

BRUNCH



WEEKENDS OPEN - 2PM

STARTERS

SPINACH & ARTICHOKE DIP	\$9
served with corn tortilla chips	
YOGURT & GRANOLA PARFAIT	\$5
vanilla yogurt, house granola, mixed berries	
VEGGIES & DIPS	\$7
hummus, green goddess, pita, seasonal veggies	
FRUIT CUP	\$6
seasonal fruit cut fresh to order	

BRUNCH BITES

BUTTERMILK PANCAKES	\$8
whipped butter, maple syrup	
CINNAMON ROLL FRENCH TOAST	
cinnamon sugar brioche, cream cheese sauce, candied pecans	\$11
DIVE IN BREAKFAST	
two eggs any style, sourdough toast, bacon or chicken sausage, breakfast potatoes	\$10
BREAKFAST SANDWICH	
fried egg, bacon, cheddar cheese, arugula, Doughregarde's croissant	\$10
\$2 - add avocado	
MIGAS	
scrambled eggs, corn tortillas, pico de gallo, cheddar, jalapeño-tomatillo salsa, breakfast potatoes	\$12
EGGS BENEDICT	
English muffin, two poached eggs, Canadian bacon, hollandaise, breakfast potatoes	\$14

SIDES

2 EGGS	\$5
BACON	\$3
CHICKEN SAUSAGE	\$3
TOAST	\$2
SLICED AVOCADO	\$2
SALSA	\$2

LUNCH BITES

add chicken \$4 , blackened shrimp \$6 , seared salmon \$7 , steak \$6	
TOMATO BISQUE	\$5
served with sourdough bread	
TEXAS COBB	\$8
romaine lettuce, marinated tomatoes, bacon, egg, blue cheese, avocado, jalapeno ranch	
POWER BOWL	\$9
cauliflower rice, roasted sweet potato, cabbage, cilantro, hummus, grape tomato, avocado	
CLASSIC CAESAR SALAD	\$7
romaine lettuce, breadcrumbs, croutons, caesar dressing	
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POPCORN CHICKEN	\$12
honey hot sauce, ranch, french fries	
\$2 - buffalo style	
THE VCC CLUB	\$11
roasted turkey, bacon, roasted garlic aioli, lettuce, tomato, sourdough, french fries	
GOOEY GRILLED CHEESE	\$9
cheddar, gruyere, mozzarella, garlic herb aioli, sourdough, french fries	
THE VILLAGE BURGER	\$12
cheddar, lettuce, tomato, shaved red onion, VCC sauce, Village brioche bun, french fries	
add ons:	
\$1 - jalapeños, caramelized onions, lettuce wrap	
\$2 - avocado, bacon, fried egg, gluten-free bun	
\$4 - extra patty	

BRUNCH COCKTAILS

BOTTOMLESS	\$20
mimosas or bloody marys (table participation required)	
MIMOSA	\$8
BLOODY MARY	\$10
SCREWDRIVER	\$8
APEROL SPRITZ	\$11

We've got your back, Villagers! If you have any allergies, please alert your server as not all ingredients are listed. We remind you that consuming raw or undercooked meat, seafood, or eggs may increase risk of foodborne illness.

BEVERAGES



SIGNATURE COCKTAILS

SMOKE & SPICE Illegal Mezcal, triple sec, simple syrup, lime juice, cinnamon, cinnamon sugar rim	\$14	DIVINE LIME Absolut Vanilla vodka, Orgeat, simple syrup, lime juice, whipped cream, graham cracker rim	\$13	RYE & ROOT Angel's Envy Rye, lemon juice, simple syrup, egg white, fig preserves, garnished with smoked rosemary	\$17
OLD MONEY Buffalo Trace bourbon, maple syrup, Angostura bitters, orange peel garnish	\$15	PEAR & THISTLE New Amsterdam gin, pear puree, lemon juice, honey syrup, club soda, rosemary sprig garnish	\$12	DESERT NECTAR Socorro Reposado tequila, honey, lemon juice, topped with ginger beer	\$13

FROZEN COCKTAILS

ORCHARD OUTLAW Cazadores Tequila, apple cider, lime juice, agave, cinnamon and sugar rim, apple slice garnish	\$12	MIDNIGHT FRAPPE New Amsterdam Vodka, Kahlua, Baileys, whipped cream and chocolate drizzle garnish	\$12
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BEER & CANNED COCKTAILS

CANNED BEER		Can Bucket	DRAFT BEER	
Michelob Ultra		5 25	Dos Equis	6
Miller Lite		5 25	Blue Moon Belgian White	6
Dos Equis		5 25	Michelob Ultra	6
Modelo Especial		5 25	Lagunitas IPA	7
Kona Big Wave		5 25	Angry Orchard	6
Shiner Bock		5 25	Modelo Especial	6
Athletic Brewing Hazy IPA, Non-Alcoholic		5 25	Deep Ellum Dallas Blonde	6
			Yuengling Lager	6
			Sam Adams Seasonal Rotator	6
			Community Mosaic IPA	7
			Miller Lite	6
CANNED COCKTAILS			<div>\$2 VILLAGE BREW (Seasonal Rotator)</div>	
Twisted Tea		6 30		
Sun Cruiser Vodka Iced Tea		8 40		
High Noon Vodka Seltzer		8 40		
Pineapple, Watermelon				
White Claw Seltzer		7 35		
Black Cherry				
Happy Dad Hard Seltzer		7 35		
Grape, Fruit Punch				
White Claw 0% Non-Alcoholic Premium Seltzer		6 30		

WINE

		Glass Bottle			Glass Bottle
La Marca, Prosecco, Italy		9 36	Wente Family Estate, Chardonnay, California		9 36
Giesen Estate, Sauvignon Blanc, New Zealand		9 36	Hampton Water, Rosé, France		10 40
Joel Gott, Sauvignon Blanc, California		9 36	Mark West, Pinot Noir, California		9 36
Santa Margherita, Pinot Grigio, Italy		9 36	Hayes Ranch, Cabernet Sauvignon, California		9 32

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