



APPETIZERS

Crawfish Dip	\$18	White Truffle Fries GF	\$11
Warm crawfish dip served with crisp focaccia toast points for dipping, sharing, and getting the table started right.		Crisp fries tossed with white truffle, chili, and Parmesan. <i>Add our house Thai chili sauce +\$3</i>	
Garlic Confit & Burrata	\$18	Katsu Calamari	\$13
Warm focaccia with slow-cooked garlic confit, assorted cured meats, mixed herbed olives, seasonal fresh fruit, and creamy burrata finished with extra virgin olive oil.		Crunchy katsu-style calamari served over our house-made Thai chili sauce.	
Peasant Caesar Salad	\$10	Thai Chili Pork Belly GF	\$14
Romaine lettuce tossed with Caesar dressing and shaved Parmesan. <i>Split salad +\$3</i>		Crispy pork belly glazed with Thai chili sauce, then finished with chopped crackling and sesame seeds.	

ENTRÉES

Australian Wagyu Ribeye Étouffée GF	\$58	Duck Moutarde	\$38
Australian Wagyu ribeye, graded 6.2 or higher, hard-seared and topped with rich crawfish étouffée.		Roasted Maple Leaf duck simmered in a classic French whole-grain mustard sauce.	
Summer Truffle Filet Mignon GF	\$68	Herb Ricotta Gnocchi	\$36
Certified Choice 10-ounce filet mignon topped with beef-tallow-roasted, hand-foraged chanterelles and finished with fresh summer truffles.		Handmade fresh herb ricotta gnocchi with crispy bacon crumble, heirloom cherry tomatoes, caramelized onions, roasted garlic olive oil, toasted pine nuts, and Parmesan.	
Seared Lamb Lollipops GF	\$48	Beef Stroganoff	\$32
Tender seared lamb lollipops served with cool, herbaceous tzatziki sauce.		A rich stroganoff made with choice sirloin, ribeye, filet, caramelized onions, and mushroom demi, finished with whipped sour cream and smoked paprika.	
Fresh Burundi Fillet GF	\$38	Chicken Katsu	\$30
Fresh Burundi fillet topped with toasted pine nut granola for a crisp, nutty finish.		Crispy chicken katsu topped with mixed greens, roasted beets, fresh berries, candied pecans, heirloom cherry tomatoes, and burrata, finished with our house-made brown sugar balsamic dressing.	
Backfin Crab Cake	\$48		
Backfin lump crab cake served with Turkish king saffron sauce and finished with fresh-shaved summer black truffles.			

For the best experience, we do not recommend steaks cooked medium-well or above, as tenderness cannot be guaranteed at higher temperatures. Our fish is prepared medium-rare to medium to let the natural oils and freshness shine.

SPLIT ENTRÉE (ADDITIONAL SETTING) **+\$14**

AFTER DINNER

This Evening's Dessert	\$12	Coffee	\$4
Ask your server about tonight's special options.		Freshly brewed coffee.	



SINCE 1995

Peasant Village has been more than a restaurant. It has been a place where people gather, friendships are formed, and memories are made around a shared table.

When my father, Chef Art “Pops” Helfer, and I opened these doors, we hoped to create a restaurant that felt welcoming, familiar, and worth returning to.

Three decades later, that lesson still guides everything we do: great food matters, but how you make people feel matters even more.

Thank you for supporting local restaurants, sharing your celebrations with us, and allowing our family to be part of your lives. We look forward to welcoming you back to the table.

— *Chef Jason Helfer & Team*

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