le petit village

BRUNCH COCKTAILS

ruby rosé mimosa
ruby red grapefruit juice, rose water, top with rosé sparkling wine, garnish with rose petals & glitter

la petit bellini
st.germain, white peach purée, orange blossom water top with sparkling wine, garnish with white peach fan

kiwi cilantro margarita
tequila, lime juice, agave syrup, kiwi

le mare bloody mary
grey goose, bloody mary mix, clam juice, garnish with bacon wrap, shrimp, olive tapenade & celery

20

SPECIALS

lpv brunch tasting
1/2 portions of the avocado toast, smoked salmon tartine, rataouille shakshuka, and brioche french toast

48

endless summer sips
all you can drink bellinis, mimosas, hugo Spritz, and bloody marys for 90 minutes

35

P.S. Don't forget to have a good time

EGGS

omelette aux champignons 24
mushroom, gruyere, herbs, side salad

lobster omelet 30
poached lobster, trout roe, side salad

ratatouille shakshuka 11/22
ratatouille, eggs, green garlic sauce, country bread

steak and eggs 34
fries, mâitre d' butter

SALADS

salade du jardin 18
baby lola rosa, endive, red watercress, frisée with raw honey-cider dressing, apples

tuna niçoise salad 24
ahi tuna, arugula, fingerling potatoes, haricots verts, nicoise olives, quail egg, confit tomato, anchovies

salade de roquette 19
avocado, heirloom cherry confit tomatoes, heart of palms, sottocenere tartufo cheese

add-ons: chicken 14, shrimp 14, steak 19

RAW BAR

east coast oysters 18/36
mignonette, tabasco, lemon

shrimp cocktail 24
poached shrimp, cocktail sauce, lemon

SWEET

sweet dutch baby 24
Berry compote, chantilly crème, fresh berries

brioche french toast 11/22
Maple, crème Chantilly, seasonal fruits

yogurt-granola parfait 18
Honey-orange yogurt, homemade granola with coconut, cranberries, sunflower seeds, apricot

SAVORY

avocado toast 12/24
Everything bagel seasoning, poached eggs, micro greens, pickled pearl onions

savory dutch baby 28
Watercress salad, smoked salmon, Lime crème fraice

smoked salmon tartine 16/32
Lime crème fraîche, pickled pearl onion, niçoise olive, capers, wild micro greens

SANDWICHES & BURGER

croque madame 28
french ham, béchamel, gruyere, fried egg on top, chives

jamon serrano 28
baguette, jamon serrano, stracciatella, wild arugula, cornichon, fig jam

steak sandwich 32
grilled fillet steak, onion jam, horseradish aioli, cheese chef's selection, wild arugula

portabella vegan sandwich 26
portabella, fire roasted red peppers, firecracker mizuna, pickled red onion, spicy aioli, housemade sweet pickles

le burger 28
dry-aged beef, brioche bun, red onions, butter lettuce,tomato, chef's sauce

FRESH JUICES

green goddess 14
granny smith apples, cucumber, celery, spinach

sunnyside 14
orange, carrots, pineapple, ginger, cayenne

DESSERTS

café la crème glacée 14
almond, vanilla ice cream, chocolate syrup, shot of espresso

selection of sorbet 14
raspberry or lemon

coupe glacée 16
ice cream sundae w/ french vanilla bean ice cream, chocolate sauce, maraschino cherries, almond

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness