



SMALL BITES



East Coast Oysters | 3/each • 34/dozen

Sourdough Boule~ house butter | 8

Caramelized Onion Hummus~ pistu, toasted poppy seeds, sesame seeds, almonds | 14

Street Corn Dip~ chili salt, lime, mayo, sour cream, cilantro, cotija, tortilla chips | 14

Buffalo Cauliflower~ crispy fried cauliflower, avocado ranch | 15

Tuna Nachos~ wonton chips, seaweed, sweet chili, wasabi crema | 18

Artisan Cheese Board~ selection of local cheeses, assortment of pickles and seasonal jams | 19

Charcuterie Board~ selection of cured meats, assortment of pickles and seasonal jams | 21

Selection from cheese & charcuterie board | 32

Add Ons: GF crackers | 1.5 • corchichons | 1.5 • cherry peppers | 2 • castelvetrano olives | 2 • honeycomb | 2

SMALL PLATES

Butternut Crab Bisque~ cream, chives | 13

French Onion Soup~ sourdough crouton, swiss, sherry, thyme | 13

Roasted Beets~ apples, goat cheese, almonds, raspberry cassis balsamic vinaigrette | 15

Sausage Toast~ ricotta, italian sausage, roasted bell peppers, brandy mushroom sauce | 15

Roasted Pork Belly~ jalapeño apple jelly, peanut butter | 17

Mussels~ smoked chorizo, pickled fennel, roasted pepper pan sauce | 18

Steak Tartar~ sirloin, dijon, capers, quail egg | 18

SALADS

BLT Salad~ butter lettuce, oven roasted tomatoes, blue cheese, crispy ham chip, dill crème fraîshe dressing | 14

Fall Salad~ kale, quinoa, roasted butternut, craisins, marcona almonds, dijon vinaigrette | 14

Caesar Salad~ romaine, burnt lemon, capers, anchovy crumb, parmesan, cured egg yolk | 15

“PASTAS”

Beef Pad Thai~ rice noodles, hoisin, bean sprouts, peanuts | 26

Pumpkin Cavatalli~ roasted butternut, toasted pumpkin seeds, pumpkin cream sauce, smoked duck lardons | 28

Vodka Rigatoni~ calabrian chili, herbs | 28

LARGE PLATES

Village Burger~ bacon jam, dijon mustard, grafton smoked maple cheddar, fries | 19

Beyond | 2 • GF Bun | 1 • Truffle Aioli | 1 Egg | 2 • Bacon | 3

Tofu Fried Rice~ spiced tofu, seasonal veggies, yum yum sauce | 26

Coq Au Vin~ potatoes, carrots, mushrooms, pearl onions, garlic, thyme, red wine, sourdough | 27

Pork Chop~ fingerling potatoes, sautéed market greens, apple currant cajun BBQ | 35

Monkfish Osso Buco~ carrots, peas, mushrooms, truffle cider jus | 36

Jambalaya~ arborio rice, linguica sausage, chicken, shrimp, saffron, onions, peppers | 38

Duck Framboise~ dill mashed potatoes, brussels sprouts | 42

STEAKS

10 oz Steak Frites~ fries, remoulade, peppercorn cognac cream | 38

14 oz New York Strip~ yukon gold potato gratin, bone marrow, bordelaise sauce | 54

**CONSUMING RAW OR UNDERCOOKED BEEF, PORK, LAMB, POULTRY, EGGS
AND SEAFOOD MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS.**

