

## Appetizer

### **Fried Green Tomatoes....** \$6.95

Three breaded green tomatoes fried topped with roasted red pepper corn relish served on a bed of cheese grits.

### **Sothorn Egg Roll....** \$7.95

A egg roll stuffed with braised collard greens, pulled chicken served with a Creole mustard sauce and sirachi sauce.

### **Hummus....** \$6.50

Traditional hummus topped with fresh diced cucumber, tomato, and olive oil accompanied by pita chips.

### **Crab Fritters....** \$9.95

Fresh blue crab meat made into a fritter and hand dipped in beer batter and fried golden brown, served with rémoulade.

### **BBQ Chicken Quesadilla....** \$8.95

A quesadilla stuffed with BBQ pulled chicken, sautéed sweet peppers, onions, and Monterrey jack cheese, accompanied by pico de gallo, and margarita sour cream.

### **Goat Cheese Spinach and Artichoke Dip....** \$7.95

Goat cheese, artichoke hearts, and spinach made into a creamy dip served with pita chips.

### **Crispy Fried Calamari....** \$7.95

Lightly breaded crispy fried calamari served with Apricot sauce.

## Soups

### **She Crab Soup....** \$6.00

Made with Crab Roe, fresh Blue Crab meat topped with sherry.

### **Soup of the Day....** \$4.00

A fresh soup made daily

## Salads

### **Caesar Salad....** \$7.50

A traditional Caesar salad made with romaine lettuce, parmesan cheese, croutons, and Caesar dressing. Add Grilled Chicken or Shrimp \$10.50, or Grilled Salmon \$12.95

### **Greek Salad....** \$7.50

A salad made with mixed greens, red onions, tomatoes, cucumber, pepproncinis, kalamata olives, feta cheese, oregano, and Bistro Vinaigrette. Add Grilled Chicken or Shrimp \$10.50 or Salmon \$12.95

### **Chef Salad....** \$8.50

Mixed greens, oven roasted turkey, black forest ham, boiled egg, tomato, cucumber, red onion, applewood smoked bacon, and cheddar cheese. Choice of dressing

### **Sothorn Cobb Salad....** \$10.50

Grilled Chicken breast served on a bed of mixed green tossed in a Chipotle Vinaigrette with a tower of avocado, pico de gallo, bacon, jalapeno, and Monterrey jack Cheese

### **Tilapia salad....** \$10.50

Mixed greens, tomato, cucumber, red onion, artichoke hearts, roasted red peppers topped with seared Tilapia. Choice of dressing

**Dressings:** Bistro Vinaigrette, Caesar, Chipotle Vinaigrette, Honey Mustard, Buttermilk Ranch, Blue Cheese, Thousand Island, Extra Dressing \$.50

## Sandwiches

All sandwiches are served with a Pickle Spear and a choice of Bistro Fries or Pasta Salad

### **Salmon BLT....** \$8.99

Grilled salmon with Greenleaf lettuce, applewood smoked bacon, fresh sliced tomatoes, lemon dill aioli served on sourdough bread.

### **Village Club....** \$7.95

Country ham, black forest ham, oven roasted turkey, American and Swiss cheese, Greenleaf lettuce, tomato, and sun dried tomato aioli on sourdough bread.

### **Filet Mignon Shrooms....** \$10.95

Grilled beef tenderloin and portabella mushroom, roasted red peppers onion relish, with Swiss cheese, tomato, Greenleaf lettuce, and red onion served on a Kaiser roll.

### **Grilled Chicken Cordon Bleu....** \$7.95

Grilled chicken breast topped with Canadian bacon, Swiss cheese, and Creole mustard sauce on Kaiser Roll with Greenleaf lettuce, tomato, and red onion.

### **Crab Cake....** \$9.95

Our house made fresh lump crab cake pan fried to perfection served on a Kaiser roll with Greenleaf lettuce, tomato, red onion, and a Cajun rémoulade.

### **Certified Angus Beef, Half Pound Burger....** \$7.95

Served on a Kaiser roll with Greenleaf lettuce, tomato, red onion, Mayo, and choice toppings.

**Additional Toppings:** American cheese or Swiss \$.75, Crumbled Blue cheese, Pimento cheese or Applewood Smoked Cheddar \$1.00, Sautéed Mushrooms \$.50, Jalapenos \$.50, Bacon \$1.00

## Bowls

**Andouille, Chicken & Shrimp Gumbo....** \$14.95  
Andouille sausage, fresh pulled chicken, shrimp, peppers, celery, red onions sweet corn, and okra stewed with a Creole tomato stock topped with red rice.

**Shrimp and Crawfish Jambalaya....** \$15.95  
Shrimp and crawfish sautéed with peppers, celery, red onions, tomatoes, and Tasso ham tossed with red rice and Cajun butter.

**Shrimp & Grits....** \$15.95  
Shrimp and andouille sausage sautéed with peppers, celery, red onion, and finished with a Creole tomato stock served on a bed of cheese grits.

**Fish and Grits....** \$12.95  
Fried Tilapia topped with a Tasso Ham Lowcountry Gravy served on a bed of cheese grits.

**Chicken Carbonara....** \$12.95  
Grilled chicken breast tossed with applesmoked bacon, peas, and linguine in a creamy Alfredo sauce.

**Chicken Penne....** \$12.95  
Grilled chicken breast tossed with sautéed mushrooms, asparagus, and penne in a roasted red peppers pesto cream sauce.

## Entrée

### Selection offered after 5:00 pm

Each entrée is served with a choice of two sides.  
*Mashed Garlic Red Potatoes, Red Rice, Cheese Grits,  
Braised Collard Greens, Seasonal Vegetables*

Add a Side salad for \$2.25      Side Greek or Caesar salad \$ 3.95  
No substitution of salad for choice of side please.

**Pecan Chicken....** \$14.95  
A fresh chicken breast encrusted with chopped pecans and baked topped with sweet-sour fruit compote.

**Balsamic Honey Glazed Salmon....** \$16.95  
Fresh Atlantic Salmon seared topped with a Balsamic Honey glaze.

**Seared Tilapia....** \$12.95  
A filet of Tilapia seared to perfection and topped with a Lemon Caper sauce.

**Crab Cakes....** \$21.95  
Our house made crab cakes made with fresh jumbo lump crab and served with Roasted Red Pepper sauce.

**Roasted Rack of Lamb....** \$24.95  
New Zealand Rack of Lamb roasted to order served with a Mint Port wine Reduction.

**Grilled Ribeye....** \$19.95  
USDA Choice, Certified Angus Beef 12oz. Ribeye grilled to order topped with Bacon Bourbon sauce, and Black & Tan beer battered onion rings.

**Grilled Filet Mignon....** \$22.95  
USDA Choice, Certified Angus Beef 8oz. filet of beef tenderloin grilled to order served with a Red Wine Mushroom sauce.

**Steak & Cake....** \$26.95  
USDA Choice, Certified Angus Beef 8oz. filet of beef tenderloin grilled to order and topped with a crab cake served on a bed of Tarragon Demi-Glace



**We at the Village Bistro strive to provide you with the freshest and highest quality products. We hope you enjoy and come back again.**

**Thank You!**

18% Gratuity is added on parties of 6 or more.

## Beverages

Soft Drinks.... \$2.00

Hot Tea / Iced Tea.... \$2.00

Perrier Sparkling Water.... \$3.00

Coffee.... \$2.00

Fruit Juices.... \$3.00

(Orange, Cranberry, Pineapple, Grapefruit)

## Beers on Tap

Blue Moon..... \$3.50

Bass Ale.... \$3.50

Newcastle.... \$3.50

Stella.... \$3.50

Bud Light.... \$3.00

Yeungling.... \$3.00

## Beers by the Bottle

### Domestic

Budweiser.... \$3.00

Bud Light.... \$3.00

Michelob Ultra.... \$3.00

Miller Lite.... \$3.00

Coors Light.... \$3.00

### Import

Amstel Light.... \$3.50

Heinken.... \$3.50

Corona.... \$3.50

Corona Light.... \$3.50

## Sides

Collard Greens.... \$2.50

Seasonal Vegetable.... \$2.00

Cheese Grits.... \$2.25

Mashed Garlic Red Potatoes.... \$2.00

Red Rice.... \$2.00

Bistro Fries.... \$2.75

Pasta Salad.... \$2.25

Side Salad.... \$3.25

Side Greek Salad.... \$4.95

Side Caesar Salad.... \$4.95

Side of Sauce.... \$.75

## Kid's Menu.... \$5.95

12 & under

Kid's menu includes beverage

### Mini Burger

Two Mini Burger with Bistro Fries

### Pasta Marinara or Alfredo

Linguine tossed with choice of sauce

### Chicken Strips

Two Breaded Fried Chicken Tender with Honey Mustard & Bistro Fries

## Desserts

All dessert are fresh made in house.

Please order with Entrée the dessert is made to order just for you.

### Jack Daniel's Pecan Bread Pudding

Served à la mode

### Crème Brûlée

Ask your server the Flavor of the Day

### Cheesecake

Ask your server the Flavor of the Day

### Fresh Seasonal Cobbler for Two

Fresh cooked to Order Cobbler made with seasonal fruit served à la mode

