

SMALL PLATES

OYSTERS

Raw Oyster <i>lemon, horseradish, migionette</i>	3 ^{ea}
Rajun Cajun Oyster <i>semi spicy louisiana</i>	4 ^{ea}
Baked Oyster <i>house cured pancetta & truffle butter baked oysters</i>	4 ^{ea}

Brie Puff Pastry <i>whole roasted garlic, mushroom duxelle</i>	13
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Cheese & Charcuterie <i>sonoma county cheeses, salumi, olives, walnuts, grilled bread</i>	14
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Warm Crab Dip <i>spinach, ciabatta, boursin</i>	15
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Seared Scallops <i>savory carrot puree, red pepper marmalade, beurre blanc</i>	19
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Chicken Wings <i>bourbon mustard dipping sauce</i>	12
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SIDES

Mashed Potatoes <i>new family farm</i>	7
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French Fries <i>sea salt, ketchup</i>	6
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Creamy Grits <i>parmesan cheese, fresh herbs</i>	5
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BEVERAGES

Coke, Diet, Sprite	3
Ice Tea, Milk	3
Coffee/Hot Tea	3
San Pelligrino	5
Aqua Panna Liter	5
Martinelli Sparkling Cider	4/9
Cock & Bull Ginger Beer	4
Pelligrino Lemonata	3
Pelligrino Aranciata Rossa	3



Waterfront Dining
on the Russian River

Village Inn & Restaurant

STARTS

Butternut Bisque <i>roasted pepitas, chevre</i>	8
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VI Salad <i>mixed greens, apples, house vinaigrette</i>	7
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Classic Caesar* <i>romaine, parmesan, croutons</i> <i>*add shrimp 7 or chicken 6</i>	12
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Crimson Little Gem Wedge <i>point reyes blue cheese, pickled onions, bacon jam</i>	12
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Beet Salad <i>goat cheese mousse, kumquat vinaigrette</i>	12
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MAINS

Bistro Soup & Bread
slow simmered broth
14

Seared Black Cod <i>potato gratin, sauteed swiss chard & roasted cauliflower, caper & basil salsa</i>	26
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Low Country Shrimp & Grits <i>jumbo shrimp, tomato andouille sauce, parmesan scallion grits</i>	22
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Chef's Pasta
A/Q

Chicken Under a Brick <i>roasted butternut puree, sebatopol mushroom panzanello salad</i>	22
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Basted Pork Loin <i>browned butter, spiced wlanuts, apple chutney, black rice</i>	24
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Grass Fed Burger <i>Sunfed Ranch beef, vella daisy cheddar, grilled onion, french fries</i>	16
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Braised Short Rib <i>roasted garlic & thyme red bliss mash, butter poached dill carrots, red wine reduction</i>	25
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Specialty Cocktails

VI Lemon Drop <i>house made lemon sugar & candied lemon</i>	12
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Razmopolitan <i>Raspberry and Citrus Vodka</i>	11
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Maker's Mark Manhattan <i>house cured cherries</i>	12
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Chambord Citrus Martini <i>grey goose, chambord, candied lemon</i>	14
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Pumpkin Java <i>coffee & pumpkin Liguorr</i>	11
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Wines by the Glass

Sparkling <i>Korbel Brut</i>	9
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Chardonnay <i>La Crema, Sonoma Coast</i>	11
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Fume Blanc <i>Ferrari Carano, Sonoma County</i>	9
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Sauvignon Blanc <i>Matanzas Creek, Sonoma County</i>	11
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Cabernet Sauvignon <i>Fortress, Alexander Valley</i>	14
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Cabernet Sauvignon <i>Murphy-Goode, Alexander Valley</i>	12
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Merlot <i>St Francis</i>	11
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Pinot Noir <i>Moshin, Russian River Valley</i>	11
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Syrah <i>Paul Mathew, McReynolds Vineyard, Russian River Valley</i>	13
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Zinfandel <i>Seghesio Family, Sonoma County</i>	12
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Small Plates from 4pm
Dinner from 5pm, Wed to Sun

Please mention food allergies | Water served on request
No split plates | \$15 Corkage per 750ml

Chef
Sam Murchie