

WELCOME TO THE

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**.

FIND US ONLINE AT  
[THEPEASANTVILLAGE.COM](http://THEPEASANTVILLAGE.COM)

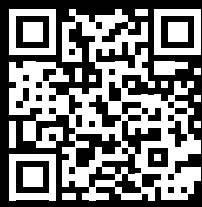
OWNER · EXECUTIVE CHEF JASON  
HELPER · FOUNDED APRIL 1995  
BY CHEF ART POPS HELPER  
WE OFFER PRIVATE PARTIES AT 23  
SOUTH PARK STREET OR IN THE  
COMFORT OF YOUR OWN HOME

## STARTERS

- PANKO CRUSTED CALAMARI** \$12<sup>99</sup>  
Tender calamari strips, panko crusted, served with our house-made Thai chili sauce.
- HERB FOCACCIA BREAD** \$7<sup>99</sup>  
With parmesan, chili flake, fresh parsley balsamic, herb olive oil for dipping.
- STICKY PORK BELLY** \$12<sup>99</sup>  
Topped with sweet ginger marinated carrot, cilantro, cucumber, and toasted sesame seeds.
- PARMESAN TRUFFLE FRIES** (GF) \$10<sup>99</sup>  
With salt, pepper, and fresh parsley.

## SALADS

- STACKED CAESAR SALAD** \$9<sup>99</sup>  
Tossed with our in-house caesar dressing, topped with focaccia crouton, shaved parmesan, and fresh pepper.
- PEASANT WEDGE SALAD** \$13<sup>99</sup>  
Romaine wedge topped with blue cheese crumbles, cherry tomatoes, bacon, purple onion, with blue cheese dressing.
- GARDEN LOUNGE CHOPPED SALAD** \$9<sup>99</sup>  
Romaine, cherry tomatoes, hot house cucumbers, purple onion, red bell peppers, shaved parmesan, and focaccia crouton with a choice of greek, ranch or blue cheese dressing.



REGISTER FOR OUR  
WEEKLY UPDATES

## ACCOMPANIMENTS

- EXTRA SHRIMP** (GF) \$9<sup>99</sup>
- EXTRA SCALLOP** (GF) \$11<sup>99</sup>
- EXTRA CRAB CAKE** \$13<sup>99</sup>
- SUB SALAD** \$5<sup>99</sup>  
Replace your starch or veg with a garden salad.

**SPLIT ENTRÉE** \$12

includes additional setup

**SPLIT SALAD** \$2<sup>50</sup>

**SUB SALAD FOR SIDES** \$2<sup>50</sup>

## ENTRÉES

- HAND CUT CHOICE RIBEYE** (GF) \$38<sup>99</sup>  
Sixteen-ounce hand-cut choice ribeye with roasted jalapeño, smoky paprika, cowboy butter.
- HAND CUT PRIME SIRLOIN** (GF) \$36<sup>99</sup>  
Ten-ounce hand-cut prime sirloin.  
**FUN FACT: SIRLOIN IS THE ONLY CUT OF MEAT KNIGHTED BY A KING**
- SHORT RIB RAVIOLI** \$22<sup>99</sup>  
With fresh blueberry shiitake mushroom demiglace, topped with fresh parmesan flakes.
- MAPLE LEAF DUCK BREAST** (GF) \$28<sup>99</sup>  
Pan-roasted, maple leaf duck breast, topped with fresh shiitake garlic ginger butter.
- STUFFED POBLANO** (GF) \$23<sup>99</sup>  
Cream cheese jalapeño bacon stuffed in half of a poblano, bacon-wrapped, roasted.
- DIVER SEA SCALLOPS** (GF) \$35<sup>99</sup>  
Three-U8 fresh diver sea scallops seared in 100-year-old cast-iron skillet, with lemon zest bur blanc.  
**FUN FACT: IT TAKES 8-U8 SCALLOPS TO MAKE A POUND**
- FAROE ISLAND SALMON** (GF) \$34<sup>99</sup>  
Six-ounce seared fresh crispy skin Faroe Island salmon.
- SEARED LAMB LOIN** (GF) \$38<sup>99</sup>  
With a Jamaican jerk dry rub and mango coconut sauce.
- SAUTÉED U8 TIGER SHRIMP** (GF) \$35<sup>99</sup>  
Three-U8 tiger shrimp sautéed in a spicy Thai coconut sauce.  
**FUN FACT: IT TAKES 8-U8 SHRIMP TO MAKE A POUND**
- CAROLINA CRABCAKES** \$34<sup>99</sup>  
Lump crab meat, diced onion, red bell pepper, assorted seasonings, Japanese breadcrumbs, served with a dill dijonaise sauce.

Join us for Happy Hour  
Tuesday - Saturday  
from 4p to 5:30p

CHEF SELECTION OF  
SMALL BITES AVAILABLE

\$4 HOUSE WINE +  
MARGARITAS  
AND MORE



Stop by for lunch at  
2561 Sunset Drive

## COCKTAILS

<b>BEE'S KNEES</b>	<b>\$11<sup>99</sup></b>
aviation gin · fresh lemon juice · local honey	
<b>CHILTON</b>	<b>\$9<sup>99</sup></b>
tito's · fresh lemon juice · club soda	
<b>MARGARITA</b>	<b>\$10<sup>99</sup></b>
hornitos · grand marnier · fresh lime juice · simple syrup	
<b>OLD FASHIONED</b>	<b>\$12<sup>99</sup></b>
bulleit rye · orange bitters · bitters · luxardo cherry · orange peel · sugar cube	
<b>MOSCOW MULE</b>	<b>\$11<sup>99</sup></b>
tito's · fresh lime juice · ginger beer · fresh mint	
<b>FRENCH 75</b>	<b>\$11<sup>99</sup></b>
empress gin · fresh lemon juice · prosecco · simple syrup	
<b>GODFATHER</b>	<b>\$9<sup>99</sup></b>
bourbon · disaronno	
<b>HOTTIE TOTTIE</b>	<b>\$11<sup>99</sup></b>
hot hibiscus tea · bulleit rye · lemon juice · honey	
<b>PURPLE UNICORN</b>	<b>\$11<sup>99</sup></b>
blue curaçao · vodka · lime sour · grenadine · cranberry juice	
<b>PINK PEASANT</b>	<b>\$11<sup>99</sup></b>
strawberry · agave · coconut milk · malibu · tasted coconut	
<b>PECAN PIE OLD FASHIONED</b>	<b>\$11<sup>99</sup></b>
toasted bourbon · pecan syrup · bitters · candied pecans	

## MOCKTAILS

<b>BLUEBERRY MOJITO</b>	<b>\$9<sup>99</sup></b>
fresh mint · lime · blueberry · club soda · simple syrup	
<b>STRAWBERRY MULE</b>	<b>\$9<sup>99</sup></b>
fresh mint · lime · strawberry · ginger beer	
<b>COCO BERRY DREAM</b>	<b>\$9<sup>99</sup></b>
strawberry · agave · coconut milk · tasted coconut	



MEMBERS ONLY DINNER CLUB

Join **Pops on Park** for an  
unforgettable monthly culinary  
journey – reserve your seat and savor  
the flavor today!

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

## AFTER DINNER

<b>ESPRESSO MARTINI</b>	<b>\$9<sup>99</sup></b>
ketel one · kahlua · espresso · simple syrup	
<b>SHOT OF ESPRESSO</b>	<b>\$3<sup>99</sup></b>
<b>THIS EVENING'S DESSERT</b>	<b>\$12<sup>99</sup></b>

[THEPEASANTVILLAGE.COM](http://THEPEASANTVILLAGE.COM)  
[@PEASANTVILLAGERESTAURANT](https://www.facebook.com/peasantvillagerestaurant) ON  
FACEBOOK AND INSTAGRAM

## WHISKEY

ABERLOUR A'BUNAD	\$15 / 25	JAMESON	\$10 / 15
ANGEL ENVY RYE	\$15 / 25	KNOB CREEK BRBN	\$10 / 16
BASIL HAYDEN TOAST	\$10 / 16	MACALLEN 12 DC	\$15 / 25
BULLEIT RYE	\$8 / 14	MAKER'S MARK	\$10 / 15
CROWN ROYAL	\$10 / 16	WHISTLEPIG VII	\$50 / 100
DEWAR'S	\$10 / 16	WOODFORD RESERVE	\$12 / 18
GLENLIVET 12 YEAR	\$15 / 25		

## GIN

AVIATION	\$10 / 16	HENDRICK'S	\$10 / 16
EMPRESS GIN	\$10 / 16		

## RUM

BACARDI	\$6 / 10	CAPTAIN MORGAN	\$6 / 10
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## VODKA

KETEL ONE	\$10 / 15	TITO'S	\$10 / 15
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## TEQUILA

SAUZA HORNITOS BLANCO	\$8 / 12
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## SPIRITS

BAILEYS / KAHLÚA	\$8 / 12	GRAND MARNIER	\$10 / 16
DISARONNO	\$8 / 12	REMY XO	\$30 / 50

## BEER

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

WINE, LIQUOR AND BEER SELECTION SUBJECT TO CHANGE BASED ON AVAILABILITY

## WINE BY THE GLASS

BARTENURA MOSCATO	\$9	JOSH SAUVIGNON BLANC	\$7
JOSH CABERNET	\$7	LAMARCA PROSECCO	\$9
JOSH CHARDONNAY	\$7	MEIOMI PINOT NOIR	\$7
JOSH MERLOT	\$7		

## WINE BY THE BOTTLE

BARTENURA MOSCATO	\$38	MEIOMI PINOT NOIR	\$28
JORDAN CAB 2018	\$150	JOSH SAUV BLANC	\$28
JOSH MERLOT	\$28	UNSCHACKLED CAB	\$38
JOSH CABERNET	\$28	WHITEHAVEN SAUV BLANC	\$38
JOSH CHARDONNAY	\$28		

## CHEF JASON HELFER

Chef Jason Helfer is a proud alumnus of the University of Johnson and Wales, Charleston, South Carolina. Back on April 5, 1995, alongside his father, he brought to life the Peasant Village, a culinary gem that has been delighting the taste buds of San Angelo, Texas, for decades.

As San Angelo continues its journey of growth and prosperity, it's no surprise that more and more visitors are discovering our charming city. Over the years, a diverse culinary landscape has blossomed, offering an even richer tapestry of flavors and experiences. Chef Jason extends a warm invitation to you, not only to savor the exceptional dishes at the Peasant Village but also to immerse yourself in the vibrant spirit of our city. Together, let's celebrate all that central west Texas has in store for the future.

