

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

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

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

Chicken 6.5 | Salmon or Prawns 8.5 | Steak 12

ROASTED BEETS (v) . Tender Greens . Pistachio Labneh . Ricotta Salata . Hazelnut Vinaigrette | 12

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

SEARED TUNA NICOISE (R) . 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 (R) . House 1000 Island . Tomato . Lettuce . Pickle . Bistro Fries or Onion Rings | 15

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

TURKEY REUBEN . All Natural Turkey Pastrami . Braise 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 | 13

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 . Arugula . Brie Cheese . Fig Marmalade . Ciabatta Roll . 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** . 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 . Sm. Mozzarella . 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

PEAR FLATBREAD (v)

Onion Jam . Baby Rucola . Fontina Cheese . Poaching Pear Reduction | 13

add Chicken | 6 or Bacon | 3

LEMON RICOTTA RAVIOLI (v)

Sage Brown Butter Golden Raisin . Pinenuts . Saute Kale | 16

PERUVIAN SEAFOOD STEW

Prawns . Mussels . Scallops . Clams . Grilled Bread . Fennel-Tomato Broth | 22

JAMBALAYA BUCATINI

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

GLAZE SALMON

Braised Lentil Du Puy . Romanesco . Pomegranate Glaze | 22

LOCAL PACIFIC SOLE

Garlic Mash . Spinach . Caper Beurre Blanc . | 22

(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.