



STARTERS

the big pretzel | 11

blonde ale cheese sauce, honey mustard

mozzarella sticks (3) | 12

handcut and breaded mozzarella, house marinara

village mac and cheese | 12

creamy cheese sauce, garlic breadcrumbs

black truffle +3 | bacon +3 | pulled pork +4

classic quesadilla | 14

cheddar, guacamole, black bean salsa, pico de gallo

grilled chicken +4 | pulled pork +4 | beef +5

general tso's fried cauliflower | 14

crispy ale battered cauliflower, general tso's glaze

village nachos | 14

tortilla chips, blonde ale cheese,
cheddar, jalapeño, sour cream, pico de gallo

guacamole +4 | chicken +4 | pulled pork +4

buffalo chicken dip | 15

buffalo, half sour pickle, kettle chips

burrata caprese | 13

balsamic glaze, tomato, grilled flatbread

GREENS

chicken +6 | shrimp +12 | salmon +14 | steak +14

village simple | 12

spring greens, cucumber, tomato,
red onion, house vinaigrette

classic caesar | 15

crisp romaine, pretzel croutons, parmesan

roasted cauliflower | 16

pomegranate, arugula, feta,
golden raisins, greek vinaigrette

SOUPS & CHILI

butternut squash soup | 8

sage cream, toasted pumpkin seed

pasta fagioli | 8

shaved parmesan, parsley

chili con carne | 10

cheddar cheese, cilantro, sour cream, lime

SIGNATURE WINGS

Wings meticulously seasoned and roasted in-house then fried to perfection,
delivering a perfect balance of crispiness and juiciness

tavern wings (8) | 15

wing sampler (24) | 38

naked | bourbon bbq | buffalo | garlic parmesan | sweet chili | alabama white

ENTRÉES

fish and chips | 23

ale battered cod, seasoned french fries,
coleslaw, fresh lemon, tartar sauce

baby back ribs

bourbon bbq, cornbread, coleslaw

half rack | 25

full rack | 34

cubano grilled cheese | 19

ciabatta, mojo pork, swiss, lizano,
mustard, pickle, plantain chips
bacon +3

winter squash carbonara ^v | 24

bucatini, butternut squash,
cremini mushroom, sage

lemon honey glazed salmon | 27

farro & mushroom risotto,
brussels sprout, thyme

steak frites

chimichurri, truffle parmesan fries

8oz. flat iron | 28

14oz. NY strip | 38

HANDHELDS

choice of chips, fries, simple salad or upgrade to a village snack

black bean burger ^v | 19

avocado, chipotle aioli, pickled red onion,
whole wheat bun

seared fish tacos (2) | 18

seasoned cod, coleslaw,
pico de gallo, cilantro lime aioli

chicken caesar wrap | 19

grilled chicken, romaine,
tomato, caesar dressing

bbq pulled pork sliders (3) | 19

house smoked pork, bourbon bbq, coleslaw

crispy chicken sandwich | 18

garlic aioli, coleslaw, half sour pickle

village cheesesteak | 19

peppers, onions, blonde ale cheese sauce

the village burger | 19

8oz. tri-blend, garlic aioli, white cheddar,
lettuce, tomato, onion, half sour pickle

bacon and blue burger | 21

8oz. tri-blend, bacon, red onion jam,
blue cheese, crispy fried red onion

VILLAGE
SNACKS

choice of one sauce with any village snack

blonde ale cheese sauce, honey mustard,
cilantro lime aioli, chipotle ranch, garlic aioli

sweet potato waffle fries | 8

truffle parmesan fries | 8

chili cheese fries | 9

fried pickle chips | 10

onion rings | 10

Craft Your Perfect Handheld

mushrooms +3 | bacon +3 | avocado +4 | pulled pork +4 | double burger +8



BEER DOESN'T ASK SILLY QUESTIONS, BEER UNDERSTANDS

SIGNATURE CRAFT BEERS

Our signature craft selection has been perfected over the years, featuring the brews that entice our guests to return time and time again.

Flights, pitchers, and towers are available.

stay gold | 8

american blonde ale; light and refreshing; 4.5% ABV

blues for the blonde | 8

blonde ale; hint of blueberry aroma and flavor; 5.1% ABV

chill ville | 8

session pale ale; crisp, refreshing and fruity; 4.9% ABV

imperial court | 9

double IPA, full bodied with hints of citrus and stone fruits; 8.0% ABV

SEASONAL CRAFT BEERS

We offer a seasonal craft lineup that complements our core beer offerings, while infusing a seasonal twist.

Flights, pitchers, and towers are available.

Please see the boards, your server or scan for our current lineup.



BOTTLED + CANNED

In addition to our in-house crafted beers, we also have a selection of bottled beers and canned cocktails.

Please see your server or scan for our current offerings.



SEASONAL COCKTAILS

yuzu martini | 13

deep eddy's lemon vodka, yuzu, spiced rosemary honey, keffir lime

blackberry bourbon smash | 14

elijah craig small batch, blackberry, mint, soda

blood orange mezcal margarita | 14

su casa mezcal, blood orange solerno, agave, smoked maldon seasalt

wintered cranberry sangria | 12

burgundy, brandy, cranberry, winter simple
pitcher | 30

rhubarb spritz | 13

doladira rhubarb aperitivo, la marca prosecco, rosemary

misunderstood ginger spiced iced latte | 14

misunderstood ginger spiced whiskey, bailey's, ginger, espresso

winter fashion | 13

sazerac rye, amaretto, chocolate bitters, black walnut bitters

the phoenix's nest (for two) | 32

superbird tequila, rum, pineapple, grenadine, red bull

WINE LIST

wines are served by the glass | wines served by the bottle

imagery pinot noir | 11 | 35

russian river valley, california

alamos malbec | 12 | 38

mendoza, argentina

hayes ranch cabernet | 10 | 28

california

josh cabernet | 12 | 38

california

castoro cellars cabernet | 15 | 50

paso robles, california

placido pinot grigio | 11 | 30

toscana, italy

fault line sauvignon blanc | 14 | 45

marlborough, new zealand

benziger chardonnay | 9 | 30

sonoma, california

la crema chardonnay | 12 | 38

monterey, california

kung fu girl riesling | 12 | 38

columbia valley, washington

la jolie fleur rose | 13 | 40

sant-tropez, france

la marca prosecco | 13 | 40

veneto, italy

TITO'S THIN MINT MARTINI

tito's handmade vodka, bailey's chocolate, creme de menthe, crushed thin mint | 15

For every martini ordered, \$1 will be donated to the Friends of Somerset Regional Animal Shelter

MOCKTAILS

add any house liquor +4

raspberry lemonade | 6

cranberry mule | 8

virgin mango margarita | 8

virgin bloody mary | 8

