



The Villager

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

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The 2025 US Pizza Restaurants & Industry Trends Report

[Pizza Industry →](#)

The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

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2025 US Dining Restaurants & Industry

MARKET RESEARCH

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Savory Flatbreads	
ITEM	PRICE
Fig and Prosciutto Tranches de prosciutto de Parme, fromage de chèvre fondant, mozzarella, oignons caramélisés, confiture de figues, roquet...	\$17.00
Birria Flatbread slow braised short rib, cheddar jack, cojita cheese, chopped spanish onion, cilantro, chipotle demi reduction	\$18.00
Buffalo Poitrine de poulet assaisonnée façon Buffalo, fondue de mozzarella, filet de sauce au fromage bleu.	\$17.00
Italian Grilled chicken, bruschetta, mozzarella, basil, balsamic glaze	\$17.00
Classic Caesar Flatbread crispy GF cauliflower crust, grilled chicken, romaine, parmesan, GF croutons, caesar dressing	\$19.00
American Poitrine de poulet grillée, bacon croustillant, cheddar fondant, légère touche de sauce ranch.	\$17.00
Savory Sandwiches	

ITEM	PRICE
The Dpa Dip Côtes courtes mijotées lentement avec des oignons caramélisés et du mozzarella, le tout niché dans un pain à l'ail grill...	\$20.00
Schnack Wrap (Savory Sandwiches) Crispy fried chicken, cheddar jack, applewood bacon, romaine lettuce, tomato, chipotle ranch	\$18.00
Cowboy Chicken Sandwich (Savory Sandwiches) Grilled chicken breast, cheddar cheese, apple-wood smoked bacon, onion rings, villager bbq, ciabatta	\$19.00
Southern Fried Chicken (Cheese) Faux filet de poulet croustillant déposé sur un lit de laitue fraîche et rondelles de tomate juteuses, le tout rehaussé...	\$21.00
Ny Chopped Cheese Bœuf Angus haché, fromage américain, laitue croquante, tomate juteuse, oignon frais et sauce maison, le tout enveloppé d...	\$19.00
Au Poivre Steak Sammy peppercorn encrusted sirloin, mozzarella, caramelized onions, grilled portobello mushrooms, au poivre sauce, toasted cia...	\$23.00
Pastrami Melt C.A.B. Pastrami, swiss, sauerkraut, russian dressing, garlic bread	\$19.00
Turkey and Brie (Savory Sandwiches) Oven roasted turkey, triple cream brie, granny smith apples, arugula, cranberry aioli, ciabatta	\$18.00
Gyro Sandwich marinated grilled chicken, arugula, tomato, cucumber, red onion, feta, tzatziki sauce, sriracha, pita	\$20.00

Handcrafted Burgers	
ITEM	PRICE
Big Mick (Handcrafted Burgers) Signature angus beef blend double cheeseburger, chopped lettuce, diced onion, pickles, special sauce.	\$19.00
The Villager Burger Signature angus beef blend, waffle fries, gouda cheese sauce, bacon, scallions.	\$19.00
Bleeker St. Burger Signature angus beef blend, irish white cheddar, nueske's bacon, arugula, mike's hot honey, maple aioli1.	\$20.00
Fire Island Burger Signature angus beef blend, mozzarella cheese, coleslaw, thousand island1.	\$19.00

ITEM	PRICE
Fig Get About It Burger Un mélange spécial de bœuf Angus combiné à du fromage de chèvre, du bacon confit croustillant, de la roquette fraîche et...	\$20.00
El Diablo Burger Un mélange distinctif de bœuf Angus, subtilement relevé avec du fromage pepper jack fondant. Ajoutez une touche piquante...	\$19.00
Pbandj Burger Signature angus beef blend, pepperjack, bacon, grilled red onions, peanut sauce, bacon pepper jam, brioche bun.	\$20.00
Breakfast Burger Un mélange special de bœuf Angus garni de fromage américain, un œuf au plat, et du bacon croustillant, le tout niché dan...	\$19.00
Burgerito Morceaux de steak haché grillé enveloppés dans une tortilla chaude, garnis de fromage Pepper Jack fondant, de cœur de ro...	\$20.00
BEYOND BURGER Veggie burger, lettuce, tomato, cucumber, red onion, tzatziki sauce, brioche bun.	\$19.00

Special Deal

ITEM	PRICE
Cowboy Chicken Sandwich Grilled chicken breast, cheddar cheese, apple-wood smoked bacon, onion rings, villager bbq, ciabatta	\$19.00
Ramen If you know, you know.	\$19.00
Turkey and Brie Tranches de dinde rôties, brie triple crème, pommes granny smith croquantes, roquette poivrée et aioli aux canneberges,...	\$18.00

Picked for you

ITEM	PRICE
Schnack Wrap Poulet croustillant, fromage cheddar-jack fondant, bacon fumé au bois de pommier, laitue romaine fraîche et tomates jute...	\$18.00
Big Mick Signature angus beef blend double cheeseburger, chopped lettuce, diced onion, pickles, special sauce.	\$19.00
Harvest Salad (Chicken) Feuilles de roquette fraîches accompagnées de courge musquée grillée au sirop d'érable. Rehaussées de chou de Bruxelles...	\$24.00
Harvest Salad (Steak) Arugula, maple glazed butternut squash, crispy brussels, feta, pepitas, cranberries, shredded carrots, raspberry vinaigr...	\$25.00
Harvest Salad (Shrimp) Arugula, maple glazed butternut squash, crispy brussels, feta, pepitas, cranberries, shredded carrots, raspberry vinaigr...	\$26.00
Clucking Good Sliders Buttermilk fried chicken, pepperjack, applewood smoked bacon, fire sauce, pretzel slider buns.	\$18.00
Best Damn Nachos Faux	\$19.00

Specials

ITEM	PRICE
Curry Chicken Toastie fried chicken, pepperjack, green curry, mango jam, pickled red onion, slaw, toasted ciabatta	\$20.00
Tempura Veggies asparagus, zucchini, squash, green goddess aioli, truffle sea salt	\$15.00

ITEM	PRICE
Stoner Sliders crispy waffle hash browns, bacon, chorizo & potato hash, fried egg, american cheese, maple chipotle aioli	\$16.00
Southern Grilled Cheese burnt pork ends, bourbon bbq, gouda cheese, american, fried pickles, slaw, texas toast	\$19.00
Burrito Bowl chicken carnitas, spanish rice, black beans, caramelized peppers & onions, pico, charred corn, cheddar jack cheese, avoc...	\$25.00

Starter's & Shareables

ITEM	PRICE
Babylon Wings false	\$16.00
Gouda Fries Waffle fries, gouda sauce, bacon, scallions.	\$16.00
General Tso's Chicken Boneless general tso's chicken bites, vegetable fried rice, broccoli, sesame seeds.	\$21.00
Best Damn Nachos (Starter's & Shareables) Un lit de croustilles de maïs croustillantes surmontées de bœuf haché assaisonné et de chorizo épicé. Une généreuse couc...	\$19.00
Quesadilla Crispy fried chicken, cheddar jack, pepper jack, candid bacon, mango sriracha, avocado crema.	\$18.00
Chicken Fingers Accompagné de sauces barbecue et moutarde au miel.	\$17.00
Mozzarella Sticks Des bâtonnets de mozzarella enrobés d'une panure croustillante, accompagnés d'une sauce marinara.	\$14.00
Clucking Good Sliders (Starter's & Shareables) Morces de poulet dorés grâce à une marinade au babeurre, accompagnés de bacon fumé au bois de pommier et de fromage Pepp...	\$18.00
Bavarian Pretzel Un bretzel bavarois de 10oz servi avec un fromage gouda fondant, accompagné de moutarde à l'IPA et d'une douce moutarde...	\$16.00
Bang Bang Shrimp Crevettes croustillantes nappées de sauce bang bang posées sur un lit de laitue croquante et garnies d'oignons verts.	\$19.00
Thai Lettuce Wraps Faux-filet grillé mariné, tranches de concombre, laitue Bibb croquante, éclats de wontons croustillants, nappé de glaçag...	\$16.00
Triple B Sliders Mélange d'Angus de qualité, garni de cheddar vieilli, oignons caramélisés, bacon fumé au bois de pommier et nappé d'une...	\$18.00
Space Balls Spaghetti, crumbled meatballs, mozzarella, parmesan, garlic, all breaded and fried, topped with marinara.	\$17.00
Mexican Corn Dip Charred corn, roasted poblano pepper, bell pepper, cream cheese, cheddar jack cheese, tortilla chips	\$17.00
Spinach Artichoke Dip baby spinach, artichoke, parmesan cream, asiago, tortilla chips, pita, vegetable crudité	\$15.00
Pastosa's Fried Ravioli breaded and flash fried goat cheese ravioli, truffled balsamic glaze, hot honey drizzle	\$16.00
Fried Calamari Choice of mango sriracha, thai chili or traditional.	\$19.00
The Grazing Board Chef selected artisanal cheeses (3) and cured italian meats (3) served with all the goods.	\$32.00
Villager Baked Clams Chopped fresh clams, diced shrimp, seasoned breadcrumbs.	\$18.00

Soups

ITEM	PRICE
Ramen (Soups) If you know, you know.	\$19.00
French Onion Soup Oignons dorés lentement associés à du thym, servis dans un bouillon de bœuf robuste, garnis de croûtons à l'ail croustil...	\$10.00

Salad Bar

ITEM	PRICE
Caesar Salad (Chicken) Fausse	\$21.00
Caesar Salad (Steak) Romaine lettuce, shaved parmesan, croutons.	\$22.00
Caesar Salad (Shrimp) Romaine lettuce, shaved parmesan, croutons.	\$23.00
Harvest Salad (Chicken) (Salad Bar) Arugula, maple glazed butternut squash, crispy brussels, feta, pepitas, cranberries, shredded carrots, raspberry vinaigr...	\$24.00
Harvest Salad (Steak) (Salad Bar) Arugula, maple glazed butternut squash, crispy brussels, feta, pepitas, cranberries, shredded carrots, raspberry vinaigr...	\$25.00
Harvest Salad (Shrimp) (Salad Bar) Arugula, maple glazed butternut squash, crispy brussels, feta, pepitas, cranberries, shredded carrots, raspberry vinaigr...	\$26.00
Orzo Burrata Salad (Chicken) burrata, orzo, tomato, cucumber, roasted red pepper, red onion, fresh basil, balsamic reduction, garlic bread.	\$25.00
Orzo Burrata Salad (Steak) burrata, orzo, tomato, cucumber, roasted red pepper, red onion, fresh basil, balsamic reduction, garlic bread.	\$26.00
Orzo Burrata Salad (Shrimp) burrata, orzo, tomato, cucumber, roasted red pepper, red onion, fresh basil, balsamic reduction, garlic bread.	\$27.00
Watermelon Salad (Chicken) Une salade rafraîchissante mélangeant de la roquette tendre, des morceaux de pastèque juteuse, du feta crémeux, du conco...	\$23.00
Watermelon Salad (Steak) Feuilles tendres de roquette se mêlent à des cubes de melon d'eau juteux, ponctués de feta crémeux et rondelles de conco...	\$24.00
Watermelon Salad (Shrimp) baby arugula, watermelon, feta, cucumber, pickled red onion, fresh basil, honey lime vinaigrette	\$25.00
Mexican Street Corn Salad (Chicken) mixed greens, grilled corn, avocado, cotjia, heirloom cherry tomatoes, red onion, chipotle ranch, tajin, tortilla strips...	\$24.00
Mexican Street Corn Salad (Steak) mixed greens, grilled corn, avocado, cotjia, heirloom cherry tomatoes, red onion, chipotle ranch, tajin, tortilla strips...	\$25.00
Mexican Street Corn Salad (Shrimp) mixed greens, grilled corn, avocado, cotjia, heirloom cherry tomatoes, red onion, chipotle ranch, tajin, tortilla strips...	\$26.00

Alcoholic Cocktails

ITEM	PRICE
Loaded Iced Coffees false	\$15.00