

Lafayette Village Grill

An American Grill with a New Orleans Twist

APPETIZERS

- Mardi Gras Fries** – spicy waffle fries, house made queso, shredded aged cheddar tomatoes, green onions, jalapeno ranch sauce 11
- Hot Cajun Crab Dip** – house recipe, toasted artisan bread 18
- ‘Voodoo’ Wings** – cajun spice rubbed, creole chili pepper or NOLA bourbon bbq sauce 14

SALADS

- Cobb** – roasted chicken, mixed field greens, crumbled egg, tomatoes, cheddar, house croutons, ranch dressing 18
- Village** – roasted chicken, bacon, mixed field greens apples, candied walnuts, warm goat cheese ‘croutons’, balsamic vinaigrette 16
- ‘Greek Town’** - mixed field greens, lemon-oregano chicken, feta cheese, tomatoes cucumbers, red onion, green peppers, and olive tapenade, Aegean dressing 16
- *Grilled Salmon** – lemon-pepper & dill Atlantic salmon, mixed field greens chopped pear, candied walnuts, salt & pepper asparagus, crumbled blue cheese topped with red peppers, Balsamic Vinaigrette Dressing 18
- The Jackson Square** – house made seafood salad, mixed field greens, cucumbers artichoke hearts, avocado, sweet cherry tomatoes, sliced egg, citrus dijon vinaigrette 16
- Devon’s Big Bowl** – Virginia ham, roasted turkey breast, salami, mortadella, mozzarella and provolone cheeses, mixed field greens, crumbled egg, cherry tomatoes, smokehouse bacon, house made croutons, ranch dressing 17

LUNCH ENTREES

Served with choice of one side – french fries, cajun waffle fries, creole coleslaw, wild rice, firecracker corn, haricot verts, garlic red mashed potatoes

- Gulf Fried Seafood Plate** – flounder, shrimp, oysters, cocktail and spicy remoulade sauce 19
- *Grilled Salmon** – lemon-pepper & dill Atlantic salmon, lemon butter basted 18
- Cajun Chicken Tenders** – fresh fried tenders, chk’n & dip’n and ranch dipping sauces 17
- *Skirt Steak** – marinated and grilled, fried onions twist, VG steak sauce 20
- Crab Cake Devon** – lump crab Gulf style, chili remoulade, maque choux, creole slaw 19
- ‘Summery’ Sausage and Brussels Sprouts Pasta** – Italian Sausage, Bacon, Brussel Sprouts, Wilted Spinach, Caramelized red onions, White Wine Butter, Penne Rigate, Fresh Parmesan, Garlic Bread 18

HANDHELDS

Served with choice of one side – french fries, cajun waffle fries, creole coleslaw, wild rice, firecracker corn, haricot verts, garlic red mashed potatoes

- *Bistro Burger** – smokehouse bacon, pepperjack, leaf lettuce, tomato, red onion
VG burger sauce, brioche bun 16
- *Pub Burger** – cheddar, ale onions, VG burger sauce, brioche bun 17
- *French Quarter Burger** – creole spiced, cajun bacon, blue cheese, herbed mayo, brioche bun 18
- Turkey Burger** – mozzarella, leaf lettuce, tomato, cucumber, avocado
remoulade, brioche bun 17
- Deluxe BLT** – smokehouse bacon, provolone, sliced avocado, tomato, lettuce,
herbed mayo, toasted country white 13
- Double Decker ‘Best in Town’** – roasted turkey, Virginia ham, smokehouse bacon
provolone, sliced tomato, leaf lettuce, ‘club’ mayo, toasted country white 15
- Shrimp or Oyster Po’ Boy** – flash fried, shredded lettuce, tomato, creole sauce, toasted roll 18
- Crab Cake** – leaf lettuce, tomato, chili remoulade, maque choux brioche bun 19
- Chicken Paillard** – provolone, roasted red peppers, caramelized onions
bistro sauce, brioche bun 17
- Classic Muffuletta** – mortadella, ham, salami, mozzarella, provolone
olive tapenade, herbed mayo, JJ Cassone torpedo roll 15
- Shrimp & Surimi Salad ‘Roll’** – house made, Old Bay seasoning, chopped tomatoes
mixed field greens, herb mayo, The Bread Shop soft roll 18
- Pearl’s Favorite Chicken Salad** – walnut & cranberry chicken salad, leaf lettuce, red onion
sliced tomato, herbed mayo, French croissant 15
- *Steakhouse** – chargrilled top sirloin, thinly sliced, ale braised onions, roasted red peppers
melted blue cheese, VG steak and bourbon bbq sauces, JJ Cassone torpedo roll 19
- Cajun Chicken BLT** – quick fried chicken tenderloins, cajun bacon, lettuce
tomato, spicy remoulade sauce, brioche bun 17

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses

WINE

WHITE

		Glass	Bottle
ECCO DOMANI, Pinot Grigio	Italy	7	26
MENAGE A TROIS, Pinot Grigio	California	8	30
HOGUE, Sauvignon Blanc	Washington	8	30
NOBILO, Sauvignon Blanc	New Zealand	10	38
PACIFIC RIM, Riesling	Washington	7	26
FIRESTEED, Riesling	Willamette Valley	9	34
ESTANCIA, Chardonnay	Monterey	9	34
RAEBURN, Chardonnay	Sonoma	10	38
CHALK HILL, Chardonnay	Sonoma	11	42
FERARI CARANO, Chardonnay	Sonoma	12	46
SONOMA CUTRER, Chardonnay	Russian River Valley	14	54
SILVERADO, Chardonnay	Carneros		69
FLOWERS, Chardonnay	Sonoma		84
LAMARCA, Prosecco	Italy	8	30
CODORNIU, Sparkling	Spain	8	30

RED

ESTANCIA, Pinot Noir	California	8	30
EDNA VALLEY, Pinot Noir	Central Coast	11	42
WILD HORSE, Pinot Noir	Central Coast	12	46
HOGUE, Merlot	Washington	10	38
SWANSON, Merlot	Napa	12	46
DUCKHORN 'DECOY', Merlot	Sonoma	14	54
CLINE, Zinfandel	Central Coast	10	38
FRANCISCAN, Cabernet Sauvignon	Monterey	10	38
HAHN, Cabernet Sauvignon	Central Coast	11	42
KENWOOD, Cabernet Sauvignon	Sonoma	12	46
KUNDE, Cabernet Sauvignon	Sonoma	14	54
BR COHN, Cabernet Sauvignon	North Coast	14	54
RUTHERFORD, Cabernet Sauvignon	Napa		71
CLOS PEGASE, Cabernet Sauvignon	Napa		87

BEERS ON TAP

WICKED WEED "PERNICIOUS"	IPA	9
STELLA ARTOIS	BELGIAN	6
NEW BELGIUM "VOODOO RANGER"	IPA	8
BLUE MOON	WHEAT	6
RED OAK "AMBER"	AMBER ALE	6
ABITA "PURPLE HAZE"	LAGER	7
FOOTHILLS "HAZYUM"	IPA	8
BOSTON BEER "SAM ADAMS" (SEASONAL)	LAGER	6
WHITE STREET	KOLSCH	7
RALEIGH BREWING "HELL YES MA'AM"	BELGIAN	8

BOTTLED BEER

Bud Light – Budweiser - Michelob Ultra - Miller Lite - Coors Light – Yuengling – Corona - Corona Light
 Heineken – Lagunitas - Coronado Weekend Vibes - Sierra Nevada – Mason Jar Pull Tab – Great Lakes Elliott
 Ness - AMB Southern Apple Cider