BRUNCH MENU
[ Sunday 11:00AM to 3:00PM ]

APPETIZERS

- Filet Tips & Eggs 19
  Prime filet tips, hollandaise, 2 eggs, Village hash

- Brunch Burger 15
  Candied bacon, poached egg, cheddar, Village Hash

- Village French Toast 13
  Our famous Village Bread, maple syrup

- Shrimp Carbonara 17
  Sautéed Gulf shrimp, creamy carbonara sauce, prosciutto, cherry tomatoes, cappelini

- Fried Chicken & Waffles 15
  Fried chicken tenders, 2 cinnamon waffles, warm maple syrup, candied pecans

- Eggs Sardou 17
  2 poached eggs, chopped artichoke hearts, ham, hollandaise, creamed spinach

- Louisiana Shrimp and Grits 18
  Four jumbo Gulf shrimp-grilled, marinated in rosemary & garlic, Creamy polenta, herb cream sauce

- Bacon & Brie Sandwich 13
  Muffaletta bread, tomato, fresh basil, Brie Cream, Village Hash

SOUPS

- cup 7.5 | bowl 15
  - Lobster Bisque
  - Seafood Gumbo
  - Soup du Jour

APPETIZERS

- Lamb Chop Trio 11
  Remoulade Crostini 14
    Jumbo Gulf Shrimp
- Fritto Misto 15

Please alert your server if you have any type of food allergy.
— Parties of 6 or more will be charged a 20% gratuity. —
Sides

Creamy polenta  4
Village hash  4
Jumbo grilled asparagus  6
(with Creolaise)
Fresh fruit cup  5
Add an egg
to any dish  2

Libations

Bottomless  10
Mimosas, Bellinis & Bloody Marys

Brunch Mega Mary  13
Boiled shrimp, bacon, spicy beans

Mango Bourbon Sour  10
WSC Single Barrel Buffalo Trace bourbon, egg white,
house made sour mix, mango puree

Aperol Spritz  9
Val d’Oca Prosecco & soda

Espresso Martini  12
Three Olive Vanilla vodka, fresh espresso, Kapali coffee liqueur

Dean Martin Scandal  9
Coffee, Rum Chata, Kapali, Frangelico, whipped cream

Bottomless Flute du Jour  15
Bottomless Specialty Mimosas & Bellinis with Boba
Fresh flavors change weekly!

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