

Starters

‘Voodoo’ Wings – spicy Asian, remoulade, creole chili pepper or bourbon BBQ 14

Flash Fried Calamari - sweet Thai chili & cocktail dipping sauces 15

Village ‘Nachos’ – house queso, roasted chicken, andouille sausage, green onion, avocado, jalapenos, spicy creole pepper sauce, waffle fries 14

‘Dynamite’ Sticks – andouille & chicken, pepperjack, queso, roasted onions & jalapenos, flour tortillas, jalapeno ranch sauce 16

‘Dusted’ Seafood Cocktail - flash fried oysters and shrimp, remoulade & cocktail sauces 15

‘Winter Season’ Soup 6 / 9

Salads

Lafayette – sauteed lemon pepper shrimp, house croutons, cucumbers, red peppers, avocado, feta, mixed field greens, champagne vinaigrette 18

Village – roasted chicken, bacon, apples, candied walnuts, warm goat cheese ‘croutons’, mixed field greens, balsamic vinaigrette 16

Chicken Oriental - grilled chicken, mixed greens, napa cabbage, shredded carrot, cucumbers, tomatoes, edamame, wontons & oriental ginger dressing 17

Chicken Tender BLT – fresh tenderloins, mixed greens, smoked bacon, tomatoes, cheddar cheese, green goddess dressing 17

Grilled Steak – char-grilled flat iron, mixed greens, avocado slices, caramelized onions, beefsteak tomatoes, pepperjack cheese, and classic ranch dressing 19

Grilled Salmon – lemon-pepper & dill Atlantic salmon, mixed field greens, chopped pear, candied walnuts, salt & pepper asparagus, crumbled blue cheese, red peppers, balsamic vinaigrette dressing 18

‘Greek Town’ - mixed field greens, lemon-oregano chicken, feta cheese, tomatoes, cucumbers, red onion, green peppers, olive tapenade, Aegean dressing 16

Sides

French Fries, Cajun Waffle Fries, Cole Slaw, Southern Green Beans
Whipped ‘Pound Cake’ Potatoes, Rice Pilaf

Burgers & Sandwiches

Served with a choice of one side

Bistro Burger – smokehouse bacon, pepperjack, leaf lettuce, tomato, red onion, VG burger sauce, brioche bun 16

Pub Burger – aged cheddar, ale braised onions, VG burger sauce, brioche bun 17

French Quarter Burger – creole spiced, cajun bacon, blue cheese crumbles, herbed mayo, brioche bun 18

Old Fashioned Pimento Cheeseburger – house made pimento cheese, smokehouse bacon, lettuce, tomato, VG burger sauce, brioche bun 17

Turkey Burger – mozzarella, lettuce, tomato, cucumber, avocado, remoulade, brioche bun 17

‘Adult’ Grilled Cheese – American, provolone & pepperjack cheeses, cajun bacon, caramelized onions, bacon-jalapeno jam, sourdough bread 15

Shrimp or Oyster Po’ Boy – flash fried, shredded lettuce, tomato, creole sauce, hoagie roll 19

Crab Cake – leaf lettuce, tomato, chili remoulade, brioche bun 19

Classic Muffuletta – mortadella, ham, salami, mozzarella, provolone, olive tapenade, herbed mayo, Italian roll 15

Grilled Mojito Lime Chicken Sandwich - pepper Jack, lettuce, tomato, avocado ‘relish’, jalapeno ranch sauce 16

Flat Iron ‘Patty Melt’ – grilled flat iron, ale onions, toasted pimento cheese, bacon-jalapeno jam, VG steak sauce, grilled sourdough 19

Entrees

Maverick Shrimp & Grits – shrimp, smoked bacon, andouille sausage, caramelized onions, Southern cream gravy, stoneground grits 20

Butter Basted Grilled Salmon – garlicky wilted baby spinach, lemon butter sauce, rice pilaf 21

Chef Lucas’ Lump Crab Cake – remoulade, rice pilaf, Southern green beans 21

Shrimp & Penne Pasta – sauteed Gulf shrimp, broccoli, ‘blistered’ tomatoes, wild mushrooms, smokey tomato sauce 20

Smothered Pork Chop – pan seared 8-ounce chop, traditional onion brown gravy, whipped potatoes 19

Grilled Flat Iron Steak – sauteed wild mushrooms, whipped potatoes 22