

BREAKFAST

Served 8 a.m. ~ 11:30 a.m.

EGGS ANY STYLE

Served with Toast & Choice of Breakfast Potatoes,
Hashbrowns, Fresh Fruit, or Cottage Cheese

ONE EGG YOUR WAY 11.25

TWO EGGS YOUR WAY..... 13.25

THREE EGGS YOUR WAY 15.25

... Add a Protein +4.25 Chicken Apple Sausage (2),
Applewood Smoked Bacon (2), Sausage Patties (2) or Ham

EGGS BENEDICT

Toasted English Muffin, 2 Soft Poached Eggs &
Hollandaise Sauce

GRILLED VEGGIE BENEDICT ... Grilled Tomato, ... 19.95
Avocado, Spinach & Mushrooms

CARMEL BENEDICT ... Traditional Style, Smoked. ... 20.95
Ham

SMOKED SALMON BENEDICT ... Capers & 23.50
Spinach

GRILLED TURKEY BENEDICT ... Avocado & 22.95
Tomatoes

SWEET SPECIALTIES

BUTTERMILK PANCAKES SHORT 13.50 FULL 14.95

BANANA PECAN PANCAKES .. SHORT 14.95 FULL 15.95

BLUEBERRY PANCAKES SHORT 14.95 FULL 15.95

BELGIAN WAFFLE 17.50
+ Whipped Cream & Berries +4.00

BRIOCHE FRENCH TOAST 17.95
+ Whipped Cream & Berries +4.00

PECAN CRUSTED FRENCH TOAST 19.95
+ Whipped Cream & Berries +4.00

OMELETTES & SCRAMBLES

Served with Toast & Choice of Breakfast Potatoes,
Hashbrowns, Fresh Fruit, or Cottage Cheese

SMOKED SALMON SCRAMBLE ... Three Eggs, 21.95
Smoked Salmon & Green Onions

ROASTED VEGGIE SCRAMBLE ... Three eggs, 19.50
Tomatoes, Mushrooms & Spinach

VILLAGE OMELETTE ... Smoked Ham, Green 20.95
Onions, Bell Peppers & Cheddar-Jack Cheese

MONTEREY OMELETTE ... Artichoke Hearts, 19.95
Monterey Jack Cheese, Grilled Tomatoes & Onions

MEDITERRANEAN OMELETTE ... Spinach, Feta, ... 19.95
Fresh Tomatoes, Onions & Kalamata Olives

ACAPULCO OMELETTE ... Ortega Chilies, Onions, .. 19.95
Avocado & Pepper-Jack Cheese

VILLAGE CORNER SPECIALTIES

CLASSIC BREAKFAST ... Two Eggs, Two 21.95
Buttermilk Pancakes & Choice of Bacon or Sausage
+ substitute Belgian waffle for pancakes +2.00

HUEVOS RANCHEROS ... Fried Pinto Beans, 2 Eggs 21.95
Sunny-side up, Salsa, Avocado, Sour Cream & Cheese
+ Add: Carnitas or Chorizo \$4.50

PRIME NEW YORK STEAK & EGGS ... Grilled 24.95
New York Steak, 2 Eggs Your Way, Breakfast Potatoes &
Choice of Toast

AVOCADO TOAST ... Ciabatta With Chunky 16.50
Avocado, Lemon, Extra Virgin Olive Oil & Big Sur Sea Salt
served with Arugula Balsamic Salad
+ add Tomato 17.50 add Buffalo Mozzarella 20.50

BROOKLYN LOX & BAGEL ... Smoked Alaskan 22.75
King Salmon, Tomato, Capers, Red Onions, Cucumber &
Cream Cheese

HEARTY BREAKFAST SKILLET ... Two Eggs 20.50
Over Easy, Potatoes, Artichoke Hearts, Tomatoes,
Mushrooms, Spinach, Jack & Cheddar Cheese

DIABLO SKILLET ... Two Eggs Over Easy, Potatoes, . . 20.95
Sautéed Pork Chorizo, Caramelized Onions, Jalapeño, Jack &
Cheddar Cheese

VILLAGE CLASSIC SAN FRANCISCO JOE'S 22.95
Pork Brisket, Sautéed Onions, Spinach, Parmesan Cheese,
Mushrooms, Eggs, & Choice of Toast

PASTRAMI HASH & EGGS ... New York Style 21.75
Pastrami, Onions, Bell Peppers, Fried Egg & Potatoes

FRIED CHICKEN STEAK ... Pork Sausage Gravy & .. 23.95
Two Eggs Your Way

BREAKFAST BURRITO ... Flour Tortilla, 2 19.95
Scrambled Eggs, Bacon, Onions, Tomatoes, Potatoes,
Avocado, Cheddar-Jack Cheese, Sour Cream & Salsa

BREAKFAST SANDWICH ... 2 Fried Eggs, 19.50
Monterey Jack Cheese on a Brioche Bun served with
Breakfast Potatoes or Fruit
+ Choice of Ham, Bacon or Sausage Patty

EXTRAS

MINI CROISSANT BASKET ... Four Freshly Baked 12.00
Mini Croissants, House-Made Jam & Butter

STRAWBERRY YOGURT PARFAIT ... Granola & . . . 17.50
Fresh Berries

STEEL CUT ORGANIC OATMEAL ... Brown 13.25
Sugar & California Golden Raisins

BREADS ... Bagel, English Muffin, Sourdough, Rye & 4.00
Dave's Killer 21 Whole Grain Bread

PROTEIN ... Chicken Apple Sausage(4), Sausage 6.50
Patties (4), Bacon (4) or Ham

ONE EGG 4.00

FRESH FRUIT SMALL 8.95 LARGE 11.25

Eating Raw and Undercooked Fish, Shellfish, Eggs or Meat increases the Risk of Foodborne Illness.
Please Alert Your Server To Any Food Allergies or Intolerances.

LUNCH MENU

Served 11:30 a.m. ~ 4:30 p.m.

SOUPS

- SOUP OF THE DAY** 8.95 CUP 11.95 BOWL
VEGETARIAN SPLIT 8.95 CUP 11.95 BOWL
PEA AND GREEN PEA SOUP Potatoes, Onions,
Organic Carrots & Green Peas

STARTERS

- CLASSIC HUMMUS & PITA** Extra Virgin 11.95
Olive Oil, Garbanzo Beans, Garlic, Lemon & Tahini
MEDITERRANEAN ANTI PASTA 12.95
Kalamata Olives, Fresh Tomatoes, Feta Cheese, Roasted
Garlic & Crostini
ZESTY MEATBALLS Tomato Sauce, Fresh 13.95
Mozzarella, Herb Breadcrumbs, Parmesan
CARMEL VALLEY GREEN SALAD Organic 13.95
Lettuce, Cucumber, Tomatoes, Feta Cheese & Kalamata
Olives tossed with Balsamic Vinaigrette
MONTEREY BAY CALAMARI FRITI 17.95
Lemon Garlic Aioli & Savory Cocktail Sauce
ARTICHOKE Filled with Sautéed Veggies 17.95
Served with Aioli Dipping Sauce
SHRIMP SCAMPI Jumbo Prawns, Garlic, 18.95
Tomato, White Wine, Basil & Butter

SALADS

- CAJUN CHICKEN TOSTADA SALAD** 21.95
Spring Mix, Cheddar-Jack Cheese, Black Beans, Avocado,
Pico de Gallo & Sour Cream Served in a Flour Tortilla
Shell
COBB SALAD Salinas Valley Lettuce, Bacon, 21.95
Tomatoes, Egg, Avocado & Grilled Chicken Served with
Bleu Cheese Dressing on the side

*Add Protein to any Salad

Chicken ~ \$4 Salmon ~ \$9 Prawns ~ \$7 New York Steak ~ \$14

- * **CLASSIC CAESAR SALAD** Romaine 16.95
Lettuce, Garlic Croutons & Parmesan Cheese
* **ORGANIC ROASTED BEET SALAD** 17.95
Goat Cheese, Almonds Roasted, Orange Segments, Wild
Arugula & Apple Blackberry Vinaigrette
* **GREEK SALAD** Romaine Lettuce, 17.95
Cucumbers, Tomatoes, Kalamata Olives, Red Onions &
Feta Cheese, Lemon-Herb Vinaigrette & Hummus
* **ICEBERG WEDGE** Bleu Cheese Dressing, 17
Tomatoes, Walnuts, Bacon Bits & Onions

BRUNCH

- AVOCADO TOAST** Ciabatta With Chunky 16.50
Avocado, Lemon, Extra Virgin Olive Oil & Big Sur Sea Salt
served with Arugula Balsamic Salad
+ add Tomato 17.50 add Buffalo Mozzarella 20.50
VILLAGE OMELETTE Smoked Ham, Green 20.95
Onions, Bell Peppers & Cheddar-Jack Cheese
PRIME NEW YORK STEAK & EGGS 24.95
Grilled New York Steak, 2 Eggs Your Way, Breakfast
Potatoes & Choice of Toast
DIABLO SKILLET Two Eggs Over Easy, 20.95
Potatoes, Sautéed Pork Chorizo, Caramelized Onions,
Jalapeño, Jack & Cheddar Cheese
CARMEL BENEDICT Traditional Style 19.95
with Smoked Ham
BREAKFAST SANDWICH 2 Fried Eggs, 19.50
Monterey Jack Cheese on a Brioche Bun served with
Breakfast Potatoes or Fruit
+ Choice of Ham, Bacon or Sausage Patty

PASTA

- VEGETARIAN LINGUINI** Sundried 21.95
Tomatoes, Spinach & Lentils in a Light Tomato Sauce
CRAB RAVIOLI Sun-Dried Tomatoes, Marsala 26.95
Cream Reduction & Arugula
PASTA BOLOGNESE our own slow simmered 22.95
meat sauce.
+ Add \$3 Meatballs
THREE CHEESE SPINACH RAVIOLI 23.95
Roasted Garlic, Parmesan, Tomato & Basil Cream Sauce
LINGUINI AND CLAMS Olive Oil, Garlic, 25.95
Tomatoes & White Wine Sauce
FETTUCINE ALFREDO WITH 25.95
CHICKEN OR PRAWNS Basil With a Creamy
Parmesan Cheese Sauce

VILLAGE SPECIALTIES

- SAND DABS OR CALAMARI PICCATA** 25.95
Local Sand Dabs Lightly Breaded & Pan Seared with Olive
Oil, Garlic, White Wine, Lemon Juice & Capers Served
with Steamed rice & Seasonal Vegetables
+ Sandwich Option Available
OAK GRILLED NEW YORK 10 oz Steak, 28.95
French Fries, Seasonal Vegetables & Herbs With
Bearnaise Sauce
GRILLED HALIBUT FISH TACOS 23.95
Coleslaw, Avocado, Pico de Gallo, Chipotle Ranch
Dressing and side of Refried Beans
OAK GRILLED SALMON Mustard Cream 27.50
Sauce, Steamed Rice, Seasonal Vegetables
VILLAGE CORNER CHICKEN 20.95
QUESADILLA Flour Tortilla Filled with Cheddar &
Jack Cheese, Scallions, Ortega Chilies, Avocado, Salsa &
Sour Cream
FRESH CLASSIC PIZZA Choice of: 20.95
Pepperoni Pizza ~ Light Tomato Sauce & Fresh Mozzarella
Cheese
Pizza Margherita With Fresh Mozzarella Cheese, Tomato,
Basil & Olive Oil

SANDWICHES

- Choice of French Fries, House Salad or Coleslaw
VILLAGE CHEESE BURGER Certified 21.95
Angus Beef Brisket/Chuck Blend, Red Onions, Lettuce, &
Tomato Served on Brioche Bun with Mayonnaise
+ Add \$1.95 each: Bacon~Avocado~Mushrooms
VILLAGE B.E.L.T. Fried Egg, Thick Cut Bacon, 19.95
Lettuce, Tomato & Avocado Served on Brioche Bread with
Mayonnaise
BLACKENED CHICKEN SANDWICH 19.95
Lettuce, Tomato, Avocado & Jack Cheese on Ciabatta
Bread with Garlic Aioli
FRIED CHICKEN SANDWICH Battered 20.95
Chicken Breast, Lettuce, Tomato, Coleslaw, Served on a
Brioche Bun with Chipotle Ranch Dressing
WOOD FIRED STEAK SANDWICH Garlic 23.95
Aioli, Grilled Tomatoes, Monterey Jack Cheese, Battered
Fried Onions & Arugula, Served on a Ciabatta Roll
BROOKLYN REUBEN House Made Pastrami, 21.95
Russian Dressing, Sauerkraut & Swiss Cheese, Served on
Grilled Rye
CLASSIC TURKEY CLUB Fresh Roasted 20.95
Turkey, Bacon, Lettuce, Tomato, Avocado, & Cranberry
Mayonnaise Served on Dave's Killer Bread
THE BEYOND BURGER Vegan Patty, Pepper 22.95
Jack Cheese, Wild Arugula, Red Onions & Tomato on a
Brioche Bun with a Chipotle Aioli

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DINNER

5pm - 9pm
Closed Monday's

STARTERS

- Soup of the Day** 9 Cup 13 Bowl
Vegetarian Split Pea
Potatoes, Onions, Organic Carrots & Green Peas
9 Cup 13 Bowl
- Classic Hummus & Pita**
Extra Virgin Olive Oil, Garbanzo Beans, Garlic, Lemon & Tahini \$13
- Meatballs Ala Mama Mia**
Homemade Tomato Sauce, Mozzarella, Parmesan \$15
- Buffalo Milk Burrata**
Extra Virgin Olive Oil, Basil, Olive Tapenade, Tomato Relish, Pesto & Toasted Ciabatta \$16
- Oak Grilled Castroville Artichoke**
Filled with Sautéed Veggies Served with Garlic Lemon Aioli, Aged Balsamic Vinaigrette \$17
- Golden Fried Monterey Calamari**
Lemon Garlic Herb Aioli & Savory Cocktail Sauce \$18
- Jumbo Shrimp Scampi**
Garlic, Tomato, White Wine, Basil & Butter \$19

FRESHLY BAKED PIZZA

- Classic Pepperoni**
Fresh Mozzarella, Pepperoni, Homemade Pizza Sauce \$21
- Pizza Margherita**
Fresh Mozzarella, Ripe Tomato, Basil \$22
- Chicken Ala Pesto**
Fresh Mozzarella, Diced Chicken Breast, Ripe Tomato, Homemade Basil Pesto \$22

SALADS

- Classic Caesar**
Romaine Lettuce, Garlic Croutons & Parmesan Cheese \$16
- Village Wedge Salad**
Topped with Bleu Cheese Dressing, Tomatoes, Walnuts, Bacon Bits & Onions \$17
- Caprese Salad**
Ripe Tomatoes, Fresh Mozzarella, Basil, Pesto Homemade Balsamic Glaze \$18
- Greek Salad**
Romaine Lettuce, Cucumbers, Tomatoes, Kalamata Olives, Red Onions & Feta Cheese, Lemon-Herb Vinaigrette, Hummus & Pita \$18
- Beet Salad**
Goat Cheese, Roasted Almonds, Orange Segments, Wild Arugula & Apple Blackberry Vinaigrette \$18

Add Protein to your Salad

Chicken ~ \$4 Salmon ~ \$9 Prawns ~ \$7 New York Steak ~ \$14

ENTRÉES

- Village Cheese Burger**
Certified Angus Beef Brisket/Chuck Blend, Cheddar Cheese, Red Onions, Lettuce, & Tomato Served on Brioche Bun with Lemon Garlic Aioli Served with French Fries \$22
– Add \$1.95 each: Bacon~Avocado~Mushrooms
- Chicken Marsala**
Sun-Dried Tomatoes, Olives, Garlic, Marsala Cream Reduction, Served with Seasonal Vegetables, Choice of Turmeric Rice or Whipped Potatoes \$26
- Oak Grilled Salmon**
Seasonal Vegetables & Dijon Honey Mustard Cream Sauce, Choice of Turmeric Rice or Whipped Potatoes \$28
- Breaded Pan Seared Sand Dabs**
Seasonal Vegetables & Classic Piccata Sauce, Choice of Turmeric Rice or Whipped Potatoes \$29
- Niman Ranch Six Hour Short Ribs**
Whipped Potatoes, Au Gratin Dino Kale & Red Wine Beef Demi Glace \$32
- Braised Australian Lamb Shank**
Gold Raisins, Vegetable Mirepoix, Lamb Aus Jus Served with Roasted Baby Potatoes \$32
- Monterey Bay Cioppino**
Clams, Mussels, Jumbo Prawns, Halibut, Salmon & House Made Tangy Cioppino Sauce \$33
- Certified Angus Beef N.Y. Steak**
Sautéed Spinach, Garlic Mashed Potatoes & Brandy Green Peppercorn Sauce \$33
- Hazelnut Crusted Halibut**
Turmeric Rice or Whipped Potatoes & Red Pepper Coulis \$34

PASTA

- Pasta Bolognese**
Our Slow Simmered Meat Sauce \$23
– Add Meatballs \$3
- Three Cheese Spinach Ravioli**
Roasted Garlic, Parmesan, Tomato & Basil Cream Sauce \$24
- Vegetarian Pasta Delight**
Spinach, Kalamata Olives, Tomatoes, Lentils, Basil, Garlic, Olive Oil, Homemade Marinara \$25
- Fettuccine Alfredo with Chicken or Prawns**
Basil with a Creamy Parmesan Cheese Sauce \$27
- Linguini & Clams**
Fresh Tomatoes, Chili Flakes, Garlic, Olive Oil, Whipped Butter & White Wine Sauce \$27
- Crab Ravioli with Prawns**
Sun-Dried Tomatoes, Marsala Cream Reduction & Arugula \$28

VILLAGE CORNER

Beverage List

HOT

Illy Brewed Coffee Regular or Decaf	4.25
Illy French Press Coffee Per Person/Complimentary Refills	7.00
Hot Tea Organic Herbal Teas	4.25
Chai Latte	4.95
Hot Chocolate Topped with Whipped Cream	4.95
Espresso <i>Single 4.25 Double 5.75</i>	
Cappuccino Espresso with Steamed Milk Froth	4.75
Café Latte Espresso with Steamed Milk and Froth	5.95
Café Mocha Espresso, Rich Chocolate and Steamed Milk	5.95
Café au lait Coffee with Steamed Milk	5.25
Americano Espresso with Hot Water	4.95
Torani® Syrups Available	
Classic Vanilla Add 1.50	

COLD

Illy Handcrafted Cold Brew	5.95
Dammann Passion Fruit Iced Tea Brewed Unsweetened Passionberry Flavored	4.75
Gizdich Fresh Pressed Apple Juice Locally Grown and Produced	5.95
Fresh Squeezed Orange Juice Odwalla	5.95
Fresh Squeezed Strawberry Lemonade	5.95
Fresh Squeezed Lemonade	5.95
Cranberry, Grapefruit or Tomato Juice	5.95
Soda Choice of Coke, Diet Coke, Pink Lemonade, Sprite, Fanta Orange, Barq's Root Beer	4.75
Raspberry Italian Soda Add Cream .25	5.50
Root Beer Float	6.95
San Pellegrino Sparkling Water Sparkling Mineral, Italy	6.75
Aqua Panna Still Water 750 ml Italian Natural Spring	6.75
Whole Milk or Skim Milk	4.75
Oat Milk & Almond Milk	5.75

BEER

Mai Tai Beer Monterey, CA	10.00
Old Monterey Beer Monterey, CA	8.00
Fat Lip Amber Ale "Local Brewery"	8.50
Fresh Squeezed IPA Oregon	9.00
Lagunitas IPA California	9.00
Corona Mexico	8.00
Modelo Negro Mexico	8.00
Modelo Especial Mexico	8.00
Blue Moon Belgian-Style Wheat Ale	8.50
Pacifico Sinaloa, México	8.00
Peroni, Italy Lager - Italy	8.50
Coors Light U.S.A.	7.00
Heineken Non-Alcoholic	7.00
Samuel Smith's Hard Cider Organic	9.00

BY THE GLASS

Sparkling Chandon Brut	12.00
Sparkling Chandon Rose	12.00
Prosecco Ruffino Ruffino	12.00
Chardonnay House	12.00
Premium Chardonnay Local "Bernardus"	15.00
Premium Sauvignon Blanc Rosé	13.00
Pinot Grigio	12.00
Premium Pinot Noir Local "Season"	15.00
Cabernet Sauvignon	12.00
Premium Cabernet Sauvignon "The Introvert" 90 Points	15.00
Zinfandel	13.00
Moscato	12.00

COCKTAILS

Hibiscus Kir Royal Chandon Sparkling Wine, Cassis & Hibiscus Flower.	12.50
Bellini White Peach Champagne & White Peach Juice	12.50
Village Corner Bloody Mary Sabe Vodka, Holland & Bloody Mary Mix	12.50
Screwdriver Sabe Vodka Sabe Vodka & Fresh Squeezed Orange Juice	12.50
Village Michelada Modelo Especial, Tomato Juice & Tajin Chile	12.50
Margarita Saba Tequila, Sweet & Sour	12.50
Tequila Sunrise Sabe Blanco, Orange Juice & Grenadine	12.50
Mimosa Champagne and Orange Juice	12.50