



The Village
Café

est. 1990

Creative American Cuisine

Warm Southern Hospitality
Casual Romantic Atmosphere

770-460-7888

1240 Highway 54 West, Suite 200,
Fayetteville, GA 30214



STARTERS

CRAB DIP..... \$7.49
 Creamy Crab Dip Served Hot with Homemade Tortilla Chips.

TOMATO FONDUE RUSTICA \$7.99
 Spicy Tomato Sauce Fondue, topped with Herb Cheese.
 Served Hot with Bruschetta.

FRIED GREEN TOMATOES..... \$5.99
 Lightly Breaded Sliced Green Tomatoes, Topped with Parmesan Cheese.
 Served with Marinara Sauce.

PRINCE EDWARD ISLAND MUSSELS \$9.99
 A Half Pound, Sauteed with Chardonnay, Garlic and Creamy Saffron Sauce.

LOUISIANA CRAB CAKE..... \$8.49
 Homemade Crab Cake Served in Creamy Saffron Sauce, Garnished with
 Diced Tomatoes and Parmesan Cheese.

BAKED SPINACH & ARTICHOKE DIP \$6.49
 Creamy Sauce, with Roasted Red Peppers. Served with Garlic Toast, Garnished with Romano
 Cheese, Parsley and Tomatoes.

CLASSIC CALAMARI FRITTI..... \$7.99
 Fried Calamari Served with Marinara Sauce and Lemon Wedge.

SPICY PAN FRIED CALAMARI..... \$8.99
 Lightly Breaded Calamari, Fried until Gold Brown,
 Tossed with Our Special Hot Cherry and Pepperoncini Peppers.

FRENCH ONION SOUP..... \$5.49

SOUP DU JOUR..... CUP \$3.99..... BOWL \$5.49

SEAFOOD BISQUE..... CUP \$3.99..... BOWL \$5.49

SALADS

Add Chicken for \$2.50. Add Salmon or
 Shrimp for \$3.95 to Any of These Salads.

MEDITERRANEAN SALAD..... \$7.99
 Spring Mix Greens, Roasted Red Peppers, Sun-Dried Tomatoes,
 Red Onions and Black Olives with our Basil Vinaigrette Dressing.

CALIFORNIA SALAD..... \$7.99
 Spring Mix Greens, Citrus Fruits, Walnuts, Red Onions, Roasted Red Peppers
 served with our own Raspberry Vinaigrette Dressing on the side.

CAESAR SALAD..... \$6.99
 The Classic, topped with Roma Tomatoes, Parmesan Cheese and Croutons.

GEORGIA SALAD..... \$7.49
 Spring Mix Greens tossed with our Hot Bacon Dressing, topped with Chopped Eggs,
 Bacon Bits, Diced Tomatoes and Croutons.

**SMALL
 CAESAR SALAD**
 \$3.99

- Low Fat Italian
- Bleu Cheese

**HOUSE
 SALAD**
 \$3.99

- Buttermilk Ranch
- Creamy Basil Vinaigrette
- Caesar

**SMALL
 GEORGIA SALAD**
 \$4.49

- Raspberry Vinaigrette
- Thousand Island
- Warm Bacon Dressing

OUR SIGNATURE DRESSINGS ARE AVAILABRE TO GO...
 8 ounces \$2.99 or 16 ounces \$4.99

NO OUTSIDE FOOD OR DRINKS PERMITTED

SIDE ORDERS

VEGETABLE OF THE DAY
\$3.49

STEAMED ASPARAGUS
\$3.99

MASHED POTATOES
\$3.49

HOME FRIES
\$3.29

FRENCH FRIES
\$3.29

BURGERS & SANDWICH

VILLAGE CAFÉ BURGER..... \$11.99
1/2 Lb. of Angus Beef, Splashed in Our Special BBQ Sauce Served with American Cheese, Smoke Bacon, Fresh Lettuce, Tomato, Onions and Pickles on a Sesame Seed Bun. Served with House Potatoes.

GRILLED CHICKEN SANDWICH..... \$10.49
A Juicy Chicken Breast topped with Smoked Bacon, Swiss Cheese, and our Special Honey Mustard, Fresh Lettuce, Tomato, Onions and Pickles. Served with House Potatoes. \$10.49

PASTAS AND FAVORITES

Add Side House Salad or Caesar Salad
for \$2.49 or Georgia Salad \$3.49

PECAN GRILLED CHICKEN..... \$13.99
Our Signature Dish, Village Cafe's Special Honey Mustard Glazed Chicken, Toasted Pecans, Bacon Bits served over Fettuccine Carbonara and Garnished with Broccoli, Parmesan and Parsley.

ROAST PORK LOIN..... \$14.49
Served with Rosemary Sage Au Jus, Apple Sausage Dressing with Mango Chutney, Mashed Potatoes and Broccoli.

ST. LOUIS STYLE RIBS..... \$16.99
Tender Pork Ribs Cooked with Our own Barbecue Sauce, served with Coleslaw and French Fries.

TUSCAN MEATLOAF..... \$14.99
Prepared with Ground Veal, Fresh Herbs and Hot Italian Sausage. Served on a Bed of Marinara Sauce and topped with Mozzarella. Comes with Mashed Potatoes and Broccoli.

CHICKEN DIAVOLO..... \$14.95
Grilled Chicken Breast, finished in White Wine Pesto Sauce, topped with Mozzarella Cheese, Red and Green Peppers, Black Olives, Capers and Spicy Pesto Sauce. Served on a Bed of Fettuccine Carbonara and Marinara Sauce.

LAMB LOVER'S SHANK..... \$20.99
Braised and then Slowly Cooked with Fresh Herbs and Vegetables, topped with Rosemary Red Wine Sauce. Served with Mashed Potatoes, Green Beans, Artichokes and Garnished with Diced Tomatoes.

CHICKEN SAVANNAH..... \$16.49
A Signature Dish, Double Chicken Breast Filled with Crabmeat, Cheeses, Herbs, Creamy Rosemary Asiago Sauce. Served with Mashed Potatoes and Broccoli.

The Consumption of **RAW OR UNCOOKED FOODS**, such as meat, fish or eggs which may contain **HARMFUL BACTERIA** may cause **SERIOUS ILLNESS OR DEATH.**

Fayette County Health Department, per Georgia Rules and Regulations Food Service, Chapter 290-5.14.03(4)

NO OUTSIDE FOOD OR DRINKS PERMITTED

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FRESH FISH AND SEAFOOD

Add Side of House Salad or Caesar Salad
for \$2.49 or Georgia Salad \$3.49



SALMON MAISON..... \$15.49

Grilled Salmon Filet topped with Caramelized Onions, Capers, Spicy Honey Mustard Sauce. Served with Mashed Potatoes and Creamed Spinach.

FRIED SHRIMP PLATTER..... \$14.99

Seasoned and Lightly Fried with French Fries and Coleslaw.

SHRIMP SCAMPI PICATTA..... \$16.49

Jumbo Shrimp Sautéed in Chardonnay, Garlic, Lemon Juice and Capers over Angel Hair Pasta Tossed in Basil Pesto and topped with Parmesan Cheese.

NEW ORLEANS CAJUN PASTA..... \$19.95

A Signature Dish, Sauteed Shrimp, Scallops, Crawfish, Mussels and Andouille Sausage all this in our Own Sherry Wine Nantua Sauce. Served with Fettuccine Pasta. Garnished with Garlic Toast and Tomatoes.

FRIED BUFFALO SHRIMP..... \$15.99

Lightly Breaded Jumbo Shrimp tossed in Our Special Buffalo Sauce. Served with French Fries, Celery and Carrot Sticks and Ranch Dressing.

SEAFOOD VOL AU VENT..... \$18.95

Sauteed Shrimp, Scallops and Mushrooms in Creamy Sherry Wine Sauce and Garnished with Swiss Cheese, Parsley and Tomatoes. Served with Mashed Potatoes and a Puff Pastry.

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FROM THE GRILL

(Includes House or Caesar Salad or Cup of Soup)
 All Steaks are Fresch, Hand-Cut from Top Quality USDA corn Fed Beef.

ROAST PRIME RIB	\$16.99
8oz. Roasted Prim Rib. Served Au Jus with House Potatoes, Green Beans and Button Mushrooms and Au Jus Sauce.	
STEAK AU POIVRE	\$21.99
8oz. Beef Tenderloin, Crusted with Black Peppercorns. Served with House Potatoes and Au Poivre Sauce.	
LONDON BROIL	\$18.99
10oz. Sirloin, Char-Grilled, Thinly Sliced served with Mash Potatoes, Green Beans, Button Mushrooms and Au Jus Sauce.	
FILET MIGNON	\$20.99
8oz. Beef Tenderloin, served with House Potatoes, Green Beans, Button Mushrooms, Au Jus Sauce and Hollandaise Sauce.	
BLACKENED RIBEYE STEAK	\$19.95
14oz. Ribeye, Chargrilled and Served with Garlic Herb Butter and French Fries.	

VILLAGE CAFÉ COMBOS

STEAK & SHRIMP SCAMPI COMBO	\$22.99
6oz. Beef Tenderloin with Au Jus and Hollandaise Sauce and 5 Jumbo Shrimp Sauteed in Lemon and Capers Butter Sauce. Served with Mashed Potatoes, Asparagus and Roasted Red Peppers.	
SURF & TURF COMBO	\$MARKET PRICE
6oz. Filet Mignon and 6 oz. Maine Lobster Tail with drawn Butter, Mashed Potatoes and Asparagus.	
FILET MIGNON-SALMON MAISON COMBINATION	\$19.99
A Signature Dish, 6oz. Filet Mignon and 6 oz. chargrilled Salmon. Served with Homemade Mashed Potatoes and Asparagus.	

SPLIT PLATE CHARGE \$5.00

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