

# the VILLAGE INN

## QUICK BREAKFASTS

**breakfast sandwich\*** 2 eggs, any style, covered in american cheese, stacked and topped w/ choice of bacon, sausage or ham on a toasted brioche bun. served w/ a side of VI homefries (onions, peppers, red skin and sweet potato medley). (580-810 cal) 8

**avocado toast & acai bowl** multi-grain bread w/ guacamole, topped w/ avocado slices, arugula, grape tomatoes and signature seasoning. served w/ acai sorbet on granola, w/ bananas, berries, coconut flakes and a pinch of chia seeds, drizzled w/ peanut butter and honey. (1530 cal) 13.50

**very-berry banana bowl** strawberries, blueberries and banana slices all atop our creamy vanilla yogurt, sprinkled w/ pecans & drizzled w/ sweet supreme cream. (560 cal) 11.50

## CLASSIC BREAKFASTS

**2-2-2 breakfast\*** 2 eggs, any style, 2 bacon strips or 2 sausage links and 2 made-from-scratch buttermilk pancakes. (500/600 cal) 10.50

**1/2 lb. chicken-fried steak & eggs\*** smothered in savory country sausage gravy. served w/ 2 eggs, any style, hash browns and your choice of toast, english muffin or 3 made-from-scratch buttermilk pancakes. (1350-1530 cal) 13

**ham steak & eggs\*** ham steak served w/ 2 eggs, any style, hash browns and your choice of toast, english muffin or 3 made-from-scratch buttermilk pancakes. (1070-1250 cal) 13

**bacon or sausage & eggs\*** 4 bacon strips or sausage links or 2 house-made sausage patties. served w/ 2 eggs, any style, hash browns and your choice of toast, english muffin or 3 made-from-scratch buttermilk pancakes. (730-1270 cal) 11.50

**eggs benedict\*** 2 poached eggs and smoked ham over a toasted english muffin, topped w/ hollandaise sauce. served w/ hash browns. (820 cal) 11.50

**ultimate breakfast\*** 2 bacon strips, 2 sausage links and grilled ham steak. served w/ 2 eggs, any style, hashbrowns, choice of toast, english muffin or 3 made from-scratch buttermilk pancakes. (1250-1430 cal) 13.75

**biscuits & gravy w/ eggs\*** house-made sausage patties inside 2 buttermilk biscuits, topped w/ savory country sausage gravy. served w/ 2 eggs, any style and hash browns. (1580 cal) 11.50

**smothered breakfast burrito\*** choice of roasted chicken breast or smoked pork carnitas w/ VI homefries, scrambled eggs, cheese, onion, tomato, corn and jalapeños. topped w/ pork green chili, sour cream and fresh pico de gallo. (1330/1370 cal) 12

## INN-CREDIBLE V.I.B

choose 4 different items to create your own Village Inn breakfast. \$12

### INN-CREDIBLE ITEMS

#### eggs & meats

- 2 eggs, any style\* (220 cal)
- 2 egg whites (120 cal)
- low-cholesterol egg substitute (140 cal)
- 2-egg cheese omelette\* (200-300 cal)
- 2 bacon strips (60 cal)
- 2 sausage links (160 cal)
- 1 house-made sausage patty (230 cal)
- 2 turkey sausage links (100 cal)

#### griddle greats

- 2 pieces french toast (260 cal)
- 1/2 belgian waffle (220 cal)
- 3 buttermilk pancakes (300 cal)
- 1 strawberry crêpe (350 cal)

#### breads & grains

- toast (270-350 cal)
- english muffin (170 cal)
- biscuit w/ gravy (330 cal)

#### potatoes & fruit

- VI homefries (*onions, peppers, red skin, sweet potato medley*) (420 cal)
- hash browns (220 cal)
- fresh fruit (50 cal)

### SUPREME ITEMS

substitute a supreme item for only \$1.50

- 3 chocolate chip pancakes (540 cal)
- ham steak (120 cal)
- chicken strips w/ syrup or savory country sausage gravy (330/350 cal)
- small chicken-fried steak w/ savory country sausage gravy (280 cal)

add an additional inn-credible item for only \$1.50

add an additional supreme item for only \$2

limit 7 items. please no inn-credible v.i.b. sharing.

## PANCAKES

make it a combo: add 2 eggs,\* and your choice of bacon or sausage for \$3 (adds 280-450 cal)

### buttermilk

3 made-from-scratch buttermilk pancakes. (300 cal) 10

### FAMOUS PANCAKES

**triple berry** 3 made-from-scratch buttermilk pancakes w/ fresh berries, triple berry compote and whipped cream, dusted w/ powdered sugar. (940 cal) 12

**cinnamon roll** caramel and cream cheese frosting swirled into 3 made-from-scratch buttermilk pancakes, dusted w/ powdered sugar. (1480 cal) 11

**french silk** 3 made-from-scratch buttermilk pancakes w/ french silk drizzle, fresh whipped cream and shaved milk chocolate, dusted w/ powdered sugar. (1450 cal) 11

**banana cream** fresh bananas in 3 made-from-scratch buttermilk pancakes topped w/ bananas, vanilla cream drizzle, whipped cream and toasted almonds. (1450 cal) 11

**strawberry crêpes** 2 crêpes stuffed w/ sweet supreme cream and topped w/ strawberries in strawberry sauce and whipped cream. (960 cal) 11.50

## WAFFLES

make it a combo: add 2 eggs,\* and your choice of bacon or sausage for \$3 (adds 280-450 cal)

**classic belgian waffle** (440 cal) 10

**triple berry** belgian waffle topped w/ triple berry compote, fresh berries and whipped cream, dusted w/ powdered sugar. (1090 cal) 12

**banana cream** belgian waffle w/ vanilla cream drizzle, bananas, whipped cream and toasted almonds. (1450 cal) 11

**strawberry** belgian waffle topped w/ strawberries in strawberry sauce and whipped cream. (1200 cal) 11

## FRENCH TOAST

make it a combo: add 2 eggs,\* and your choice of bacon or sausage for \$3 (adds 280-450 cal)

**classic** 4 slices of vanilla-battered french toast dusted w/ powdered sugar. (520 cal) 10

**french silk** 4 slices of vanilla-battered french toast w/ french silk drizzle, shaved milk chocolate and fresh whipped cream, dusted w/ powdered sugar. (1300 cal) 11.50

**banana cream** 4 slices of vanilla-battered french toast w/ fresh bananas, whipped cream and toasted almonds, dusted w/ powdered sugar. (1450 cal) 11.50

**cheesecake** creamy NY cheesecake stuffed between slices of vanilla-battered french toast, topped w/ triple berry compote and fresh berries, dusted w/ powdered sugar. (1400 cal) 12.50

**triple berry** 4 slices of vanilla-battered french toast topped w/ triple berry compote and fresh whipped cream, dusted w/ powdered sugar. (1330 cal) 11.50

**strawberry-banana supreme french toast** 4 slices of vanilla-battered french toast topped w/ sweet supreme cream, fresh strawberries and sliced bananas. (850 cal) 11.50

## Side Choices À LA CARTE

- bacon (60 cal) 3
- ham (120 cal) 4
- sausage (160 cal) 3
- toast (270-350 cal) 2
- VI homefries (420 cal) 3
- hash browns (220 cal) 3
- 3 buttermilk pancakes (300 cal) 3
- seasonal fruit (50 cal) 4
- avocado toast (580 cal) 6
- acai bowl (950 cal) 8

VI } 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.  
Disclaimer: \*Hamburgers, steaks and eggs are cooked to order. Consumption of undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish increases the consumer's risk of foodborne illness. Consult your physician or public health officer for further information.

SKILLETS

served on VI homefries (onions, peppers, red skin and sweet potato medley) (420 cal) w/ 2 eggs, any style (220 cal), toast (270-350 cal) or pancakes (300 cal) (+\$3 for famous pancakes adds (1030-1180 cal).

**chicken-fried steak skillet\*** chicken-fried steak and onions topped w/ savory country sausage gravy. (1310 cal) 12.50

**garden fresh skillet\*** onions, green peppers, mushrooms, broccoli, and tomatoes w/ monterey jack and cheddar cheeses. (880 cal) 11.50

**denver skillet\*** diced ham, fresh green peppers and onions, and melted cheese. (650 cal) 12

**ultimate skillet\*** 2 bacon strips, 2 sausage links, diced ham, mushrooms, green peppers, onions, tomatoes and melted cheese. (1180 cal) 13

**california skillet\*** bacon, mushrooms, tomatoes, onions, fresh spinach, swiss cheese, hollandaise sauce and avocado slices. (1200 cal) 13.50

OMELETTES

served w/ toast (270-350 cal) or pancakes (300 cal) (+\$3 for famous pancakes adds (1030-1180 cal) and choice of hash browns (220 cal) or VI homefries (onions, peppers, red skin and sweet potato medley) (420 cal).

**create your own omelette\*** made w/ 4 eggs, monterey jack and cheddar cheeses. (380 cal) 10

- add for \$1 each*

  - onions (10 cal)
  - mushrooms (10 cal)
  - tomatoes (10 cal)
  - broccoli (10 cal)
  - green peppers (10 cal)
  - red peppers (10 cal)
  - fresh spinach (10 cal)
- add for \$1.50 each*

  - bacon (30 cal)
  - sausage (140 cal)
  - ham (40 cal)
  - avocado (80 cal)

**denver omelette\*** diced ham, fresh green peppers and onions, topped w/ melted cheese. (650 cal) 12

**country music star omelette\*** house-made sausage, diced ham and onions, topped w/ cheddar and monterey jack cheeses, savory country sausage gravy and bacon. (960 cal) 12.50

**fresh spinach & bacon omelette\*** fresh spinach, bacon and diced onions, topped w/ swiss cheese and hollandaise sauce. (870 cal) 12

**garden veggie omelette\*** low-cholesterol egg substitute, onions, green peppers, tomatoes and mushrooms. topped w/ ranchero sauce and mozzarella cheese. (740 cal) 11.50

SATISFYING SANDWICHES .....

served w/ your choice of seasoned french fries (370 cal), fresh coleslaw (140 cal), fresh fruit (50 cal), side salad (130 - 290 cal) or cup of soup (50 - 210 cal).

**grown-up grilled cheese** american, cheddar, monterey jack and mozzarella cheeses, bacon and grilled tomato slices on parmesan-crusted bread. (650 cal) 11.50  
*add avocado (80 cal) 1.50*

**marbled rye reuben** hand-shredded corned beef, sauerkraut, swiss cheese and thousand island on grilled rye. (690 cal) 12.50

**turkey bacon avocado melt** hand-carved turkey breast w/ bacon, avocado, pepper jack cheese, red onion, tomato and mayo on grilled wheat bread. (860 cal) 12.50

**double decker club** hand-carved turkey breast, ham, bacon and american cheese, w/ tomato, lettuce and mayo on toasted bread. (880 cal) 12.50

CRUSH BURGERS .....

served on a grilled brioche bun. choose from seasoned french fries (370 cal), fresh coleslaw (140 cal), fresh fruit (50 cal), side salad (130 - 290 cal) or cup of soup (50 – 210 cal).

**all-american cheeseburger\*** choice of american, swiss, pepper jack, cheddar, mozzarella, or crumbled bleu cheese. (710-819 cal) 11.50

**all-world double cheeseburger\*** american and swiss cheeses topped w/ bacon, onion rings and thousand island dressing. (1470 cal) 13

**patty melt\*** sautéed onions, american and swiss cheeses on grilled marbled rye bread. (920 cal) 12

**chicken bacon ranch** chicken-fried chicken breast, cheddar and monterey jack cheeses and 2 bacon strips on a grilled brioche bun w/ ranch. (1030 cal) 13

**bacon lover’s blt** bacon, lettuce, tomato and mayo on toasted bread. (500 cal) 11.50

**buffalo chicken sandwich** crispy chicken w/ buffalo sauce, lettuce and tomato on a grilled brioche bun w/ bleu cheese dressing. (920 cal) 13

**monte cristo sandwich** french toast, turkey, ham, swiss cheese and mayo w/ side of triple berry sauce. (920 cal) 12.50

**cod fish sandwich** golden fried cod filet topped w/ coleslaw on a grilled brioche bun w/ tartar sauce. (900 cal) 12.50

**royal mountie** egg, shaved ham, american cheese, burger patty on english muffin. (780 cal) 10.50

**bedda chedda burger\*** topped w/ bacon, bbq sauce and cheddar cheese. (840 cal) 13

FRESH GARDEN SALADS & SOUPS .....

**classy cobb salad** grilled chicken breast, bacon, avocado, hard-boiled egg, tomato, crumbled bleu cheese on mixed greens. (680-1010 cal) 12

**celebrity chef salad** hand-carved turkey breast, ham, cheddar cheese, tomato, hard-boiled egg and seasoned croutons on mixed greens. (620-950 cal) 11.50

**garden salad** fresh greens w/ tomatoes, cucumber and seasoned croutons and your choice of dressing. (250-580 cal) 8

**soup of the day** ask about our daily soup selections. cup (50-210 cal) 4 | bowl (100-420 cal) 5

**pork green chili** cup (90 cal) 4 | bowl (180 cal) 5

HOMESTYLE ENTRÉES .....

**fish & chips** golden-fried cod w/ tartar sauce, seasoned french fries, choice of one side and texas toast. (1130 cal) 13.50

**slow roasted turkey** hand-carved and served w/ cornbread stuffing, mashed potatoes and turkey gravy, cranberry sauce and a buttermilk biscuit. (1000 cal) 13

**1/2 lb. chicken-fried steak** smothered in savory country sausage gravy, served w/ mashed potatoes and gravy, choice of one side and a buttermilk biscuit. (1440 cal) 13.50

**chicken tenders** served w/ seasoned french fries and your choice of one side and a buttermilk biscuit. (950 cal) 12.50

**chopped steak** chopped steak w/ onions, served on mashed potatoes and smothered in mushrooms and brown gravy, choice of one side and texas toast. (1400 cal) 13

**chicken burrito bowl** rice pilaf, topped w/ diced seasoned chicken breast, corn, diced red peppers, grape tomato halves, chopped bacon and diced avocado and topped w/ ranchero sause, and jalepeno slices w/ a drizzle of chipotle ranch dressing. (920 cal) 14.50

**pot roast** served w/ mashed potatoes and brown gravy, choice of one side and texas toast. (790 cal) 13.50

Mix & Match

PICK 2  
10.50

- 1/2 sandwich

grown-up grilled cheese (320 cal), turkey bacon avocado melt (430 cal), double decker club (560 cal), or marbled rye reuben (340 cal)

- garden salad (130-290 cal)

- cup of soup (50-210 cal)

- Side Choices

  - cup of soup (50-210 cal)
  - side garden salad (130-290 cal)
  - fresh coleslaw (140 cal)
- fresh fruit (50 cal)
  - fresh broccoli (30 cal)
  - rice pilaf (100 cal)
- seasoned french fries (370 cal)
  - mashed potatoes & gravy (160 cal)
  - cornbread stuffing (200 cal)

