFOOD SAMPLER | 22  
OYSTERS . GULF PRAWNS  
OCTOPUS ESCABECHE . TUNA TATAKI

### STARTERS & SALADS

- BAKED BRIE . Brandied Apples . Almonds | 15
- FRIED BRUSSELS (v). Cranberry . Gorgonzola | 9
- SPRING BABY GREENS . Strawberries. Goat Cheese .  
Candied Walnuts. Champagne Vinaigrette | 9
- CALAFIA CHICKEN SALAD . Savoy Cabbage .  
Scallions . Bell Pepper . Carrot . Cashew . Cilantro .  
Fried Tortilla Strips . Sesame-Soy Dressing | 15
- CHIMICHURRI SALMON SALAD . Dill . Mint . Herb  
Bulgur Salad . Pea Sprouts . Lemon Vinaigrette | 18
- BAY SHRIMP LOUIE . Bibb Lettuce . Tomato . Radish .  
Avocado . Classic Louie Dressing | 15
- CALIFORNIA NICOISE (R). Seared Rare Tuna . Arugula .  
Tapenade . Boquerones . Potatoes . Tomato . Boiled  
Egg . Avocado . Sherry Vinaigrette | 18
- BISTRO COBB . Ham . Bacon . Boiled Egg . Avocado .  
Tomato . Gorgonzola Cheese . Dijon Vinaigrette | 16  
Steak added | 21 or Chicken added | 18

### LATE BREAKFAST

- EGGS BENEDICT . Vol au Vent . Hollandaise Sauce  
Onion & Bell Pepper Potato Hash . | 16
- ☞ Traditional Canadian Bacon . Sautéed Spinach
- ☞ Jonah Crab Cakes add \$6. Smoked Salmon add \$2
- THREE EGG SCRAMBLE . Your Choice of Three  
Ingredients . Plus Country Potato & Fresh Buttermilk  
Biscuit | 15 Add Items . 2.5 ea
- ☞ Swiss . White Cheddar . Monterey Jack . Brie
- ☞ Squash . Mushroom . Spinach . Tomato . Bell Pepper
- ☞ Smoked Bacon . Ham . Chicken Apple Sausage or Chorizo
- ☞ 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 . Bacon .  
Avocado . Tomato . Lettuce . Smoked Cheddar. Fruit | 15
- DIVORCED EGGS . (Please Note This Dish is Extra Spicy)  
2 Eggs Baked with Roasted Tomato & Tomatillo Sauces  
Chorizo . Pepper Piperade . Squash | 15

### LUNCH FAVORITES

- MUSHROOM QUESADILLA (v) . Wheat Tortilla . Pinto  
Bean Spread . Charred Peppers . Calabacitas . Mango-  
Cilantro Salsa . Vegan Mozzarella . Guacamole | 12
- MEZZE PLATE. Bulgur Salad . Hummus . Eggplant  
Caviar . Grilled Pita Bread | 12
- CHICKEN CIABATTA SANDWICH . Pea Sprouts .  
Bacon . Provolone. Pistachio Pesto . Brava Fries | 14
- VILLAGE BURGER (R) . House 1000 Island . Tomato .  
Lettuce . Pickle . Bistro Fries | 15
- SEARED SALMON WRAP . Spinach Tortilla . Fresh  
Avocado . Tomato . Red Onion . Chipotle Mayo | 13
- STEAK BANH MI . Cucumber . Carrot . Cilantro .  
Jalapeno . Bean Sprouts . Sambal Sauce . Roll | 18
- PACIFIC FISH 'N CHIPS . Tempura White fish .  
Kennebec Chips . Creamy Cole Slaw | 18
- LOCAL PACIFIC SOLE . Garlic Mash . Sauté Cello  
Spinach . Caper White Wine Butter Sauce . | 22
- FIRECRACKER SOBA NOODLES (v) Peppers . Carrots  
Choy Sum . Cashews . Shitake XO Sauce .  
with Crispy Tofu | 15 Prawns | 22 or Chicken | 20

1/2 SANDWICH BELOW WITH CUP OF SOUP | 11

- TOMBO TUNA MELT . Lemon & Caper Tuna Salad  
Melted Swiss . Tomato . House Potato Chips | 17
- CHICKEN WALDORF WRAP . Grilled Chicken Salad  
Lettuce . Truffle Aioli . Tomato Tortilla . Greens | 13
- BISTRO REUBEN . Turkey Pastrami or Classic Pastrami .  
Braised Red Cabbage . House 1000 Island . Melted  
Swiss on Marble Rye . Brava Fries | 14

### SEASONAL SELECTIONS

- HASS AVOCADO TOAST (v) .  
Lebanese Cream Cheese . Soft Poached Egg .  
Easter Radish . Cilantro . Roasted Pepitas . | 11
- ROASTED GARLIC GNOCCHI (v)  
Fava Beans . Sweet Peas . Asparagus Tips .  
Gorgonzola . Leek Butter Sauce . Lemon Oil | 16
- PRAWN LINGUINE  
Green Garlic . Cherry Tomato . Capers . Chilli  
Flakes . Chardonnay Wine Sauce | 20
- SHORT RIB CASARECCE  
Broccoli Rabe . Shitake and Oyster Mushroom  
Fontina Cheese . Beef Au Jus | 16

(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.