

VILLAGE

CALIFORNIA BISTRO
and
WINE BAR



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

WEEKEND BRUNCH

Saturday & Sunday 830 am to 300 pm
Lunch Fare Starts at 1030am

BREAKFAST (Served From 830 am)

- Pumpkin Pancakes** . Ginger Butter . Short Stack . 6 / Big Stack . 9
- Brioche French Toast** . Seasonal Fruit Compote, Tahitian Vanilla Whipped Cream . 11 Add Chicken Apple Sausage, Bacon or Ham . 2.5
- Egg Bruschetta** . 2 Fried Eggs on Grilled Artisan Bread, Crispy Bacon, Balsamic Drizzle, Tomato & Fresh Avocado . 12.5
- 'BLT & E' Croissant** . Scrambled Eggs, Crispy Bacon, Tomato, Bibb Lettuce, Smoked Mozzarella, Herb Roasted Potatoes . 13.5

The Village Break . 2 Eggs Any Style, Choice of: Chicken Apple Sausage, Applewood Smoked Bacon, Black Forest Ham or Bistro Steak (add 7), Herb Roasted Potatoes, House Made Coffee Cake . 12.5

'Divorced' Eggs . Two Eggs Baked with Roasted Tomato & Tomatillo Sauces, House made Chorizo, Heirloom Pepper & Piperade Squashes . 13.5

Bistro Eggs Benedict . Puff Pastry Vol au Vent, Roasted Potatoes . 13.5

☞ **Traditional** . Canadian Bacon, Citrus-Thyme Hollandaise

☞ **Florentine** . Sautéed Spinach, Citrus-Thyme Hollandaise

☞ **Smoked Salmon** . Capers, Red Onion, Basil Hollandaise (add 2)

Dungeness Crab Eggs Benedict . Dungeness Crab Cakes, Basil Hollandaise, Sweet Cherry Tomato . 18

Country Gravy & Biscuit . Housemade Jumbo Herb Biscuit, Chicken Apple Sausage Gravy, Topped with Two Eggs . 12 Add Bacon or Ham . 2.5

'Skillet' Scrambles . Bell Pepper & Onion Potato Hash Topped with a Three Egg Scramble Filled with Your Choice of Three Ingredients . 12.5 Any Item in addition to 3 items . add 2 each (add 4 for any seafood)

☞ Swiss, White Cheddar, Monterey Jack or Brie

☞ Broccolini, Squash, Mushroom, Spinach, Tomato or Bell Pepper

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

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

The Hangover . Bacon, Beef Tips, Andouille Sausage, Squash, Peppers, Red Onions, Marinara, Cheddar, Mozzarella & Ricotta Cheese all Baked Together, Topped with Two Eggs . 14.5 Add Fresh Avocado . 2

BREAKFAST PRIX FIXE

Starter, Entrée & Juice

20 Per Person

Fresh Orange or Grapefruit Juice

...

Coffee Cake or Fruit Cup or Autumn Oatmeal

...

Choice of One of the Following

'BLT & E' Croissant Sandwich

Eggs Bruschetta or Country Gravy & Biscuit

Dungeness Crab Cake Benedict (add 4)

Bistro Eggs Benedict (Smoked Salmon add 2)

Bistro Steak & Eggs (add 7)

STARTERS & SALADS

Mezze Plate . Eggplant Caviar, Sweet Pepper Hitipiti, Marinated Feta Cheese, House Cured Olives, Grilled Flatbread . 8.5 add Sardines . 2

Crispy Calamari . Garlic Aioli, Fresno Chilis, Scallions . 10.5

Chicken 'BLT' Flatbread . Oven Roasted Chicken, Applewood Bacon, Creamy Mozzarella Cheese, Cherry Tomatoes, Arugula, Onion Puree . 9

Steamed Market Mussels . Chef's Daily Selection, Roasted Potatoes, House Made Chorizo, Romesco Sauce . 9

Phyllo Baked Brie . Caramelized Apples, Toasted Almonds . 10.5

Blue Cheese Wedge . Iceberg Wedge, Bacon, Boiled Egg, Blue Cheese, Shaved Onion, Buttermilk Blue Cheese Dressing . 6.5

Garden Chopped Salad . Romaine, Radish, Olive, Feta Cheese, Tomato, Cucumber, Chick Peas, Red Wine Vinaigrette . 7.5

Veggie Cobb . Roasted Autumn Beets, Pickled Mushrooms, Red Onion, Grilled Eggplant, Carrots, Fresh Mozzarella, Apple Cider Vinaigrette . 13.5

Bistro Cobb . Grilled Chicken Breast, Ham, Bacon, Boiled Egg, Avocado, Tomato, Pt. Reyes Bleu Cheese, Dijon Vinaigrette . 15

Grilled Prawn Salad . Organic Sweet Lettuces, Ruby Red Grapefruit, Toasted Almonds, Cranberry Vinaigrette, Pomegranate Pips . 17

Seared Ahi or Salmon Nicoise . Dressed Arugula, Artichoke Hearts, Haricot Vert, Toybox Tomatoes, Anchovies, Olive Tapenade . 17

BRUNCH FAVORITES

Portabella Mushroom Bruschetta . Balsamic Red Onion, Smoked Mozzarella, Sundried Tomato Pesto on Grilled Artisan Bread . 10

Grilled Chicken Waldorf Wrap . Apples, Walnuts, Crispy Romaine, Truffle Aioli Wrapped in Tomato Tortilla, Organic Green Salad . 12

Pacific Fish 'N Chips . Tempura Battered Whitefish, House Made Tartar & Cocktail Sauces, Seasoned Bistro Fries, Creamy Slaw . 14

Braised Short Rib Sandwich . Caramelized Onion & Mushroom, Horseradish Crème, Creamy Slaw . 15 add Sweet Potato Fries . 3

Turkey Reuben . All Natural "Diestel" Turkey Pastrami, Braised Red Cabbage, 1000 Island, Melted Swiss on Rye, Bistro Fries . 12

Roasted Pork Sandwich . Adobo Spice Rub, Abel's Holy Mole Ketchup Provolone, Pickles, Greens, Parkerhouse Roll, Sweet Potato Fries . 12

Tombo Tuna Melt . Lemon & Caper Tuna Salad, Swiss Cheese, Tomato on Whole Wheat Sourdough, Housemade Potato Chips . 14

Village Burger . House Made 1000 Island & Cured Pickles, Bibb Lettuce, Tomato, White Cheddar, Bistro Fries or Onion Rings . 12.5 Add Smoked Bacon, Sliced Avocado or Sautéed Mushroom . 2.5

Pacific Salmon Burger . Fresh Ground Ginger Soy Salmon, Wasabi Mayo, Daikon Shoots on Onion Roll, Tempura Veggies . 14

Colorado Lamb Burger . Watercress, Tsatsiki, Rosemary on Focaccia Roll, Onion Rings . 16 add Cucumber, Red Onion & Feta Salad . 3

Bistro Steak . Medallions of Petite Tender Filet (7oz), Dressed Organic Greens, Veal Jus, Garlic Seasoned Fries . 18

NO Substitutions on Prix Fixe ☞ Please Advise of Allergies

Split Plate Charge \$2 ☞ 18% Gratuity on Parties of 6 +