

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

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

BRIE ALMONDINE \$13⁹⁹

Creamy brie crusted in almonds, fried until golden brown. Served with toasted baguette slices and drizzled with honey.

LAMB LOLLIPOPS \$25⁹⁹

Succulent Frenched lamb chops seared to perfection, and served with a rich mushroom demi-glace.

TRUFFLE FRIES \$9⁹⁹

Crispy French fries tossed in truffle oil and sprinkled with Parmesan cheese. A decadent twist on a classic favorite.

CRISPY CALAMARI \$12⁹⁹

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

SIX SHRIMP COCKTAIL \$11⁹⁹

Plump, juicy shrimp served chilled with tangy cocktail sauce. A refreshing start to your meal.

BREADED CRISPY ASPARAGUS \$13⁹⁹

Served with a zesty lemon aioli for dipping.

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.

PEASANT WEDGE SALAD \$13⁹⁹

A fresh romaine wedge topped with blue cheese, cherry tomatoes, crispy bacon, and purple onion, served with blue cheese dressing.

GARDEN LOUNGE CHOPPED SALAD \$9⁹⁹

A blend of romaine, cherry tomatoes, cucumbers, purple onion, and red bell peppers, finished with shaved Parmesan and croutons. Choose from Greek, ranch, or blue cheese dressing.

ADD SOMETHING SPECIAL TO YOUR SALAD

SALMON	+ \$13⁹⁹	SIRLOIN	+ \$15⁹⁹
CHICKEN	+ \$11⁹⁹	SHRIMP	+ \$9⁹⁹

SPLIT SALAD \$2⁵⁰
SUB SALAD FOR SIDES \$2⁵⁰

ENTRÉES

CHICKEN-FRIED PRIME SIRLOIN \$29⁹⁹

Tender prime sirloin steak, breaded and fried to a golden crisp, smothered in a spicy jalapeno sausage sauce.

TWELVE OZ PRIME SIRLOIN \$34⁹⁹

Juicy 12-ounce prime sirloin steak grilled to your liking and topped with savory Cajun campfire butter.

FOURTEEN OZ RIBEYE \$38⁹⁹

Mouthwatering 14-ounce ribeye steak grilled to perfection and topped with crispy fried tobacco onions.

BEEF STROGANOFF \$21⁹⁹

Tender slices of beef simmered in a rich and creamy mushroom sauce and egg noodles. A comforting classic.

FRENCHED LAMB CHOPS \$35⁹⁹

Tender double-cut lamb chops, expertly seasoned with cracked black pepper, grilled to perfection, and served with a luscious mushroom demi-glace.

HONEY GLAZED SHRIMP \$25⁹⁹

Eight large shrimp breaded, fried and coated in a sweet and tangy honey glaze.

SHRIMP SCAMPI \$20⁹⁹

Plump shrimp sautéed in a garlic and white wine butter sauce, tossed with angle hair pasta.

PEASANT CHICKEN \$18⁹⁹

Seared tender chicken breast bacon wrapped then crusted in 21 different types of spices.

PORTWINE CHICKEN \$19⁹⁹

Chicken breast simmered in a rich port wine mushroom sauce.

SEARED ALMOND CRUSTED MAHI \$22⁹⁹

Mahi-mahi fillet coated in crunchy almonds, pan-seared until golden brown.

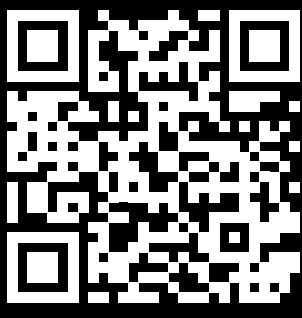
SPLIT ENTRÉE \$12

includes additional setup



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

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



REGISTER FOR OUR
WEEKLY UPDATES

MOCKTAILS

- BLUEBERRY MOJITO** \$9⁹⁹
fresh mint · lime · blueberry · club soda · simple syrup
- STRAWBERRY MULE** \$9⁹⁹
fresh mint · lime · strawberry · ginger beer
- COCO BERRY DREAM** \$9⁹⁹
strawberry · agave · coconut milk · tasted coconut

COCKTAILS

- BEE'S KNEES** \$11⁹⁹
aviation gin · fresh lemon juice · local honey
- CHILTON** \$9⁹⁹
tito's · fresh lemon juice · club soda
- MARGARITA** \$10⁹⁹
hornitos · grand marnier · fresh lime juice · simple syrup
- OLD FASHIONED** \$12⁹⁹
bulleit rye · orange bitters · bitters · luxardo cherry · orange peel · sugar cube
- MOSCOW MULE** \$11⁹⁹
tito's · fresh lime juice · ginger beer · fresh mint
- FRENCH 75** \$11⁹⁹
empress gin · fresh lemon juice · prosecco · simple syrup
- PINK PEASANT** \$11⁹⁹
strawberry · agave · coconut milk · malibu · tasted coconut

AFTER DINNER

- ESPRESSO MARTINI** \$9⁹⁹
ketel one · kahlua · espresso · simple syrup
- SHOT OF ESPRESSO** \$3⁹⁹
- THIS EVENING'S DESSERT** \$12⁹⁹



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

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.

