

VI Breakfast

QUICK BREAKFASTS

breakfast sandwich*

2 eggs, any style, covered in cheese, stacked and topped with choice of bacon, sausage or ham on a toasted brioche bun. served with a side of VI homefries. 7.99

oatmeal

old fashioned oats with fruit, topped with fresh berries, cinnamon and brown sugar. 5.99

avocado toast & acai bowl

multi-grain bread with guacamole, topped with avocado slices, arugula, grape tomatoes and signature seasoning. served with acai sorbet on granola, with bananas, berries, coconut flakes and a pinch of chia seeds, drizzled with peanut butter and honey.

12.99 | add bacon \$1.49

CLASSIC BREAKFASTS

2-2-2 breakfast*

2 eggs, any style, 2 bacon strips or 2 sausage links and 2 made-from-scratch buttermilk pancakes. 9.99

1/2 lb. chicken-fried steak & eggs*

smothered in savory country sausage gravy. served with 2 eggs, any style, hash browns and your choice of toast, english muffin or 3 made-from-scratch buttermilk pancakes. 12.99

eggs benedict*

2 poached eggs and smoked ham over a toasted english muffin, topped with hollandaise sauce. served with hash browns. 10.99

ultimate breakfast*

2 bacon strips, 2 sausage links and grilled ham steak. served with 2 eggs, any style, choice of toast, english muffin or 3 made-from-scratch buttermilk pancakes. 13.99

biscuits & gravy with eggs*

house-made sausage patties inside 2 buttermilk biscuits, topped with savory country sausage gravy. served with 2 eggs, any style and hash browns. 10.99

smothered breakfast burrito*

choice of roasted chicken breast or smoked pork carnitas with VI homefries, scrambled eggs, cheese, onion, tomato, corn and jalapeños. topped with pork green chili, sour cream and fresh pico de gallo. 11.99

OMELETTES

served with toast or pancakes (+\$3 for famous pancakes) and choice of hash browns or VI homefries

create your own omelette*

made with 3 eggs, monterey jack and cheddar cheese. 9.99

add for \$0.99 each

- onions
- mushrooms
- tomatoes
- broccoli
- green peppers
- red peppers

add for \$1.49 each

- bacon
- sausage
- ham

denver omelette*

diced ham, fresh green peppers and onions, topped with melted cheese. 11.99

fresh spinach & bacon omelette*

fresh spinach, bacon and diced onions, topped with swiss cheese and hollandaise sauce. 11.99

garden veggie omelette*

low-cholesterol egg substitute, onions, green peppers, tomatoes and mushrooms. topped with ranchero sauce and mozzarella cheese. 10.99

INN-CREDIBLE

V.I.B

choose 4 different items to create your own Village Inn breakfast. \$11.99

INN-CREDIBLE ITEMS

eggs & meats

- 2 eggs, any style*
- 2 egg whites
- low-cholesterol egg substitute
- 2-egg cheese omelette*
- 2 bacon strips
- 2 sausage links
- 1 house-made sausage patty
- 2 turkey sausage links

griddle greats

- 2 pieces french toast
- 1/2 belgian waffle
- 3 buttermilk pancakes
- 2 chocolate chip pancakes
- 1 strawberry crêpe

breads & grains

- toast
- english muffin
- biscuit with gravy

potatoes & fruit

- VI homefries
- golden hash browns
- fresh fruit

SUPREME ITEMS

substitute a supreme item for only \$1.49

- ham steak
- chicken strips with syrup or country sausage gravy

add an additional inn-credible item for only \$1.49

add an additional supreme item for only \$1.99

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

SKILLETS

served on VI homefries and 2 eggs any style, toast or pancakes (+\$3 for famous pancakes)

denver skillet*

diced ham, fresh green peppers and onions, and melted cheese. 11.99

ultimate skillet*

2 bacon strips, 2 sausage links, diced ham, mushrooms, green peppers, onions, tomatoes and melted cheese. 12.99

california skillet*

bacon, mushrooms, tomatoes, onions, fresh spinach, swiss cheese, hollandaise sauce and avocado slices. 12.99

FRENCH TOAST

make it a combo*: add 2 eggs, and your choice of bacon or sausage for \$3

classic

4 slices of vanilla-battered french toast dusted with powdered sugar. 9.99

french silk

4 slices of vanilla-battered french toast with french silk drizzle, shaved milk chocolate and fresh whipped cream, dusted with powdered sugar. 10.99

banana cream

4 slices of vanilla-battered french toast with fresh bananas, whipped cream and toasted almonds, dusted with powdered sugar. 10.99

cheesecake

creamy new york cheesecake stuffed between slices of vanilla-battered french toast, topped with triple berry compote and fresh berries, dusted with powdered sugar. 11.99

triple berry

4 slices of vanilla-battered french toast topped with triple berry compote and fresh whipped cream, dusted with powdered sugar. 10.99

FAMOUS PANCAKES

make it a combo*: add 2 eggs, and your choice of bacon or sausage for \$3

buttermilk

3 made-from-scratch buttermilk pancakes. 9.99

triple berry

3 made-from-scratch buttermilk pancakes with fresh berries, triple berry compote and whipped cream, dusted with powdered sugar. 11.99

cinnamon roll

caramel and cream cheese frosting swirled into 3 made-from-scratch buttermilk pancakes, dusted with powdered sugar. 10.99

french silk

3 made-from-scratch buttermilk pancakes with french silk drizzle, fresh whipped cream and shaved milk chocolate, dusted with powdered sugar. 10.99

banana cream

fresh bananas in 3 made-from-scratch buttermilk pancakes topped with bananas, vanilla cream drizzle, whipped cream and toasted almonds. 10.99

strawberry crêpes

2 crêpes stuffed with sweet supreme cream and topped with strawberries in strawberry sauce and whipped cream. 10.99

WAFFLES

make it a combo*: add 2 eggs, and your choice of bacon or sausage for \$3

classic belgian waffle 9.99

triple berry

belgian waffle topped with triple berry compote, fresh berries and whipped cream, dusted with powdered sugar. 10.99

banana cream

belgian waffle topped vanilla cream drizzle, bananas, whipped cream and toasted almonds. 10.99

chicken & waffles

masa breaded fried chicken with fresh fruit and a belgian waffle topped with pineapples and strawberries, dusted with powdered sugar. 12.99

Side Choices À LA CARTE

- bacon 2.99
- ham 3.99
- sausage 2.99
- toast 1.99
- VI homefries 2.99
- hash browns 2.99
- 2 buttermilk pancakes 2.99
- seasonal fruit 3.99
- avocado toast 5.99
- acai bowl 7.99

VI *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.



FLATBREADS

maple pepper bacon flatbread

mozzarella and provolone cheese topped with candied bacon, roasted garlic aioli and tomato. 13.99

margherita flatbread

roma tomato, marinara, mozzarella, provolone, balsamic glaze and fresh basil. 12.99

bbq chicken flatbread

tangy bbq sauce topped with bbq chicken, red onion, cheddar, jack and fresh cilantro. 13.99

HOME MADE SOUPS

northern & cheddar

beer cheese soup, granite city-style. served with homemade rye croutons. cup 4.99 | bowl 6.99

french onion

loaded with caramelized onion and topped with melted provolone. served with house-made croutons. cup 4.99 | bowl 6.99

cheesy chicken tortilla

roasted red chilis, roasted chicken, rich cream and cheddar. topped with tortilla strips, shredded cheddar and sour cream. cup 4.99 | bowl 6.99

ENTRÉES

add a side salad for \$4.29

mediterranean chicken

grilled chicken breasts served on rice pilaf with asparagus, tomato and balsamic reduction. 16.99

grilled salmon

charbroiled atlantic salmon served with rice pilaf and asparagus. 21.99

SALADS

asian chicken salad

chicken breast, cabbage, lettuce, carrot, green onion, cucumber, crispy wonton strips, bell pepper and cilantro tossed in a szechuan peanut sauce and sesame lime vinaigrette. 15.99

italian chop salad

grilled chicken, banana pepper, tomato, green onion, bacon, shredded parmesan and avocado tossed in red wine vinegar dressing. 15.99

caesar salad

romaine lettuce, parmesan, garlic croutons and house-made dressing. 12.99

top sirloin salad

top sirloin over arcadian greens, tomato, pickled red onion and bleu cheese crumble; served with garlic toast. 17.99

MIX & MATCH

available monday – friday

half salad & soup 9.99

half sandwich & salad or soup 9.99

soup options:

northern & cheddar, french onion, soup of the day

sandwich options:

millionaire's blt, turkey overlake, roasted prime rib, avocado grilled cheese

salad options:

caesar, house, bleu cheese chop, asian

HAND-CRAFTED BURGERS

served with choice of classic side. upgrade to a signature side for \$1.99

millionaire bacon burger*

a half-pound burger topped with white cheddar and stacks of our signature millionaire's bacon. 15.49

bedda chedda burger*

a half-pound burger topped with bacon, house-made bbq sauce and a mound of shredded cheddar. 14.49

patty melt*

a half-pound burger on caraway rye, piled high with caramelized onions and white cheddar. 13.49

classic cheeseburger*

half-pound burger topped with lettuce, tomato, red onion, pickle and good ol' american cheese. 12.49

southwest turkey burger*

seasoned turkey patty on a multi-grain bun, topped with pepperjack, guac, spicy mayo, arugula, tomato, red onion and pickle. 12.99

SIGNATURE SANDWICHES

served with choice of classic side. upgrade to a signature side for \$1.99

millionaire's blt

a stack of our signature sweet and spicy millionaire's bacon, lettuce, tomato and house-made lemon aioli. 14.99

roasted prime rib

sliced prime rib topped with provolone; served with au jus and creamy horseradish. 16.99

turkey overlake

mesquite-smoked sliced turkey breast, bacon, tomato, monterey jack and roasted garlic aioli. 13.99

avocado grilled cheese

melted white cheddar, avocado, green onion, diced tomato and sunflower seeds. 12.99

buffalo chicken wrap

crispy chicken slathered with buffalo sauce, lettuce, tomato, celery and bleu cheese dressing. 12.49

spinach & artichoke sandwich

grilled chicken breast, creamy spinach, artichoke and parmesan spread, provolone, lettuce and tomato. 12.99

spicy chicken sandwich

buttermilk-fried chicken breast, buffalo sauce, pepperjack, spicy pepper relish, spicy mayo and lettuce. 12.49

Side Choices

CLASSIC \$2.99

- french fries
- rice pilaf
- kettle chips
- green beans almondine
- garlic mashed potatoes
- creamy coleslaw

SIGNATURE \$3.99

- waffle fries
- sweet potato fries
- add GC dip \$1.99*
- asparagus

Pies

available as a slice or whole

<p>cherry 3.99 13.99</p> <p>apple 3.99 13.99</p> <p>pumpkin 3.99 14.99</p>	<p>french silk 4.99 16.99</p> <p>pecan 4.99 16.99</p> <p>lemon supreme 4.99 16.99</p>
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coffee bar

drip coffee 3.49

espresso (double) 3.49

americano 12 oz. 3.99 | 16 oz. 4.99

cappuccino 12 oz. 3.99 | 16 oz. 4.99

latte (hot/iced) 12 oz. 3.99 | 16 oz. 4.99

ADD-ONS

add a shot 1.00

add a flavor 1.00

vanilla, sugar-free vanilla, mocha, caramel or hazelnut

non-dairy milk 1.00

almond or oat

tea bar

chai latte (hot/iced) 12 oz. 3.99 | 16 oz. 4.99

hot tea 12 oz. 3.49 | 16 oz. 3.99

black, green or herbal

iced tea 12 oz. 3.49 | 16 oz. 4.99

black or herbal

specials

caramel shaker 4.99

4 shots of espresso shaken with caramel, milk, and ice until refreshingly cold and frothy

london fog (hot/iced) 4.99

freshly steeped earl grey tea with vanilla syrup and almond oat steamed milk. also available iced!

cocktails

RED BULL®

red bull tropical tequila 9.99

tequila, lime citrus, oj, and red bull® tropical edition

wake up call 7.99

vodka, pineapple juice, champagne, simple syrup, red bull® tropical edition

eye opener 7.99

coconut rum, vodka, watermelon puree, lemon juice, thyme sprig, red bull® tropical edition

destination bellini 7.99

vodka, moscato, peach puree, sweet and sour mix, pineapple juice, red bull® tropical edition

MIMOSAS

GC mimosa 5.99

orange juice, cranberry, or pineapple juice and champagne

blueberry mimosa 5.99

vodka, wycliff, lemonade, blueberry real

mango mimosa 5.99

bombay sapphire, wycliff, orange juice, mango real

raspberry mimosa 5.99

patron citronage, chambord, wycliff, orange juice

chambulls 8.99

champagne, splash st germain, tropical red bull®

lemosa 5.99

sobieski raspberry vodka, lemonade, wycliff, chambord

BLOODY'S 9.99

vodkas

- habanero
- horseradish
- chipotle maple
- vegetarian blend
- un-infused sobieski

chaser

- northern lager
- bennie bock
- the duke pale ale
- broad axe stout

pick your heat

- mild
- slightly sizzling
- volcanic
- blazing inferno

choose your garnish

the signature:
jumbo shrimp, cheese, and a selection of classic bloody mary garnishes.

the brewmaster:
double beer chaser, maple pepper bacon, jalapeño pepper, cheese.

the carnivore:
bacon, beef stick, pepperoni, and a chicken wing.

the farmer's market:
pickle, celery, lemon, lime, olive, asparagus.



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