

PUB RESTAURANT DELI  
**PEASANT VILLAGE**  
EST. 1995  
OLD WORLD EATERY

Welcome to the Peasant Village, we are **honored** you have chosen to dine with us.

Our menu has been designed for your **maximum enjoyment**, please refrain from substitutions. If you have a medical or religious need for modification, please let us know.

Our chefs prepare our ingredients on a daily bases, all of our menu items have **limited availability** and are subject to change without notice.

## STARTERS

- BEEF CARPACCIO** \$19  
lightly pounded beef filet topped with caper berries · minced purple onion · arugula · shaved parmesan · drizzled with extra virgin olive oil · dusted with fresh pepper and maldon salt flakes · served chilled uncooked
- CRAWFISH & CRAB ARTICHOKE CHEESE BAKE** \$18  
loaded with crawfish and crab · served with panini flatbread
- SOUS VIDE SMOKED SALMON** \$19  
aside garlic lemon aoli · served with panini flatbread
- THICK JULIENNED CRISPY FRIED CALAMARI** \$15  
served with thai chili sauce
- TRUFFLE FRIES** \$10  
aside garlic lemon aoli · ketchup

**ASK ABOUT OUR BEER, WINE,  
AND COCKTAIL PAIRINGS  
MOCKTAILS NOW AVAILABLE**

## SOUPS + SALADS

- CLASSIC FRENCH ONION SOUP** \$10  
a peasant village favorite
- HOUSE SALAD** \$8  
mixed greens · diced purple onion · red bell peppers · cucumbers · cherry tomatoes · choice of ranch or greek dressing
- CAESAR SALAD** \$8  
romaine lettuce · signature ceasar dressing · shaved parmesan · croutons
- GREEK SALAD** \$8  
mixed greens · diced purple onion · red bell peppers · cucumbers · feta crumbles · kalamata olives · greek vinaigrette
- ADD FRESH LUMP CRAB** +\$12

## ENTRÉES

- FRESH U-8 COLOSSAL SEA SCALLOPS** \$39  
with mango hollandaise
- DOUBLE CUT FRENCH LAMB CHOPS** \$36  
with whipped herb goat cheese · balsamic fig drizzle
- PETITE VEAL CHOP** \$38  
with chorizo foam · crispy andouille sausage
- SIXTEEN OUNCE CHOICE RIBEYE** \$48  
aged 35 days · our hearty hand-cut ribeye · roasted chili cowboy butter
- EIGHT OUNCE CHOICE FILET** \$48  
aged 35 days · our hearty hand-cut filet · blue cheese espuma
- PORT WINE CHICKEN** \$29  
all-natural sauteed chicken breast flambéed in port wine sauce resting on a peppered mushroom cream sauce

## SPLIT ENTRÉE \$10

includes additional starch + veg

## DESSERTS

- IRISH COFFEE** \$9  
baileys irish cream · coffee · whipped cream · cocoa powder sprinkle
- ASK ABOUT THIS EVENING'S SPECIAL** \$10



COME VISIT US FOR  
LUNCH AT THE PV DELI  
2561 SUNSET DRIVE  
MONDAY - SATURDAY  
10:30a - 3:00p

**OWNER, EXECUTIVE CHEF JASON HELFER  
FOUNDED APRIL 1995 BY CHEF ART POPS HELFER**

**WE OFFER PRIVATE PARTIES AT 23 SOUTH PARK  
STREET OR IN THE COMFORT OF YOUR OWN HOME**

[THEPEASANTVILLAGE.COM](http://THEPEASANTVILLAGE.COM)

@PEASANTVILLAGERESTAURANT  
ON FACEBOOK AND INSTAGRAM

## COCKTAILS

<b>BEE'S KNEES</b>	\$12
aviation gin · fresh lemon juice · local honey	
<b>CHILTON</b>	\$10
tito's vodka · fresh lemon juice · club soda	
<b>MARGARITA</b>	\$12
sauza hornitos tequila · grand marnier · fresh lime juice · fresh lemon juice · orange juice	
<b>MOJITO</b>	\$12
bacardi silver · simple syrup · fresh lime juice · fresh mint · sprite	
<b>OLD FASHIONED</b>	\$13
bulliet rye · orange bitters · bitters · filthy cherry · orange peel · sugar cube	
<b>PEASANT MARTINI</b>	\$11
tito's vodka · vermouth · two olives	
<b>MOSCOW MULE</b>	\$10
tito's vodka · fresh lime juice · ginger beer · fresh mint garnish	
<b>PALOMA</b>	\$12
sauza hornitos tequila · muddle lime · grapefruit juice · agave nectar	
<b>FRENCH 75</b>	\$12
empress gin · fresh lemon juice · prosecco	
<b>DIABLITO</b>	\$12
sauza hornitos tequila · creme de cassis · fresh lime juice · ginger beer	

## MOCKTAILS

<b>BLUEBERRY MOJITO</b>	\$10
fresh mint · lime · blueberry · club soda · simple syrup	
<b>STRAWBERRY MULE</b>	\$10
fresh mint · lime · strawberry · ginger beer	

## BEER

<b>BUD LIGHT</b>	\$5	<b>SHINER</b>	\$6
<b>COORS LIGHT</b>	\$5	<b>STASH IPA</b>	\$6
<b>DOS XX</b>	\$6	<b>ULTRA</b>	\$5
<b>LONESTAR</b>	\$4	<b>YUENGLING</b>	\$5

## WINE BY THE GLASS

<b>JOSH CABERNET</b>	\$6	<b>JOSH SAUVIGNON BLANC</b>	\$6
<b>JOSH CHARDONNAY</b>	\$6	<b>LAMARCA PROSECCO</b>	\$9
<b>JOSH MERLOT</b>	\$6	<b>MEIOMI PINOT NOIR</b>	\$6

## WINE BY THE BOTTLE

<b>BUTTER CHARDONNAY</b>	\$30	<b>MEIOMI PINOT NOIR</b>	\$25
<b>FAR NIENTE</b>	\$267	<b>JOSH SAUVIGNON BLANC</b>	\$25
<b>FREAKSHOW CABERNET</b>	\$35	<b>JUGGERNAUT CABERNET</b>	\$45
<b>JORDAN CABERNET 2017</b>	\$140	<b>NICKEL &amp; NICKEL</b>	\$230
<b>JOSH MERLOT</b>	\$25	<b>UNO MALBEC</b>	\$45
<b>JOSH CABERNET</b>	\$25	<b>WHITEHAVEN SAUV BLANC</b>	\$36
<b>JOSH CHARDONNAY</b>	\$25		

## WINE SELECTION SUBJECT TO CHANGE

## CHEF JASON HELFER

Chef Jason attended the University of Johnson and Wales, Charleston, South Carolina. Upon his graduation, Chef and his father founded the Peasant Village on April 5, 1995, where he now bring the same culinary delights from around the world to our friends of San Angelo, Texas.

As San Angelo grows, we find more visitors in our gem of a city. Over the last few years, other restaurants have joined the scene, adding more culinary experiences. Chef Jason would invite you, not only to dine with us at the Peasant Village, but to visit our wonderful city, and share with other Texans what central west Texas has to offer.



## WHISKEY

<b>BULLEIT RYE</b>	\$8 / 14	<b>KNOB CREEK</b>	\$10 / 16
<b>CROWN ROYAL</b>	\$10 / 16	<b>STAGG JR</b>	\$15 / 30
<b>DEWAR'S</b>	\$10 / 16	<b>WHISTLEPIG V</b>	\$60 / 120
<b>GLENLIVET 12 YEAR</b>	\$15 / 25	<b>WHISTLEPIG VII</b>	\$50 / 100
<b>JAMESON</b>	\$10 / 18		

## VODKA

<b>KETTLE ONE</b>	\$10 / 16	<b>TITO'S</b>	\$10 / 16
-------------------	-----------	---------------	-----------

## TEQUILA

<b>AVION CRISTALINO</b>	\$20 / 40	<b>HERRADURA ULTRA</b>	\$11 / 22
<b>CÓDIGO BLANCO</b>	\$20 / 40	<b>SAUZA HORNITOS BLANCO</b>	\$8 / 16

## RUM

<b>BACARDI</b>	\$6 / 10	<b>CAPTAIN MORGAN</b>	\$6 / 10
----------------	----------	-----------------------	----------

## GIN

<b>AVIATION</b>	\$10 / 16	<b>EMPRESS GIN</b>	\$10 / 16
-----------------	-----------	--------------------	-----------

## SPIRITS

<b>BAILEYS</b>	\$10 / 16	<b>GRAND MARNIER</b>	\$10 / 16
<b>DISARONNO</b>	\$10 / 16	<b>REMY XO</b>	\$25 / 50