

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 basis, all of our menu items have **limited availability** and are subject to change without notice.

STARTERS

CRAWFISH DIP served with flatbread	\$13⁹⁹
FRIED CALAMARI served with thai sweet chili sauce	\$11⁹⁹
SOUTHERN FRIED QUAIL quail marinated in buttermilk · deep fried · chipotle glaze	\$17⁹⁹
FRIED PROVOLONE served with jalapeno ranch	\$9⁹⁹
BRIE ALMONDINE almond encrusted double cream brie · flatbread	\$14⁹⁹
TRUFFLE FRIES	\$9⁹⁹



COME VISIT US FOR
LUNCH @ 23 S PARK

MONDAY - FRIDAY
10:30a - 2:00p

SALADS

HOUSE SALAD mixed greens · diced purple onion · red bell peppers · cucumbers · cherry tomatoes · choice of ranch or greek dressing	\$7⁹⁹
CAESAR SALAD romaine lettuce · signature caesar dressing · shaved parmesan · croutons	\$7⁹⁹
GREEK SALAD mixed greens · diced purple onion · red bell peppers · cucumbers · feta crumbles · kalamata olives · greek vinaigrette	\$7⁹⁹
CAPRESE SALAD fresh mozzarella · tomatoes · basil · drizzled with balsamic vinegar and pesto	\$12⁹⁹

ENTRÉES

SEARED MAPLE LEAF DUCK BREAST served with port wine mushroom demi-glace	\$26⁹⁹
PORTERHOUSE LAMB CHOPS served with balsamic glaze · ask your server for availability	\$33⁹⁹
MAHI FILET served with citrus caper butter	\$23⁹⁹
BAKED SEAFOOD PLATTER fish of the day · crabcake · shrimp	\$30⁹⁹
LUMP CRAB CAKES served with dill dijonaise	\$33⁹⁹
SIXTEEN OUNCE HAND-CUT RIBEYE aged 35 days · served with spicy cowboy butter	\$38⁹⁹
GRILLED QUAIL two pieces of grilled quail with spicy cowboy butter	\$25⁹⁹
SANTA FE SHRIMP jalapeno and provolone stuffed shrimp wrapped in bacon · seared · topped with chipotle maple glaze	\$24⁹⁹
OPEN-FACED CHICKEN CORDON BLEU	\$21⁹⁹

SPLIT ENTRÉE \$10

includes additional setup
prices subject to change without notice

DESSERTS

IRISH COFFEE baileys irish cream · coffee · whipped cream · cocoa powder sprinkle	\$9⁹⁹
SHOT OF ESPRESSO	\$3⁹⁹
THIS EVENING'S DESSERT	\$9⁹⁹

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

@PEASANTVILLAGERESTAURANT
ON FACEBOOK AND INSTAGRAM

COCKTAILS

BEE'S KNEES	\$11⁹⁹
aviation gin · fresh lemon juice · local honey	
CHILTON	\$9⁹⁹
tito's vodka · fresh lemon juice · club soda	
MARGARITA	\$10⁹⁹
sauza hornitos tequila · grand marnier · fresh lime juice · fresh lemon juice · orange juice	
OLD FASHIONED	\$12⁹⁹
bulleit rye · orange bitters · bitters · filthy cherry · orange peel · sugar cube	
PEASANT MARTINI	\$12⁹⁹
tito's vodka · vermouth · two olives · splash of olive brine	
MOSCOW MULE	\$11⁹⁹
tito's vodka · fresh lime juice · ginger beer · fresh mint garnish	
FRENCH 75	\$11⁹⁹
empress gin · fresh lemon juice · prosecco	
1867 WHISKEY SMASH	\$12⁹⁹
knob creek · simple syrup · fresh lemon juice · mint	
CORPUS CHRISTI ICED TEA	\$12⁹⁹
tito's · bacardi · captain morgan · fresh lime juice · simple syrup · cola	
MEXICANA MARTINI	\$12⁹⁹
hornitos · grand marnier · olive juice · orange juice · lime juice · simple syrup	

MOCKTAILS

BLUEBERRY MOJITO	\$9⁹⁹
fresh mint · lime · blueberry · club soda · simple syrup	
STRAWBERRY MULE	\$9⁹⁹
fresh mint · lime · strawberry · ginger beer	

BEER

BLUE MOON	\$5	SHINER	\$6
BUD LIGHT	\$5	STASH IPA	\$6
COORS LIGHT	\$5	ULTRA	\$5
DOS XX	\$6	YUENGLING	\$5
LONE STAR	\$4		
MILLER LITE	\$5	NON-ALCOHOLIC	\$6

WINE BY THE GLASS

BARTENURA MOSCATO	\$9	JOSH MERLOT	\$6
CONDE MALBEC	\$6	JOSH SAUVIGNON BLANC	\$6
JOSH CABERNET	\$6	LAMARCA PROSECCO	\$9
JOSH CHARDONNAY	\$6	MEIOMI PINOT NOIR	\$6

WINE BY THE BOTTLE

BARTENURA MOSCATO	\$36	MEIOMI PINOT NOIR	\$25
JORDAN CABERNET 2017	\$140	JOSH SAUVIGNON BLANC	\$25
JOSH MERLOT	\$25	JUGGERNAUT CABERNET	\$45
JOSH CABERNET	\$25	WHITEHAVEN SAUV BLANC	\$36
JOSH CHARDONNAY	\$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 brings 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

BULLEIT RYE	\$8 / 14	KNOB CREEK BOURBON	\$10 / 16
CROWN ROYAL	\$10 / 16	MAKER'S MARK	\$10 / 15
DEWAR'S	\$10 / 16	PENDELTON	\$10 / 15
GLENLIVET 12 YEAR	\$15 / 25	WHISTLEPIG VII	\$50 / 100
JAMESON	\$10 / 15	WOODFORD RESERVE	\$12 / 18

VODKA

KETEL ONE	\$10 / 15	STOLI ELITE	\$11 / 16
TITO'S	\$10 / 15		

TEQUILA

AVION CRISTALINO	\$20 / 30	SAUZA HORNITOS BLANCO	\$8 / 12
CÓDIGO BLANCO	\$10 / 15	LALO SILVER	\$10 / 15
HERRADURA ULTRA	\$12 / 18		

RUM

BACARDI	\$6 / 10	CAPTAIN MORGAN	\$6 / 10
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AVIATION	\$10 / 16	HENDRICK'S	\$8 / 12
EMPRESS GIN	\$10 / 16		

SPIRITS

BAILEYS	\$10 / 16	GRAND MARNIER	\$10 / 16
DISARONNO	\$10 / 16	REMY XO	\$25 / 40