

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**.

A lot of individuals ask what do most chefs eat...
TURN THE PAGE AND FIND OUT!

FIND US ONLINE AT THEPEASANTVILLAGE.COM

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

STARTERS

STUFFED MUSHROOMS \$10⁹⁹

Six delectable mushrooms stuffed with a savory mix of sausage and Parmesan, baked until perfectly golden.

FRENCH FRIES \$7⁹⁹

Fried to a crisp, these classic French fries are the perfect snack or side. **TRUFFLE FRIES +\$3**

CRISPY CALAMARI \$12⁹⁹

Tender calamari slices, lightly breaded and fried to perfection. Served with a Thai chili sauce for a touch of spice.

CHICKEN WINGS \$16⁹⁹

Choose between 12 succulent Buffalo or sweet chili wings, each option packed with bold flavors. **RANCH OR BLEU CHEESE**

PORK BELLY \$10⁹⁹

Lusciously thick slices of pork belly glazed in a spicy chili sauce, offering a perfect balance of sweet and heat.



COME VISIT US AT THE
PV DELI BY CHEF JASON
FOR LUNCH!

OPEN MONDAY - SATURDAY
FROM 10:30A - 3P (OR CLOSE)

SALADS

STACKED CAESAR SALAD \$9⁹⁹

Crisp romaine layered with our signature Caesar dressing, crowned with focaccia croutons, shaved Parmesan, and a hint of fresh pepper. **ADD CHICKEN +\$9** **ADD SHRIMP +\$12**

GARDEN LOUNGE SALAD \$9⁹⁹

A blend of romaine, cherry tomatoes, cucumbers, purple onion, and bell peppers, finished with shaved Parmesan and croutons. **RANCH · GREEK · VINAIGRETTE · BLEU CHEESE**

SPLIT SALAD \$2⁵⁰
SPLIT ENTREE \$12⁰⁰

CRAVING A TASTE OF NOSTALGIA?

Let us know your favorite past dishes, and Chef Jason will work his magic. With just 48 hours' notice, we'll recreate those cherished flavors from menus gone by.

ENTRÉES

ALL ENTRÉES COME WITH OUR FRIES / NO SUBSTITUTIONS

CLASSIC RIBEYE \$24⁹⁹

A succulent 12 oz ribeye steak. **RARE · MEDIUM RARE · WELL DONE**

SOUTHERN CHICKEN & WAFFLES \$19⁹⁹

A delightful pairing of crispy fried chicken tenders and a warm, buttery waffle for a taste of the South.

BEER-BATTERED FISH & CHIPS \$18⁹⁹

Crispy, beer-battered fish fillets served with a classic side of chips for a traditional British experience.

THAI CHILI PORK BELLY TACOS \$16⁹⁹

Succulent pork belly with a kick of Thai chili, complemented by pickled red onion and crisp romaine in soft tacos.

ULTIMATE BACON CHEESEBURGER \$18⁹⁹

Smashed prime beef patty with layers of crispy bacon and melting cheese on a toasted brioche bun. **DOUBLE BACON +\$4**

PHILLY CHEESESTEAK DELUXE \$18⁹⁹

A classic cheesesteak loaded with sautéed onions, mushrooms, and bell peppers, smothered in cheddar sauce on a soft Amarosa hoagie.

CRISPY SEAFOOD PO'BOY \$16⁹⁹

Choose from fish or shrimp with tartar sauce and shredded romaine, packed into a fresh Amarosa hoagie. **FISH OR SHRIMP**

LOWCOUNTRY SHRIMP & GRITS \$19⁹⁹

Creamy, cheesy grits served with perfectly seasoned shrimp, a staple of Southern cuisine. **ADD CRUMBLLED BACON +\$4**

WILD YETI OVEN ROASTED CHICKEN \$15⁹⁹

Oven-roasted chicken with caramelized onions and provolone, spiced up with chipotle mayo on a ciabatta bun.

CLASSIC BREAKFAST FOR DINNER \$18⁹⁹

Traditional breakfast with two over-easy eggs, crispy bacon, and a golden waffle. **DOUBLE BACON +\$4** **SUB EGGS +\$20**

FLATBREADS

CHEESE LOVER'S DREAM \$8⁹⁹

A simple yet delightful flatbread topped with a rich blend of cheeses, perfectly melted and golden.

PEPPY PEPPERONI \$9⁹⁹

Classic pepperoni scattered generously over a cheesy flatbread, baked to crispy perfection.

BUFFALO CHICKEN \$12⁹⁹

Spicy Buffalo chicken paired with sweet caramelized onions on a crispy cheese topped flatbread—a flavorful fusion.

PORK BELLY PICKLE PUNCH \$12⁹⁹

Tender pork belly atop a crispy cheese topped flatbread, complemented by tangy pickled onions.

GARLICKY SHRIMP DELIGHT \$14⁹⁹

Juicy garlic shrimp spread over a cheese topped crispy flatbread, making for a luxurious and flavor-packed dish.



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

THEPEASANTVILLAGE.COM/POPS

MOCKTAILS

BERRY MOJITO \$9⁹⁹

fresh mint · lime · seasonal berries · club soda · simple syrup

STRAWBERRY MULE \$9⁹⁹

fresh mint · lime · strawberry · ginger beer

COCO BERRY DREAM \$9⁹⁹

strawberry · agave · coconut milk · tasted coconut

MIXOLOGY

CHILTON \$9⁹⁹

tito's · fresh lemon juice · club soda

MARGARITA **OR MAKE IT SPICY** \$8⁴⁹

hornitos · grand marnier · fresh lime juice · simple syrup

OLD FASHIONED \$12⁹⁹

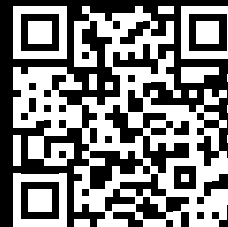
bulleit rye · orange bitters · bitters · luxardo cherry · orange peel · sugar cube

MOSCOW MULE \$10⁹⁹

tito's · fresh lime juice · ginger beer · fresh mint

PINK PEASANT \$11⁹⁹

strawberry · agave · coconut milk · malibu · tasted coconut



REGISTER FOR OUR
WEEKLY UPDATES

PEASANT LIBATIONS

FOUR DOLLAR SPIRITS

JACK DANIELS
MALIBU
CAPTAIN MORGAN
TITO'S VODKA
AVIATION GIN

FIVE DOLLARS SPIRITS

Knob Creek
Crown Royal
Maker's Mark

HAVE IT YOUR WAY

PEPSI
PEPSI MAX
DR. PEPPER
CRANBERRY
SPRITE
ORANGE JUICE
TONIC
CLUB SODA
ROCKS
NEAT

AFTER DINNER

THIS EVENING'S DESSERT \$12⁹⁹

THEPEASANTVILLAGE.COM

@PEASANTVILLAGERESTAURANT ON FACEBOOK AND INSTAGRAM

FROM THE BAR

WHISKEY

| | |
|--------------------|-----------|
| BASIL HAYDEN TOAST | \$10 / 16 |
| BULLEIT RYE | \$8 / 14 |
| CROWN ROYAL | \$5 / 9 |
| DEWAR'S | \$10 / 16 |
| GLENLIVET 12 YEAR | \$15 / 25 |
| JAMESON | \$10 / 15 |
| MACALLEN 12 DC | \$15 / 25 |
| MAKER'S MARK | \$10 / 15 |
| WOODFORD RESERVE | \$12 / 18 |

RUM

| | |
|----------------|----------|
| BACARDI | \$6 / 10 |
| CAPTAIN MORGAN | \$6 / 10 |

GIN

| | |
|------------|-----------|
| AVIATION | \$10 / 16 |
| HENDRICK'S | \$10 / 16 |

VODKA

| | |
|-----------|---------|
| KETEL ONE | \$5 / 9 |
| TITO'S | \$4 / 7 |

TEQUILA

| | |
|-----------------------|----------|
| SAUZA HORNITOS BLANCO | \$8 / 12 |
|-----------------------|----------|

DESSERT SPIRITS

| | |
|------------------|-----------|
| BAILEYS / KAHLÚA | \$8 / 12 |
| DISARONNO | \$8 / 12 |
| GRAND MARNIER | \$10 / 16 |

BEER

| | |
|--------------------|-----|
| BUD, COORS, MILLER | \$3 |
| LONESTAR, ULTRA | \$3 |
| SHINER, YUENGLING | \$4 |
| NON-ALCOHOLIC | \$5 |



Linger a little longer on South Park, visit our friends at **The Garden Lounge** next door!

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, LIQUOR AND BEER SELECTION SUBJECT TO CHANGE BASED ON AVAILABILITY

WINE BY THE BOTTLE

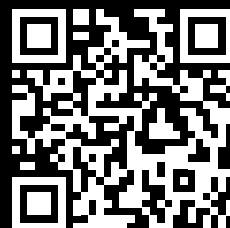
| | | | |
|-------------------|------|-------------------|------|
| BARTENURA MOSCATO | \$40 | MEIOMI PINOT NOIR | \$32 |
| JOSH MERLOT | \$32 | JOSH SAUV BLANC | \$32 |
| JOSH CABERNET | \$32 | UNSCHACKLED CAB | \$42 |
| JOSH CHARDONNAY | \$32 | | |



PRESENTING THE CULINARY MAESTRO: CHEF JASON HELFER!

Embark on a gastronomic journey like no other with Chef Jason Helfer, a master of culinary arts and a distinguished alumnus of the prestigious University of Johnson and Wales in Charleston, South Carolina. Since the inception of the Peasant Village on April 5, 1995, Chef Jason and his father have curated an unparalleled dining experience that has left an indelible mark on the taste buds of San Angelo, Texas.

As San Angelo blossoms into a culinary destination, our city's dining scene has flourished with an array of flavors and culinary experiences. With Chef Jason at the helm, the Peasant Village invites you to indulge in a symphony of flavors that celebrate the essence of our beloved city. Join us in raising a glass to the boundless culinary delights that await in the heart of central west Texas!



FOLLOW CHEF JASON
ON TIKTOK