

FRUITS, BOWLS, SHARES

RUBY RED GRAPEFRUIT BRULÉE 16.
torched turbinado sugar, berries

SEASONAL BERRIES 15.
strawberries, blueberries, raspberries, blackberries

FRUIT PLATE 18.
melon, pineapple & seasonal fruits

HOUSE MADE BAKERY BASKET 18.
butter croissant, pain au chocolat,
cheese Danish, cinnamon roll

THICK CUT BILLIONAIRES BACON 16.
braised pork belly, turbinado sugar, five spice,
smoked paprika, chili flakes

BANANA & BACON BEIGNETS 15.
sugar dusted, salted caramel rum sauce

CHEESE PLATE 30.
Camembert, cabot clothbound cheddar, black truffle pecorino,
cantalet, Roquefort with "bee" honey comb, fig jam, artisanal
bread

BLOODY MARY BAR

CLASSIC BLOODY MARY 18.
vodka, tomato juice, worcestershire, horseradish, black pepper,
lemon, olive, celery

WILD WEST 20.
Ketel One vodka, mezcal, tomato juice, worcestershire,
horseradish, black pepper, fresh lemon juice, salsa,
bell pepper, jalapeno, peppered bacon

SPANISH DAYBREAK 20.
Belvedere vodka, tomato juice, worcestershire, horseradish,
black pepper, yellow bell pepper,
Amontillado sherry, fresh lemon juice, celery salt, tabasco

PLATES

EGGS BENEDICT 26.
perfect egg, Canadian bacon, English muffin,
hollandaise sauce, roasted breakfast potatoes

COUNTRY SHRIMP & GRITS 30.
Olive oil poached shrimp, creamy white grits, cheddar cheese,
the perfect egg, roasted tomato jam

STEAK & EGG 45.
prime New York strip, peppers, onions, sunny side up egg,
roasted breakfast potatoes

VILLARD BURGER 35.
8 oz prime beef burger, cheddar cheese,
peppered bacon, red onion slaw, Villard sauce,
brioche bun, house cut French fries

AVOCADO TOAST 25.
toasted brioche, the perfect egg, avocado, crispy prosciutto,
seasonal spring radish, romesco sauce

LEMON MASCARPONE PANCAKES 26.
buttermilk, dulce de leche butter, berries,
warm bourbon spiked maple syrup

GRILLED SHRIMP & FRISEE 28.
Scarborough farms frisee, roasted heirloom beets,
heirloom tomatoes, breakfast radishes,
ice wine vinaigrette, jumbo shrimp

BRIOCHE FRENCH TOAST 26.
cranberry marmalade, organic local strawberries, Hibiscus flower
reduction, maple crème fraîche

SPARKLING

TAITTINGER, DOMAINE CARNEROS 18.
California

VEUVE CLIQUOT, YELLOW LABEL 26.
Champagne, France

WHITE

SANCERRE 15.
JP Balland, Loire Valley, France 2014

CHARDONNAY 17.
Newton, Sonoma, California 2015

RED

PINOT NOIR 17.
Meiomi, Sonoma, California 2014

HAUT-MEDOC 20.
Chateau Bernadotte, Bordeaux, France 2010

SIGNATURE COCKTAILS

THE ROBBER BARON 20.
Rittenhouse rye, Aperol, fresh cucumber,
simple syrup, angostura bitters, orange bitters

PINEAPPLE PULLEY 20.
Patron Roca reposado tequila, fresh pineapple,
fresh lime juice, mint leaves

LAISSEZ FAIRE 20.
Ketel One Citroen, ginger syrup, framboise,
fresh lemon juice

FRESH PRESSED JUICE

GARNET beet, carrot, orange

GOLD papaya, mango, coconut water, passion fruit

EMERALD parsley, watercress, avocado, green apple,
lime, agave, ginger

FLIGHT 18. INDIVIDUAL 11.