

Wine Snacks

Smoked Olives (V) - \$7
Cucumber, Tomato Labneh

Village Board (V) – \$19
Chef Selected Cheeses, House
Smoked Tasso Ham, Village Bread
Crostini

Sea

Fresh Shucked Oysters*
Citrus Mignonette, Melon Granita,
Pickled Chilies
3 for \$10 or 6 for \$18

Tuna Crudo* - \$14
Cara Cara, Fennel, Green Olive
Tapenade

Pan Seared Local Trout - \$25
Green Bean Almondine, Grapes,
Ajo Blanco

Land

Village Caesar (V) - \$12
Little Gem Lettuce, Crispy Pork Belly,
Lemon Vinaigrette, Egg Salad Toast
Add Steak* \$8 - Add Fish \$10

Fines Herb Spaetzle (V) –
Sm \$12 or Lg \$17
Peas, Carrots, Celeriac, Saffron

**Smoked Tomato Soup with Croque
Monsieur (V) – \$12**
Croque Madame +\$2

Seared Duck Breast – \$24
Creamy Brie Polenta, Snap Peas,
Sauce Daube

Seared Prime Tenderloin Tips* – \$24
King Trumpet Mushrooms, Raclette
Hash Browns, Arugula, Sherry Pan Jus

Finish

Lavender Panna Cotta - \$8
Cantaloupe, Falkin' Good Honey

Walnut Brownie - \$8
Blueberry-Butterscotch Sauce

Jedi Chef – Chris Galbraith

(V) – Dish Is or Can Be Made Vegetarian

*This Item Is Served Raw or Undercooked or Contains (Or May Contain) Raw Or Undercooked Ingredients.
Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness

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