

Appetizers

- Mandie Baked Brie** – Fresh herbs and garlic chips pressed into the center of double cream Brie, baked and served with rustic baked bread. \$9.95
- Stuffed Mushrooms** – Eight large mushroom caps stuffed with our pork Parmesan recipe, topped with Swiss cheese and baked. \$8.95
- Crawfish Dip** – Romano cheese and cream reduction packed with crawfish meat, served with rustic baked bread. \$10.95
- Garlic Cheese Bread** – Four cheese blend atop sliced French bread, oven roasted to a golden brown and served with our in house Marinara. \$7.95

Salads

- Caesar** – Romaine lettuce, hand tossed in our Caesar dressing topped with romano cheese croutons. \$3.95
- Island Greek**– Rustic pieces of cucumber, tomato, capsen, onion, feta, kalamata olives and drizzled with our vinaigrette. \$3.95
- Spinach Goddess** – Spinach, pecans, onions, tomatoes, cucumber, bacon chunks, tossed in our Mustard vinaigrette. \$3.95

Entrees'

All entries include chefs' starch and seasonal vegetable of the day.

- Ribeye** – 16 oz. 35 day aged choice beef, cooked to your liking \$26.75
- Filet** – 8 oz. 35 day aged choice beef, cook to your liking \$23.95 **Try Chatue Brian Style** \$27.95
- Peasant Chicken Brochette** – Bacon wrapped chicken breast skewered then crusted in over 21 spices and seasonings, seared, baked and served with fresh pico de gallo. \$17.95
- Chicken Keiv** – Chicken thigh de boned and filled with butter, chives and garlic, then rolled in seasoned bread crumbs sauteed and then backed. \$16.95
- Elizabeth Salmon Barcelonain** – A rustic blend of spices rubbed on a filet of fresh salmon or seasonal fish, pan sauteed with olive oil cooked to your liking. \$18.95
- Carolina Crab Cakes with Dill Dijonaise Sauce** – (Our House Recipe Since 1995) two crab cakes pan sautéed to a golden brown, oven baked and served with a creamy dill dijonaise sauce. \$21.25
- Beef Stroganoff** – A family recipes from Czechoslovakia. Thin strips of aged beef, caramelized onions and mushrooms all sauteed and combined with our rich demi and sour cream sauce, tossed with macaroni noodles. \$15.95
- English Guinness Meat Pie**– Braised beef, carrots and pearl onions in a rich beef stock with Guinness and baked with puffed pastry. \$16.95

Soups

Champaign French Onion 8 oz. 3.95

Daily Soup (Ask Server) 8 oz. 3.95

Desserts

Ask Server \$6.50

Beverages

Dr. Pepper, Coke, Diet Coke,
Rootbeer, 7-Up. 1.99
Fresh Brewed Tea 1.99
Peach or Raspberry Iced Tea 2.75
Bottled Water 1.75

Children's Menu

Cheese or Pepperoni Pizza. \$4.95
Grilled Cheese Sandwich with Chips. \$4.95
Mac & Cheese. \$4.95
Beef Stroganoff. \$4.95



A casual experience in old world cuisine.

The Peasant Village Restaurant

We believe in using the freshest and finest ingredients possible.
Executive Chef Jason Helfer
Founder "Pops" Helfer

Reservations can be made by calling ahead:

(325) 655-4811

For Catering call (325) 227-4432

23 South Park • San Angelo, Texas

Let us cater your special occasions.

Summer Hours

Dinner: Thursday – Saturday, 6:00 p.m. – 9:30 p.m. (close)

Peasant Village Deli ~ Mon-Fri 11:00-1:30

Secret Vineyard Day Spa ~ (325) 655-3541

A Movable Feast Catering Company

a Peasant Village Production

Chefs Pop & Jason - Chefs JR & Liz Matthews

(325) 227-4432

