VILLAGE

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) 9.75

avocado toast smashed avocado, arugula and grape tomatoes on wheat toast, topped with scrambled eggs, chopped bacon and everything bagel seasoning. 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) 12.5

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) 11.75

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)

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) 12.25

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) 12.25

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) 13.25

corned beef hash & eggs* served w/ scrambled eggs, hash browns and your choice of toast, english muffin or three made-from-scratch buttermilk pancakes. (680-1040 cal) 12.75



Side Choices à LA CARTE

- 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

INN-CREDIBLE V.T.B° choose 4 different items to create your own

Village Inn breakfast. \$13.75

INN-CREDIBLE ITEMS

eggs & meats

- scrambled eggs* (220 cal)
- egg whites (120 cal)
- 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 \$1.5

- 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 \$1.5

add an additional supreme item for only \$2

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

breads & grains

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

potatoes & fruit

griddle greats

- country potatoes (420 cal)

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

- 3 buttermilk pancakes (300 cal)

- hash browns (220 cal) - fresh fruit (50 cal)
- 3 famous pancakes (940-1480 cal)



PANCAKES

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

buttermilk

3 made-from-scratch buttermilk pancakes. (300 cal) 12.25

FAMOUS PANCAKES

cinnamon roll caramel and cream cheese frosting swirled into 3 made-from-scratch buttermilk pancakes, dusted with powdered sugar. (1480 cal) 13.5

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) 13.5

strawberry crêpes 2 crêpes stuffed w/ sweet supreme cream and topped w/ strawberries in strawberry sauce and whipped cream. (960 cal) 13.5

WAFFLES

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

powdered sugar. (1450 cal) 13.5

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) 13.5

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) 13.5

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) 12.75

ultimate skillet* 2 bacon strips, 2 sausage links, diced ham, mushrooms, green peppers, onions, tomatoes and melted cheese. (1180 cal) 14.5

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

rio grande* choice of grilled chicken breast or smoked pork carnitas w/ red peppers, onions, pork green chili, pepper jack, monterey jack and cheddar cheeses, sour cream, fresh pico de gallo and jalapeño slices. (1090/1150 cal) 13.75

OMELETTES

served with hash browns and your choice of toast (270-350 cal), english muffin (170 cal) or three made-from-scratch buttermilk pancakes (300 cal). substitute egg whites (subtracts 150 cal).

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

add for \$1 each - onions (10 cal)

add for \$1.5 each

- bacon (30 cal)
- mushrooms (10 cal)
- sausage (140 cal)
- tomatoes (10 cal)
- ham (40 cal)
- broccoli (10 cal)
- avocado (80 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) 13.5

fresh spinach & bacon omelette*

fresh spinach, bacon and diced onions, topped w/ swiss cheese and hollandaise sauce. (870 cal) 13.25

garden veggie omelette* onions, green peppers, tomatoes and mushrooms. topped w/ mozzarella cheese. (740 cal) 12.75





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) 1.5

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) 14.75

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

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) 14.5

bacon lover's blt bacon, lettuce, tomato and mayo on toasted bread. (500 cal) 13

cod fish sandwich golden fried cod filet topped w/ coleslaw on a grilled brioche bun w/ tartar sauce. (900 cal) 14

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) 2.5

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) 2.5

patty melt* 1/3 lb. burger with sautéed onions and american and swiss cheeses on grilled marbled rye bread. (930 cal) 13.5 add a patty (360 cal) 2.5

royal mountie* 1/3 lb. burger, egg, shaved ham, american cheese, burger patty on english muffin. (780 cal) 12.75 add a patty (360 cal) 2.5

Add-Ons

- 2 strips of bacon +\$2
- sliced avocado +\$1.5
- 2 fried onion rings +\$1.5
- fried $egg^* + 1.75$

bedda chedda burger* 1/3 lb. burger topped w/ bacon, bbq sauce and cheddar cheese. (840 cal) 13.75



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) 13

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)

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)

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)

slow roasted turkey hand-carved and served w/ cornbread stuffing, mashed potatoes and turkey gravy, cranberry sauce and a buttermilk biscuit. (1000 cal) 15.5

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)

chicken tenders served w/ seasoned french fries and your choice of one side and a buttermilk biscuit. (950-1240 cal) 14.75

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) 15.5

chicken burrito bowl rice pilaf w/ diced seasoned chicken breast, corn, diced red peppers, grape tomato halves, chopped bacon and diced avocado. topped w/ pork green chili, 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) 16



Mix & Watch

- 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

Side Choices

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

- fresh coleslaw (140 cal)

- green beans (90 cal)

- fresh fruit (50 cal)

- corn (200 cal)

- fresh broccoli (30 cal)
- rice pilaf (100 cal)
- seasoned french fries (370 cal) - mashed potatoes & gravy (160 cal)
- cornbread stuffing (200 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. *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. The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients. $TVI_09.25$

