

PARTY PLATTERS

SOFT PRETZELS | \$26

served with house-made honey mustard & beer cheese
serves 10-12

BUTTERMILK CHICKEN FINGERS | \$29

24-hour brine served with our house-made honey mustard
serves 10-12

NACHOS | \$32

house-made chorizo sausage, cheddar-jack cheese, beer cheese, tomato & roasted corn salsa, jalapeños, sweet & smoky ranch
serves 10-12

DUCK QUESADILLA | \$35

duck confit, gruyere cheese, sage mascarpone, dried cranberries, crème fraîche
10 pieces

TEMPURA CAULIFLOWER | \$25

served with sriracha aioli
serves 10-12

CAESAR SALAD | \$27

romaine, extra virgin olive oil, roasted garlic, parmesan cheese, garlic-black pepper crostini, white anchovy dressing
serves 10-12

HOUSE SALAD | \$27

mixed greens, tomato, cucumber, onion, carrot, white balsamic dressing
serves 10-12

FRENCH ONION GRILLED CHEESE | \$30

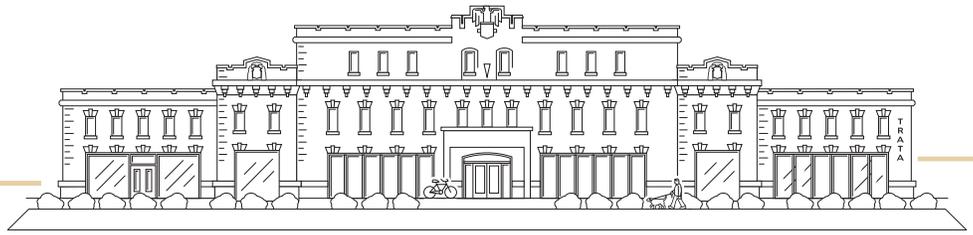
sherry-thyme caramelized onions, havarti cheese, gruyere cheese, VBC sourdough bread
serves 8

SHAVED BEEF FINGER SANDWICHES | \$36

thinly sliced ribeye, peppers, onions, beer cheese, ciabatta roll
serves 8

DESSERT PLATTER | \$8 per person

assorted cookies and mini deserts from the Village Bakery & Cafe



LIMITED DINNER MENUS

menu 1

\$30 per person

family-style appetizers

SOFT PRETZELS honey mustard & beer cheese | **TEMPURA CAULIFLOWER** sriracha aioli

choice of entree

TRATA BURGER

lettuce, tomato, american cheese, special sauce, VBC bun, house fries

VEGGIE BURGER

lettuce, tomato, onion, roasted garlic mayo, VBC bun, house fries

NASHVILLE CHICKEN SANDWICH

fried chicken, brown sugar hot sauce, house pickles, roasted garlic mayo, VBC bun, house fries

FRENCH ONION GRILLED CHEESE

sherry-thyme caramelized onions, havarti & gruyere cheese, sourdough, house fries

CHOPPED CHICKEN COBB SALAD

chopped romaine, hardboiled egg, cucumber, tomato, bbq bacon, grilled chicken breast, roasted jalapeño-blue cheese

dessert

FLOURLESS CHOCOLATE TORTE

menu 2

\$45 per person

first course

HOUSE SALAD mixed field greens, tomato, cucumber, carrot, onion, white balsamic vinaigrette

choice of entree

STEAK FRITES

grilled 12oz strip steak, house fries, cipollini bordelaise sauce

SALMON

olive oil confit potatoes, sauteed seasonal vegetables, blackened corn beurre blanc

CHICKEN MILANESE

panko & herb crusted chicken cutlet, arugula, apple-fennel salad, pickled shallot, lemon-basil aioli, asiago cheese, grilled lemon

CAMPANELLE PASTA

calabrian chili cream, fire-roasted tomatoes & peppers, smoked mozzarella, basil gremolata

dessert

SEASONAL DESSERT BAR

prices exclude beverage, tax & gratuity