

BRUNCH



WEEKENDS OPEN - 2PM

STARTERS

SPINACH & ARTICHOKE DIP

served with corn tortilla chips

YOGURT & GRANOLA PARFAIT

vanilla yogurt, house granola, mixed berries

VEGGIES & DIPS

hummus, green goddess, pita, seasonal veggies

FRUIT CUP

seasonal fruit cut fresh to order

BRUNCH BITES

BUTTERMILK PANCAKES

whipped butter, maple syrup

CINNAMON ROLL FRENCH TOAST

cinnamon sugar brioche, cream cheese sauce, candied pecans

DIVE IN BREAKFAST

two eggs any style, sourdough toast, bacon or chicken sausage, breakfast potatoes

BREAKFAST SANDWICH

fried egg, bacon, cheddar cheese, arugula, Doughregarde's croissant
\$2 - add avocado

MIGAS

scrambled eggs, corn tortillas, pico de gallo, cheddar, jalapeño-tomatillo salsa, breakfast potatoes

EGGS BENEDICT

English muffin, two poached eggs, Canadian bacon, hollandaise, breakfast potatoes

SIDES

2 EGGS

BACON

CHICKEN SAUSAGE

TOAST

SLICED AVOCADO

SALSA

LUNCH BITES

\$9 add chicken \$4, blackened shrimp \$6, seared salmon \$7, steak \$6

\$5 TOMATO BISQUE

served with sourdough bread

\$7 TEXAS COBB

romaine lettuce, marinated tomatoes, bacon, egg, blue cheese, avocado, jalapeno ranch

\$6

POWER BOWL

cauliflower rice, roasted sweet potato, cabbage, cilantro, hummus, grape tomato, avocado

CLASSIC CAESAR SALAD

romaine lettuce, breadcrumbs, croutons, caesar dressing

\$11 POPCORN CHICKEN

honey hot sauce, ranch, french fries

\$2 - buffalo style

\$10 THE VCC CLUB

roasted turkey, bacon, roasted garlic aioli, lettuce, tomato, sourdough, french fries

\$10 GOOEY GRILLED CHEESE

cheddar, gruyere, mozzarella, garlic herb aioli, sourdough, french fries

\$12 THE VILLAGE BURGER

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

\$5 BOTTOMLESS

mimosas or bloody marys (table participation required)

\$3 MIMOSA

\$20

\$8

\$2 BLOODY MARY

\$10

\$2 SCREWDRIVER

\$8

\$2 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
CANNED COCKTAILS		Yuengling Lager	6
Twisted Tea	6 30	Sam Adams Seasonal Rotator	6
Sun Cruiser Vodka Iced Tea	8 40	Community Mosaic IPA	7
High Noon Vodka Seltzer	8 40	Miller Lite	6
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		

\$2 VILLAGE BREW
(Seasonal Rotator)

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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