



BRUNCH MENU

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

APPETIZERS

Lamb Chop Trio 11

Remoulade Crostini 14
Jumbo Gulf Shrimp

Fritto Misto 15

SOUPS

cup 7.5 | bowl 15

Lobster Bisque

Seafood Gumbo

Soup du Jour

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, cappellini*

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

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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