

VILLAGE WHISKEY RESTAURANT WEEK - FALL 2022

START

EACH CHOOSE ONE

*must present ID for alcoholic options

TOKI FASHION DEMERARA, BITTERS, ORANGE PEEL*

ROKU GIN TONIC STAR ANISE, LEMON PEEL*

MOCKTAIL GINGER, FRESH MINT, LIME ZEST

FOR THE TABLE

SNACK BOARD OLIVE TAPENADE, HERB BUTTER, RADISH
& PICKLED TOMATO SALAD, SOURDOUGH

DEVEILED EGGS TARRAGON, MUSTARD, CAPERS

POPCORN SHRIMP BUFFALO AIOLI

MAIN

EACH CHOOSE ONE

(ORDER INCLUDES DUCK FAT FRIES)

VILLAGE BURGER SESAME ROLL, TOMATO, BOSTON BIBB
LETTUCE, HOUSE-MADE THOUSAND ISLAND

TURKEY SMASH BURGER SHARP CHEDDAR, AVOCADO,
HARISSA AIOLI, GARLIC MUSHROOMS, SUNFLOWER SPROUTS

VEGGIE BURGER BLACK BEAN & LENTIL, GUACAMOLE, PICKLED
RED CABBAGE

CHICKEN CAESAR MILANESE BLACK GARLIC AIOLI, AGED
PROVOLONE, ROMAINE, RED ONION, CIABATTINI

SMOKED SALMON BLT SOURDOUGH, DOUBLE SMOKED
BACON, ROMAINE, TOMATO, AVOCADO AIOLI

CHOOSE UP TO 2 ADDITIONS AT NO CHARGE

CABOT CHEDDAR | BLUE CHEESE | GOAT CHEESE

FRIED EGG | APPLEWOOD SMOKED BACON

TRUFFLED MUSHROOM | CARMELIZED ONION

DESSERT

EACH CHOOSE ONE

BUTTERMILK FUNNEL CAKE MACERATED BLUEBERRIES,
DULCE CREAM CHEESE, SPICED & SALTED HAZELNUTS

CHOCOLATE & CARAMEL LAYER CAKE BLOOD
ORANGE CURD, SEA SALT

DINNER: \$40 / PERSON

TAX & GRATUITY NOT INCLUDED

WE REQUEST PARTICIPATION BY ENTIRE TABLE



@VillageWhiskeyPHL



@VillageWhiskPHL