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## DINNER: \$40 / PERSON

FEATURED COCKTAILS

One Included, After the First: \$13 EACH

**ROSY CHEEKS** 

ROKU GIN, CRANBERRY, LEMON FOAM

THE VILLAGE WARMER

JIM BEAM BLACK, HONEY, LEMON, STAR ANISE, CINNAMON (SERVED WARM)

<u>START</u> Each Choose One:

POPCORN SHRIMP

WHIPPED RICOTTA

CALABRIAN CHILE CRUNCH, SEASONAL CRUDITE, GARLIC SOURDOUGH

**MEATS & CHEESE** 

CURED MEATS & CHEESE. CORNICHONS, DIJON, AND **ACCOMPANIMENTS** 

MAIN

Each Choose One:

WHOLE GRAIN MUSTARD BEURRE BLANC, ROASTED GARLIC SPAETZLE, CHARRED LEMON

#### BKANZINU

GRILLED BONELESS BRANZINO, WARM BACON POTATO VINAIGRETTE, WATERCRESS

#### VEGGIE BURGER

BLACK BEAN & LENTIL PATTY, GUACAMOLE, SEEDED PAN AU LAIT ROLL, PICKLED RED CABBAGE

### THE VILLAGE BURGER

WAGYU HOUSE BLEND, SESAME ROLL, TOMATO, BOSTON BIBB, SMOKED THOUSAND ISLAND

Choose up to 2 Additions at No Charge:

CABOT CHEDDAR | ROTH MOODY BLUE CHEESE

NEW SCHOOL AMERICAN CHEESE | LAURA CHENEL GOAT CHEESE

FRIED EGG | APPLEWOOD SMOKED BACON

TRUFFLED MUSHROOM | CARAMELIZED ONION

#### DESSERT

Each Choose One:

## PECAN PIE À LA MODE

CITRUS COFFEE CARAMEL SAUCE, DULCE DE LECHE GELATO

### CHOCOLATE LAYER CAKE

CHOCOLATE BUTTERCREAM, BLACK CURRANT, VANILLA BEAN CHANTILLY







