



APPETIZERS

White Truffle Fries	GF \$11	Crispy Calamari	\$13
Crisp fries tossed with white truffle, chili, and Parmesan.		Crunchy katsu-style calamari served over our house-made Thai chili sauce.	
<i>Add our house-made Thai chili sauce +\$3</i>			
Thai Chili Pork Belly	GF \$13		
Pork belly glazed with our house-made Thai chili sauce.			

SALAD

Peasant Caesar Salad	GF \$10
Romaine lettuce tossed with Caesar dressing and shaved Parmesan.	
<i>Split salad +\$3</i>	

ENTRÉES

Ribeye	# GF \$58	Lamb	GF \$35
Choice 16-ounce ribeye, hard-seared and finished with cowboy butter.		Seared lamb loin chops served with a rich mushroom pepper demi-glace.	
Smoked Salmon	GF \$34	Poule au Vin (Port Wine Chicken)	GF \$30
Applewood-smoked salmon finished with a dark cherry brown sugar glaze.		Chicken slowly braised, then deglazed in port wine and mushroom cream sauce.	
Shrimp & Grits	GF \$32		
Seared shrimp served over creamy roasted jalapeño cheese grits.			

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*