PUB RESTAURANT DELI

PEASANT VILLAGE

EST 1995

OLD WORLD EATERY

STARTERS

Sticky Pork Belly Flatbread — $14

Caramelized onions, sticky pork belly, confit heirloom cherry tomatoes, and mozzarella on crisp flatbread, finished with roasted garlic olive oil.

Crispy Calamari — $13

Crunchy katsu-style calamari served over our house-made Thai chili sauce.

Truffle Fries — $11

Crisp fries tossed with truffle oil, chili, and Parmesan.

Thai Chili Pork Belly — $13

Pork belly glazed with our house-made Thai chili sauce.

SALADS & SIDES

Peasant Caesar Salad — (GF) $10

Romaine lettuce tossed with Caesar dressing and shaved Parmesan.

Split salad +$3

Tonight's Sides

Chef changes our sides regularly.
Scan the code or ask your server.

ENTRÉES

Cowboy Ribeye — (#) (GF) $59

Certified Choice Black Angus 16-ounce ribeye, hard-seared for a deep crust and finished with melting cowboy butter.

Le Petit Effronté Lamb — $45

Frenched lamb chops seared and served with a savory pepper mushroom demi-glace.

Orleans Redfish — $38

Blackened redfish topped with rich crawfish étouffée for a bold Gulf Coast finish.

Carolina Crab Cakes — $44

Carolina-style crab cakes with a crisp exterior and tender center, served with bright dill Dijonnaise.

Cranberry Duck — (GF) $38

Seared Maple Leaf duck breast finished with a sweet-tart cranberry jalapeño chutney.

Classic Stroganoff — $30

Tender beef, mushrooms, and caramelized onions folded into a rich demi and finished in classic stroganoff style.

Parmesan Chicken Strudel — $30

Chicken, bacon, mushrooms, and rich Parmesan cream sauce wrapped inside a golden Parmesan strudel and baked until crisp and flaky.

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.

ADD A CRAB CAKE +$14

AFTER DINNER

This Evening's Dessert — $12

Ask your server about tonight's special options.

Coffee — $4

Freshly brewed coffee.

(GF) GF = PREPARED WITHOUT GLUTEN-CONTAINING INGREDIENTS. PARTIES OF 6+ WILL HAVE 20% GRATUITY ADDED. UPDATED NOVEMBER 4, 2026

Please inform your server of any allergy or sensitivity so our kitchen can take appropriate precautions.

(#) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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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THEPEASANTVILLAGE.COM

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