

SHARING PLATES

TEMPURA SHISHITO PEPPERS togarashi seasoning, yum yum sauce.....	9
VEGETABLE NAAN PIZZA smoked garlic vinaigrette, roasted artichoke, fennel, confit tomato, honey goat cheese, lemon arugula.....	15
BUTTERMILK CHICKEN FINGERS 24 hr brine, housemade honey mustard.....	11
CHICKEN WINGS (10) finished on grill, with housemade buffalo barbeque sauce and blue cheese.....	14
STEAMED BUNS (3) slow roasted pork belly, hoisin, sriracha mayo, pickled cucumber, crumbled cashews.....	11
DUCK QUESADILLA duck confit, gruyere cheese, sage mascarpone, dried cranberries, crème fraîche.....	15
LETTUCE WRAPS pan-asian chicken stir fry, iceberg lettuce cups with spicy soy and cashew dipping sauce.....	11
BLACKENED FISH TACOS (3) market fish, mango salsa, cojita cheese, jalapeno ranch, cilantro.....	16
BRAISED BEEF TACOS (3) achiote marinated braised beef, heirloom tomato pico de gallo, serrano chili salsa verde, cojita cheese, cilantro.....	18

SALADS

<i>ADD A PROTEIN:</i> GRILLED CHICKEN...7 STRIP STEAK...12 GRILLED SALMON...9	
HOUSE mixed field greens, tomato, onion, carrot, cucumber, white balsamic vinaigrette.....	8
CAESAR romaine, e.v. olive oil, roasted garlic, parmesan cheese, garlic-black pepper crostini, white anchovy dressing.....	8
BRUSSELS SPROUTS poached and chilled leaves, cherry tomatoes, pan fried prosciutto, truffled fried onions, asiago-lemon vinaigrette.....	14
CHOPPED CHICKEN COBB romaine greens, hard boiled egg, cucumber, tomato, thick cut bbq bacon, chicken breast, roasted jalapeno-blue cheese dressing.....	14
STEAK marinated and grilled 6oz strip, baby arugula, peppadew peppers, caramelized onions, smoked blue cheese, caramelized shallot vinaigrette.....	20

BURGERS AND MORE

SERVED WITH FRENCH FRIES ON A FRESH VILLAGE BAKERY & CAFE BUN

– All of our burgers are cooked medium unless otherwise specified.

<i>ADD:</i> BACON...3 FRIED EGG...2 AVOCADO...3 DOUBLE BURGER...5	
THE TRATA 7oz creekstone farms ground beef, american cheese, lettuce, tomato, special sauce.....	14
WAGYU 8oz kobe style american wagyu beef, aged cheddar, frizzled onions, sweet & smoky mayo.....	16
VEGGIE black bean burger with lettuce, tomato, onion, roasted garlic aioli.....	13
FRENCH ONION GRILLED CHEESE sherry thyme caramelized onions, havarti cheese, gruyere cheese, vbc sourdough bread, served with charred tomato parmesan soup.....	15
PORK BELLY BAHN MI lemongrass braised pork belly, smoked pork pâté, pickled vegetables, sriracha mayo, cilantro, vbc french baguette.....	16
NASHVILLE CRISPY CHICKEN fried chicken with brown sugar hot sauce, pickles, garlic mayo.....	15

LARGE PLATES

CHICKEN MILANESE panko & herb crusted chicken cutlet, arugula, apple fennel salad, pickled shallot, lemon basil aioli, asiago cheese, grilled lemon.....	20
PAN SEARED SALMON winter squash purée, sweet potato, edamame, shitake, cipollini, cranberry yuzu vinaigrette.....	24
WILD BOAR BOLOGNESE charred boar ragout, herb ricotta gnocchi, grana padano, micro basil.....	22
STEAK FRITES grilled 12oz ny strip, roasted shallot butter, bordelaise sauce, rosemary parmesan fries, rosemary parmesan aioli.....	28

SIDES

<i>ALL SIDES</i>	6
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FRENCH FRIES × **MAC & CHEESE** × **TRATA SIDE SALAD** × **CHIPOTLE HONEY BRUSSELS SPROUTS**

– All of our deep fried products are cooked in 100% beef tallow unless otherwise specified.

EXECUTIVE CHEF
RORY ARTZ