

— THE —
VILLAGE
ESTEVAN FEATURE MENU

EDIBLES

this menu is inspired by local growers and producers

BIRRIA BENNY 25

Refried bean stuffed tortillas topped with Birria beef, two poached eggs, aji verde, pickled onions and microgreens. Served with fresh fruit and roast potatoes.

DRIFTWOOD OMELETTE 24

Two egg omelette stuffed with Slater's Fat Tug sausage, caramelized onions, braised greens, cheddar cheese. Served with roast potatoes, fresh fruit garnish and choice of toast.

CHALLAH FRENCH TOAST 17⁽⁴⁾/15⁽²⁾

Housemade challah dipped in a cinnamon vanilla egg wash and grilled. Served with maple syrup and fruit.

FLIPPIN GOOD PANCAKES 17⁽³⁾/15⁽²⁾

Fluffy housemade pancakes, maple syrup, served with fresh fruit.

+ \$5 EA: 2 eggs any style

+ \$5 EA: Maple pork sausages, Red Barn back bacon

+ \$6 EA: Red Barn strip bacon

VILLAGE WALDORF SALAD 24

Apple, celery, sundried cranberries, candied walnuts and blackened chicken tossed in a creamy curry dressing. Served over mixed greens and arugula, topped with housemade apple chips and fresh microgreens.

JALISCO WRAP 24

Birria beef, grilled pineapple, chipotle crema, avocado, lettuce wrapped in stone-fired naan bread. Served with soup or 1/4 Village salad.

DRINKABLES

treat yourself, you deserve it

PUMPKIN SPICE LATTE 8

Espresso with pumpkin spice syrup and steamed milk, topped with whipped cream and cinnamon.

CARAMEL APPLE SPICE 7

Caramel in our delicious apple cider topped with whipped cream and cinnamon.

FALL FOG 7

Hazelnut syrup with london fog tea and steamed milk of choice.

BOOZY BRUNCH

it's 5 o'clock somewhere

BAILEYS CHAI LATTE 12

Chai and steamed milk with 1oz Baileys and cinnamon.

PUMPKIN SPICE SHAFT 14

Espresso, 1oz vodka, 1/2oz kahlua and 1/2oz Bailey's with pumpkin spice syrup with milk over ice. Topped with whipped cream and cinnamon.

APPLE PIE MIMOSA 12

Prosecco with apple juice and a caramel cinnamon sugar rim.

