

# VI Breakfast

## QUICK BREAKFASTS

### breakfast sandwich\*

2 eggs, any style, covered in cheese, stacked and topped with choice of bacon, sausage or ham on a toasted brioche bun. served with a side of VI homefries. 8.5

### avocado toast

smashed avocado, arugula and grape tomato salad on wheat toast, topped with two eggs, any style, chopped bacon and feta cheese. served with fresh fruit. 12 | *add bacon \$1.50*

## CLASSIC BREAKFASTS

### 2-2-2 breakfast\*

2 eggs, any style, 2 bacon strips or 2 sausage links and 2 made-from-scratch buttermilk pancakes. 11

### 1/2 lb. chicken-fried steak & eggs\*

smothered in savory country sausage gravy. served with 2 eggs, any style, hash browns and your choice of toast, english muffin or 3 made-from-scratch buttermilk pancakes. 13.25

### eggs benedict\*

2 poached eggs and smoked ham over a toasted english muffin, topped with hollandaise sauce. served with hash browns. 11

### ultimate breakfast\*

2 bacon strips, 2 sausage links and grilled ham steak. served with 2 eggs, any style, choice of toast, english muffin or 3 made-from-scratch buttermilk pancakes. 14.25

### biscuits & gravy with eggs\*

house-made sausage patties inside 2 buttermilk biscuits, topped with savory country sausage gravy. served with 2 eggs, any style and hash browns. 11.5

### smothered breakfast burrito\*

choice of roasted chicken breast or smoked pork carnitas with VI homefries, scrambled eggs, cheese, onion, tomato, corn and jalapeños. topped with pork green chili, sour cream and fresh pico de gallo. 12.5

## SKILLETS

*served on VI homefries and 2 eggs any style, toast or pancakes (+\$3 for famous pancakes)*

### denver skillet\*

diced ham, fresh green peppers and onions, and melted cheese. 12.25

### ultimate skillet\*

2 bacon strips, 2 sausage links, diced ham, mushrooms, green peppers, onions, tomatoes and melted cheese. 13.25

### california skillet\*

bacon, mushrooms, tomatoes, onions, fresh spinach, swiss cheese, hollandaise sauce and avocado slices. 13.25

## INN-CREDIBLE V.I.B

*choose 4 different items to create your own Village Inn breakfast. \$12.50*

### INN-CREDIBLE ITEMS

#### eggs & meats

- 2 eggs, any style\*
- 2 egg whites
- low-cholesterol egg substitute
- 2-egg cheese omelette\*
- 2 bacon strips
- 2 sausage links
- 1 house-made sausage patty
- 2 turkey sausage links

#### griddle greats

- 2 pieces french toast
- 3 buttermilk pancakes

#### potatoes & fruit

- VI homefries
- golden hash browns
- fresh fruit

#### bread & grains

- toast
- english muffin
- biscuit with gravy

### SUPREME ITEMS

*substitute a supreme item for only \$1.50*

- ham steak
- 3 chocolate chip pancakes
- famous pancakes
- chicken strips with syrup
- 1 strawberry crêpe
- famous french toast
- or country sausage gravy

*add an additional inn-credible item for only \$1.50*

*add an additional supreme item for only \$2*

*limit 7 items. please no inn-credible v.i.b. sharing.*

## OMELETTES

*served with toast or pancakes (+\$3 for famous pancakes) and choice of hash browns or VI homefries*

### create your own omelette\*

made with 3 eggs, monterey jack and cheddar cheese. 10

*add for \$1 each*

- onions
- mushrooms
- tomatoes
- broccoli
- green peppers
- red peppers

*add for \$1.50 each*

- bacon
- sausage
- ham

### denver omelette\*

diced ham, fresh green peppers and onions, topped with melted cheese. 12.5

### fresh spinach & bacon omelette\*

fresh spinach, bacon and diced onions, topped with swiss cheese and hollandaise sauce. 12.5

### garden veggie omelette\*

low-cholesterol egg substitute, onions, green peppers, tomatoes and mushrooms. topped with ranchero sauce and mozzarella cheese. 11.5

## FRENCH TOAST

*make it a combo\*: add 2 eggs, and your choice of bacon or sausage for \$3*

### classic

4 slices of vanilla-battered french toast dusted with powdered sugar. 10.5

### FAMOUS FRENCH TOAST:

#### banana cream

4 slices of vanilla-battered french toast with fresh bananas, whipped cream and toasted almonds, dusted with powdered sugar. 11.5

#### cheesecake

creamy new york cheesecake stuffed between slices of vanilla-battered french toast, topped with triple berry compote and fresh berries, dusted with powdered sugar. 12.75

## PANCAKES

*make it a combo\*: add 2 eggs, and your choice of bacon or sausage for \$3*

### buttermilk

3 made-from-scratch buttermilk pancakes. 10.5

### FAMOUS PANCAKES:

**cinnamon roll** caramel and cream cheese frosting swirled into 3 made-from-scratch buttermilk pancakes, dusted with powdered sugar. 11.5

**banana cream** fresh bananas in 3 made-from-scratch buttermilk pancakes topped with bananas, vanilla cream drizzle, whipped cream and toasted almonds. 11.5

**strawberry crêpes** 2 crêpes stuffed with sweet supreme cream and topped with strawberries in strawberry sauce and whipped cream. 11.5

## Side Choices À LA CARTE

- bacon 3
- ham 4
- sausage 3
- toast 2
- VI homefries 3
- hash browns 3
- 2 buttermilk pancakes 3
- seasonal fruit 4
- avocado toast 6



## FLATBREADS

### maple pepper bacon flatbread

mozzarella and provolone cheese topped with candied bacon, roasted garlic aioli and tomato. 14.5

### margherita flatbread

roma tomato, marinara, mozzarella, provolone, balsamic glaze and fresh basil. 13.25

### bbq chicken flatbread

tangy bbq sauce topped with bbq chicken, red onion, cheddar, jack and fresh cilantro. 14.5

## HOME MADE SOUPS

### northern & cheddar

beer cheese soup, granite city-style. served with homemade rye croutons. cup 5 | bowl 7

### french onion

loaded with caramelized onion and topped with melted provolone. served with house-made croutons. cup 5 | bowl 7

### cheesy chicken tortilla

roasted red chilis, roasted chicken, rich cream and cheddar. topped with tortilla strips, shredded cheddar and sour cream. cup 5 | bowl 7

## ENTRÉES

*add a side salad for \$4.50*

### mediterranean chicken

grilled chicken served on rice pilaf with asparagus, tomato and balsamic reduction. 17.25

### grilled salmon

charbroiled atlantic salmon served with rice pilaf and asparagus. 22

## SALADS

### asian chicken salad

chicken breast, cabbage, lettuce, carrot, green onion, cucumber, crispy wonton strips, bell pepper and cilantro tossed in a szechuan peanut sauce and sesame lime vinaigrette. 16.5

### italian chop salad

grilled chicken, banana peppers, pickled red onions, grape tomatoes, green onions, chopped bacon, shredded parmesan and sliced avocados tossed in italian vinaigrette dressing. 16.5

### caesar salad

romaine lettuce, parmesan, garlic croutons and house-made dressing. 13.5

### top sirloin salad

top sirloin over arcadian greens, tomato, pickled red onion and bleu cheese crumble; served with garlic toast. 18.5

## MIX & MATCH

*available monday – friday*

### half salad & soup 11.5

### half sandwich & salad or soup 12.5

*soup options:*

northern & cheddar, french onion, soup of the day

*sandwich options:*

millionaire's blt, turkey overlake, roasted prime rib, avocado grilled cheese

*salad options:*

caesar, house, bleu cheese chop, asian

## HAND-CRAFTED BURGERS

*served with choice of classic side. upgrade to a signature side for \$2*

### millionaire bacon burger\*

a half-pound burger topped with white cheddar and stacks of our signature millionaire's bacon. 15.75

### bedda chedda burger\*

a half-pound burger topped with bacon, house-made bbq sauce and a mound of shredded cheddar. 14.75

### patty melt\*

a half-pound burger on caraway rye, piled high with caramelized onions and white cheddar. 14

### classic cheeseburger\*

half-pound burger topped with lettuce, tomato, red onion, pickle and good ol' american cheese. 13.25

## SIGNATURE SANDWICHES

*served with choice of classic side. upgrade to a signature side for \$2*

### millionaire's blt

a stack of our signature sweet and spicy millionaire's bacon, lettuce, tomato and house-made lemon aioli. 15.5

### roasted prime rib

sliced prime rib topped with provolone; served with au jus and creamy horseradish. 17.5

### turkey overlake

mesquite-smoked sliced turkey breast, bacon, tomato, monterey jack and roasted garlic aioli. 14.5

### avocado grilled cheese

melted white cheddar, avocado, green onion, diced tomato and sunflower seeds. 13.5

### buffalo chicken wrap

crispy chicken slathered with buffalo sauce, lettuce, tomato, celery and bleu cheese dressing. 13

### spinach & artichoke sandwich

grilled chicken breast, creamy spinach, artichoke and parmesan spread, provolone, lettuce and tomato. 13.5

### spicy chicken sandwich

buttermilk fried chicken breast, buffalo sauce, pepper jack, spicy pepper relish, spicy mayo and lettuce. 13

## Side Choices

### CLASSIC

- french fries 3.5

- kettle chips 3

- creamy coleslaw 3.5

- garlic mashed potatoes 3.5

- rice pilaf 3.5

- green beans almondine 3.5

### SIGNATURE

- waffle fries 4

*add GC dip \$2*

- sweet potato fries 4

- asparagus 4.5



## coffee bar

drip coffee 3.5

espresso (double) 3.5

americano 12 oz. 4 | 16 oz. 5

cappuccino 12 oz. 4 | 16 oz. 5

latte (hot/iced) 12 oz. 4 | 16 oz. 5

## ADD-ONS

add a shot 1

add a flavor 1

vanilla, sugar-free vanilla, mocha, caramel or hazelnut

non-dairy milk 1

almond or oat

## tea bar

chai latte (hot/iced) 12 oz. 4 | 16 oz. 5

hot tea 12 oz. 3.5 | 16 oz. 4

black, green or herbal

iced tea 12 oz. 3.5 | 16 oz. 4

black or herbal

## specials

### caramel shaker 5

4 shots of espresso shaken with caramel, milk, and ice until refreshingly cold and frothy

### london fog (hot/iced) 5

freshly steeped earl grey tea with vanilla syrup and almond oat steamed milk. also available iced!

## cocktails

## MIMOSAS

### GC mimosa 6

orange juice, cranberry, or pineapple juice and champagne

### blueberry mimosa 6

vodka, wycliff, lemonade, blueberry real

### mango mimosa 6

bombay sapphire, wycliff, orange juice, mango real

### raspberry mimosa 6

patron citronage, chambord, wycliff, orange juice

### chambulls 9

champagne, splash st germain, tropical red bull®

### lemosa 6

sobieski raspberry vodka, lemonade, wycliff, chambord

## BLOODY'S 10

### vodkas

- habanero  
- horseradish  
- chipotle maple  
- vegetarian blend  
- un-infused sobieski

### chaser

- northern lager  
- bennie bock  
- the duke pale ale  
- broad axe stout

### pick your heat

- mild  
- slightly sizzling  
- volcanic  
- blazing inferno

### choose your garnish

*the signature:*  
jumbo shrimp, cheese, and a selection of classic bloody mary garnishes.

*the brewmaster:*  
double beer chaser, maple pepper bacon, jalapeño pepper, cheese.

*the carnivore:*  
bacon, beef stick, pepperoni, and a chicken wing.

*the farmer's market:*  
pickle, celery, lemon, lime, olive, asparagus.



\*Hamburgers, steaks and eggs are cooked to order. Consumption of undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish increases the consumer's risk of foodborne illness. Consult your physician or public health officer for further information.