

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

FRENCH FRIES **\$7⁹⁹**

Crispy French fries served with ketchup. **TRUFFLE FRIES +\$3**

CRISPY CALAMARI **\$12⁹⁹**

Breaded and fried calamari served with a Thai chili sauce.

STREET ELOTE **\$7⁹⁹**

Fried sweet corn on the cob topped with lime crema, queso fresco, and cilantro sprinkled with Tajin.

CHEESESTEAK EGG ROLLS **\$7⁹⁹**

Three pieces of crispy egg rolls filled with cheesesteak, served with chipotle aioli.

CANDIED BACON **\$7⁹⁹**

Thick-cut bacon coated in brown sugar and candied, served with jalapeño onion jam.



COME VISIT US AT THE
PV DELI BY CHEF JASON
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**

GREEK SALAD **\$9⁹⁹**

A medley of crisp lettuce, juicy tomatoes, crunchy cucumbers, Kalamata olives, and feta cheese, with a zesty Greek dressing.

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.

ASK YOUR SERVER FOR THIS EVENING SPECIAL!

ENTRÉES

ALL ENTRÉES COME WITH OUR FRIES / NO SUBSTITUTIONS

SMOKED BRISKET TACOS **\$17⁹⁹**

Jalapeño slaw, queso fresco, fresh sliced avocado, chipotle aioli and lime crema served with smoked brisket tacos.

SHRIMP TACOS **\$16⁹⁹**

Succulent shrimp nestled in warm tortillas, topped with crisp jalapeño slaw, tangy queso fresco, creamy avocado slices, and a drizzle of zesty lime crema.

BEEF STROGANOFF **\$18⁹⁹**

Tender beef strips in a creamy mushroom and onion sauce served over egg noodles.

SPICY FRIED CHICKEN TENDERS **\$17⁹⁹**

Chicken tenders fried to perfection and tossed in spicy black lava salt, served with a bacon chocolate chip waffle.

BACON WRAPPED SHRIMP **\$18⁹⁹**

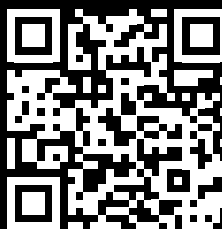
Juicy shrimp stuffed with jalapeno wrapped in bacon served with roasted poblano and jalapeño cheese grits.

TWELVE OZ RIBEYE **\$24⁹⁹**

Juicy ribeye steak cooked to perfection.

SMOKED BABY BACK RIBS **\$18⁹⁹**

Half rack of smoked baby back ribs glazed with a sweet chili sauce.



**REGISTER FOR OUR
WEEKLY UPDATES**

CHEF'S SELECTIONS

AVAILABLE THURSDAY - SATURDAY | CHEF'S CHOICE STARCH + VEG

FISH OF THE DAY \$28⁹⁹

Blackened fish served with elote and lime crema.

HANDCARVED FILET MP

Juicy ten ounce beef fillet topped with lump crab elote.

JUMBO LUMP CRAB CAKES \$44⁹⁹

Two crab cakes served with dill dijonaise sauce.

HANDCARVED RIBEYE \$40⁹⁹

Sixteen ounce ribeye steak topped with roasted garlic truffle butter.

CHEF'S JUNIOR MENU

KID'S CHOICES SERVED WITH FRIES

CHEESE PIZZA FLATBREAD \$7⁹⁹

PEPPERONI PIZZA FLATBREAD \$8⁹⁹

CHICKEN STRIPS \$9⁹⁹

BACON CHOC. CHIP WAFFLE \$9⁹⁹

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

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

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



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

THEPEASANTVILLAGE.COM/POPS

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
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DESSERT SPIRITS

BAILEYS / KAHLUA	\$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

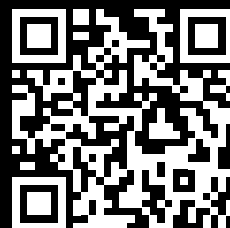
BARTENURA MOSCATO	\$40	MEIOMI PINOT NOIR	\$32
JOSH MERLOT	\$32	JOSH SAUV BLANC	\$32
JOSH CABERNET	\$32	UNSCHACKLED CAB	\$42
JOSH CHARDONNAY	\$32		



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