VILLAGE INN[°]

QUICK BREAKFASTS

breakfast sandwich* scrambled eggs covered in american cheese, stacked and topped w/ choice of bacon, sausage or ham on a toasted brioche bun. served w/ a side of country potatoes. (580-810 cal) 9.5

avocado toast smashed avocado, arugula and grape tomatoes on wheat toast, topped with scrambled eggs, and chopped bacon. served with fresh fruit. (780 cal) 14.5

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) 12.25

CLASSIC BREAKFASTS

2-2-2 breakfast* scrambled eggs, 2 bacon strips or 2 sausage links and 2 made-from-scratch buttermilk pancakes. (500/600 cal) 11.5

1/2 lb. chicken-fried steak & eggs* smothered in savory country sausage gravy. served w/ scrambled eggs, hash browns and your choice of toast, english muffin or 3 madefrom-scratch buttermilk pancakes. (1350-1530 cal) 13.75

ham steak & eggs* ham steak served w/scrambled eggs, hash browns and your choice of toast, english muffin or 3 made-from-scratch buttermilk pancakes. (1070-1250 cal) 13.75

bacon or sausage & eggs* 4 bacon strips or sausage links or 2 house-made sausage patties. served w/ scrambled eggs, hash browns and your choice of toast, english muffin or 3 made-from-scratch buttermilk pancakes. (730-1270 cal) 12

eggs benedict* poached eggs and smoked ham over a toasted english muffin, topped w/ hollandaise sauce. served w/ hash browns. (820 cal) 12.75

ultimate breakfast* 2 bacon strips, 2 sausage links and grilled ham steak. served w/ scrambled eggs, hash browns, choice of toast, english muffin or 3 made-from-scratch buttermilk pancakes. (1250-1430 cal) 14.75

biscuits & gravy w/ eggs* house-made sausage patties inside 2 buttermilk biscuits, topped w/ savory country sausage gravy. served w/ scrambled eggs, and hash browns. (1580 cal) 12

smothered breakfast burrito* choice of roasted chicken breast or smoked pork carnitas w/ country potatoes, scrambled eggs, cheese, onion, tomato, corn and jalapeños. topped w/ pork green chili, sour cream and fresh pico de gallo. (1330/1370 cal) 13



INN-CREDIBLE $V : I : \mathbb{P}^*$ choose 4 different items to create your own Village Inn breakfast. \$13.50

INN-CREDIBLE ITEMS

eggs & meats

- scrambled eggs* (220 cal)
- egg whites (120 cal)
- 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)

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)
- 1 strawberry crêpe (350 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.

- 2 pieces famous french toast (430-730 cal)

- 3 famous pancakes (940-1480 cal)

- 1/2 famous waffle (550-730 cal)
- specialty crêpes (520-940 cal)

CRAVE-WORTHY CRÊPES make it a combo: add scrambled eggs', and your choice of bacon or sausage for \$3 (adds 280-450 cal)

chicken cordon bleu crêpes sliced chicken breast, diced ham, and swiss cheese-filled crêpes. topped with hollandaise sauce and a sprinkle of fresh parsley. (710 cal) 13.5

chocolate hazelnut banana crêpes banana and chocolate hazelnut spread-filled crêpes topped with fresh whipped cream, a drizzle of chocolate hazelnut spread and banana slices. (840 cal) 12.5

sausage & cheese crêpes sausage, egg, and melted cheddar cheese stuffed crêpes. Topped with a drizzle of maple syrup and sausage crumbles. (520 cal) 12.5

strawberry cheesecake crêpes cheesecake-filled crepes topped with fresh strawberry slices, whipped cream, a strawberry sauce drizzle, and a sprinkle of graham crackers. (940 cal) 13.25

strawberry crêpes 2 crêpes stuffed w/ sweet supreme cream and topped w/ strawberries in strawberry sauce and whipped cream. (960 cal) 13.25

add a crêpe to your meal for \$6



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

banana cream fresh bananas in 3 made-from-scratch buttermilk pancakes topped w/ bananas, vanilla cream drizzle, dusted with powered sugar, whipped cream and toasted almonds. (1450 cal) 13.25

cinnamon roll caramel and cream cheese frosting swirled into 3 made-from-scratch buttermilk pancakes, dusted w powdered sugar. (1480 cal) 13.25

3 made-from-scratch buttermilk pancakes. (300 cal) 12

FAMOUS PANCAKES

WAFFLES

buttermilk

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

classic belgian waffle (440 cal) 12.25

FAMOUS WAFFLES

banana cream belgian waffle w/ vanilla cream drizzle, bananas, whipped cream and toasted almonds, dusted w/

strawberry belgian waffle topped w/ strawberries in strawberry sauce, dusted with powered sugar and whipped cream. (1200 cal) 13

breads & grains

- toast (270-350 cal)
- english muffin (170 cal)
- biscuit w/ gravy (330 cal) - cornbread muffin (260 cal)

- 3 buttermilk pancakes (300 cal) potatoes & fruit

2 pieces french toast (260 cal) 1/2 belgian waffle (220 cal)

- country potatoes (420 cal)

griddle greats

- hash browns (220 cal)
- fresh fruit (50 cal)

Side Choices à LA CARTE

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- bacon (60 cal) 4

- ham (120 cal) 4

- sausage (160 cal) 4

- toast (270-350 cal) 2

- country potatoes (420 cal) 3.5

- hash browns (220 cal) 3.5

- 3 buttermilk pancakes (300 cal) 3

- seasonal fruit (50 cal) 4

- avocado toast (580 cal) 6

- cornbread muffin (260 cal) 2.5

powdered sugar. (1450 cal) 13

FRENCH TOAST

make it a combo: add scrambled 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) 12.25

FAMOUS FRENCH TOAST

banana cream 4 slices of vanilla-battered french toast w/ fresh bananas, whipped cream and toasted almonds, dusted w/ powdered sugar. (1450 cal) 13.5

strawberry-banana supreme french toast

4 slices of vanilla-battered french toast topped w/ sweet supreme cream, fresh strawberries and sliced bananas. (850 cal) 13.75





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SKILLETS

served on country potatoes (420 cal) w/scrambled eggs (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) 13.75

garden fresh skillet* onions, green peppers, mushrooms, broccoli, and tomatoes w/ monterey jack and cheddar cheeses. (880 cal) 12.5

denver skillet* diced ham, fresh green peppers and onions, and melted cheese. (650 cal) 12.75

ultimate skillet* 2 bacon strips, 2 sausage links, diced ham, mushrooms, green peppers, onions, tomatoes and melted cheese. (1180 cal) 14.25

california skillet* bacon, mushrooms, tomatoes, onions, fresh spinach, swiss cheese, hollandaise sauce and avocado slices. (1200 cal) 14.5

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 country potatoes (420 cal).

create your own omelette* made w/ 3 eggs, monterey jack and cheddar cheeses. (380 cal) 10.75

add for \$1.50 each

- bacon (30 cal)

- ham (40 cal)

- sausage (140 cal)

- avocado (80 cal)

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)

denver omelette* diced ham, fresh green peppers and onions, topped w/ melted cheese. (650 cal) 12.75

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) 13.25

fresh spinach & bacon omelette*

fresh spinach, bacon and diced onions, topped w/ swiss cheese and hollandaise sauce. (870 cal) 13

garden veggie omelette* onions, green peppers, tomatoes and mushrooms. topped with spanish sauce and mozzarella cheese. (740 cal) 12.5



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) 12.75 add avocado (80 cal) 1.50

marbled rye reuben hand-shredded corned beef, sauerkraut, swiss cheese and thousand island on grilled rye. (690 cal) 13.75

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) 14.5

double decker club hand-carved turkey breast, ham, bacon and american cheese, w/ tomato, lettuce and mayo on toasted bread. (880 cal) 13.75

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* 1/3 lb. burger topped with choice of american, swiss, pepper jack, cheddar, mozzarella, or crumbled bleu cheese. (710-810 cal) 13.75 add a patty (360 cal) 2.50

all-world triple cheeseburger®* 1/2 lb. burger topped with american and swiss cheeses, bacon, onion rings and thousand island dressing. (1480 cal) 15.75 add a patty (360 cal) 2.50

patty melt* 1/3 lb. burger with sautéed onions and american and swiss cheeses on grilled marbled rye bread. (930 cal) 13 add a patty (360 cal) 2.50

royal mountie* 1/3 lb. burger, egg, shaved ham, american cheese, burger patty on english muffin. (780 cal) 12.5 add a patty (360 cal) 2.50

- 2 strips of bacon +\$2 Add-Ons - sliced avocado +\$1.50 - 2 fried onion rings +\$1.50 - fried egg* +\$1.75

FRESH GARDEN SALADS & SOUPS

classy cobb salad grilled chicken breast, bacon, avocado, hard-boiled egg, tomato, crumbled bleu cheese on mixed greens and your choice of dressing. (680-1010 cal) 12.75

celebrity chef salad hand-carved turkey breast, ham, cheddar cheese, tomato, hard-boiled egg and seasoned croutons on mixed greens and your choice of dressing. (620-950 cal) 13

garden salad fresh greens with tomatoes, cucumber, shredded cheddar cheese, hard-boiled egg and seasoned croutons. Served with your choice of dressing. (250-580 cal) 9

chicken bacon ranch chicken-fried chicken breast,

cheddar and monterey jack cheeses and 2 bacon strips on a

bacon lover's blt bacon, lettuce, tomato and mayo on

cod fish sandwich golden fried cod filet topped w/

coleslaw on a grilled brioche bun w/ tartar sauce. (900 cal)

bedda chedda burger* 1/3 lb. burger topped w/

bacon, bbq sauce and cheddar cheese. (840 cal) 13.75

ALL-AMERICA

grilled brioche bun w/ ranch. (1030 cal) 14.25

toasted bread. (500 cal) 12.75

add a patty (360 cal) 2.50

13.75

soup of the day ask about our daily soup selections. cup (50-210 cal) 5.5 | bowl (100-420 cal) 6.5

HOMESTYLE ENTRÉES

fish & chips golden-fried cod w/ tartar sauce, seasoned french fries, choice of one side and texas toast. (1130-1420 cal) 15

slow roasted turkey hand-carved and served w/ cornbread stuffing, mashed potatoes and turkey gravy, cranberry sauce and a buttermilk biscuit. (1000 cal) 15.25

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. (1440-1730 cal) 15

chicken tenders served w/ seasoned french fries and your choice of one side and a buttermilk biscuit. (950-1240 cal) 14.5

chopped steak chopped steak w/ onions, served on mashed potatoes and smothered in mushrooms and brown gravy, choice of one side and texas toast. (1400-1690 cal) 15

chicken burrito bowl rice pilaf w/ diced seasoned chicken breast, corn, diced red peppers, grape tomato halves, chopped bacon and diced avocado. topped w/ spanish sauce, jalapeño slices and a drizzle of chipotle ranch dressing. (920 cal) 15.5

pot roast served w/ mashed potatoes and brown gravy, choice of one side and texas toast. (790-1080 cal) 15.75



Mix & Match

- 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) add a slice of fruit pie for \$4

- fresh fruit (50 cal)

- rice pilaf (100 cal)

- fresh broccoli (30 cal)

- seasoned french fries (370 cal) - mashed potatoes & gravy (160 cal) - cornbread stuffing (200 cal)

- cup of soup (50-210 cal) - side garden salad (130-290 cal) - fresh coleslaw (140 cal)

Side Choices

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