

VILLAGE  EATERY

BRUNCH MENU  
SATURDAY & SUNDAY

221 N GLENDORA AVE  
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(626)852-1777

[WWW.VILLAGEEATERYGLENDORA.COM](http://WWW.VILLAGEEATERYGLENDORA.COM)



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# BRUNCH

📍 - HOUSE RECOMMENDATION

## CLASSICS

<b>COUNTRY BREAKFAST</b>	14.99
two farm fresh eggs served as you wish with fresh buttermilk biscuits and gravy, bacon or sausage, and home-style potatoes	
<b>TWO EGGS WITH BACON OR SAUSAGE</b>	13.99
two farm fresh eggs with home-style potatoes and choice of meat and toast	
<b>CHICKEN FRIED STEAK AND EGGS</b>	19.99
two farm fresh eggs, with chicken fried steak with gravy, home-style potatoes, and toast	
<b>BREAKFAST BURRITO</b> 📍	15.99
four farm fresh eggs, home-style potatoes, cheddar cheese, your choice of bacon or sausage in large flour tortilla	
<b>COMBO WABO</b>	16.49
choice of one pancake or ½ order of french toast with two farm fresh eggs, bacon or sausage with home-style potatoes	
<b>THE EATERY SMASH</b>	13.99
creamy smashed avocado seasoned with a hint of garlic powder, paired with fresh sliced tomatoes and crumbled feta cheese. customize it with your choice of egg, drizzled with infused lime olive oil and crowned with tangy pickled onions. served with fresh fruit	

## GRIDDLE

<b>THE PLAZA FRENCH TOAST</b>	11.99
sliced bread dipped in our special batter with corn flakes, and sprinkled with cinnamon and sugar	
<b>CLASSIC FRENCH TOAST</b>	9.99
slices of bread dipped in our signature cinnamon-vanilla batter, griddled to golden perfection. served with warm syrup and creamy whipped butter.	
<b>CROISSANT FRENCH TOAST DELIGHT</b>	11.99
with raspberry preserves and cream cheese	
<b>FRENCH TOAST DELIGHT</b>	12.99
french toast filled with cream cheese and sliced almonds, finished with a drizzle of sweet melba sauce and a dusting of powdered sugar	

## WHOLESOME OFFERINGS

<b>HEALTHY CHOICE BREAKFAST</b>	16.50
two egg whites with veggie patties and choice of home-style potatoes or cottage cheese served with toast included	
<b>CLASSIC OATMEAL</b>	8.00
served with brown sugar and raisins. add banana \$2	
<b>SMOKED LOX AND BAGEL PLATTER</b>	20.00
smoked lox, cream cheese, tomatoes, capers, greek olives, onions, and toasted bagel of your choice	
<b>YOGURT BOWL</b>	12.99
creamy vanilla yogurt, topped with seasonal berries, crunchy granola and a drizzle of honey	
<b>CHIA PUDDING</b> 📍	12.99
in-house made chia pudding with coconut milk, chia seeds and agave, topped with seasonal berries and crunchy granola	
<b>SEASON BLEND</b>	8.00
a bowl of seasonal fruit. add cottage cheese \$2	

## PANCAKES

<b>BUTTERMILK PANCAKES</b>	(1) 5.00	(3) 12.00
our famous buttermilk pancakes		
<b>BLUEBERRY PANCAKES</b> 📍	(1) 6.00	(3) 13.00
pancakes with blueberries mixed in batter		
<b>BANANA PANCAKES</b>	(1) 6.00	(3) 13.00
pancakes with bananas mixed in batter. add peanut butter \$0.50		
<b>OREO PANCAKES</b>	(1) 6.00	(3) 13.00
pancakes with crushed oreos mixed in batter		
<b>MAZAPÁN PANCAKES</b>	(1) 6.00	(3) 13.00
mazapán pancakes with condensed milk drizzle		
<b>OAT BRAN PANCAKES</b>	(1) 6.00	(3) 13.00
served with syrup and whipped butter		

18% service fee added to parties of 6 or more and 20% added to parties of 10 or more

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## OMELETTES & SCRAMBLES

toast choices - sourdough, whole wheat, english muffin, squaw or rye bread. sub for bakery muffin \$2. substitute egg whites \$2

### OMELETTE CREATION 18.50

three farm fresh egg omelette with three items of your choice: ham, turkey, bacon, sausage, swiss, cheddar, tomatoes, mushrooms, onions, avocados, sprouts, black olives, spinach, chorizo, or sundried tomatoes. served with home-style potatoes and toast. additional items \$1 each

### CALIFORNIA OMELETTE 🍷 18.50

fresh tomatoes, sprouts, avocado, mushrooms and cheddar cheese folded into three farm fresh eggs. served with home-style potatoes and toast

### COWBOY SCRAMBLE 16.99

chunks of ham, onions and bell peppers mixed into three scrambled farm fresh eggs. served with home-style potatoes and toast. add cheese \$1.50

### EATERY EGG SCRAMBLE 17.99

three farm fresh eggs, sausage, bacon, onion, peppers, home-style potatoes, and cheddar cheese mixed together and with choice of toast. add chorizo \$2

## BENEDICTS

### EGGS BENEDICT 16.99

poached farm fresh eggs on an english muffin with thick cut black forest ham and hollandaise sauce. served with home-style potatoes

### BACON & TOMATO BENEDICT 16.99

poached farm fresh eggs with tomato slices and bacon on top of an english muffin with hollandaise sauce. served with home-style potatoes

### LOX BENEDICT 19.99

fresh thin sliced lox, served on an english muffin and poached farm fresh eggs with hollandaise sauce. served with home-style potatoes

### EGGS FLORENTINE 16.99

poached farm fresh eggs on top of an english muffin, fresh spinach with hollandaise sauce. served with home-style potatoes

substitutions are subject to additional charge

## SAZÓN MEXICANO

### CHILAQUILES 🍷 17.99

tortilla chips simmered in tomatillo and serrano sauce, topped with farm fresh eggs, queso cotija and mexican crema and red onions.

### CHORIZO BURRITO 15.99

four farm fresh eggs, home-style potatoes, cheddar cheese, chorizo in large flour tortilla

### BREAKFAST TACOS (4) 14.99

scrambled farm fresh eggs, crispy bacon, cheddar cheese topped with cilantro and avocado

### CHORIZO TACOS (4) 14.99

chorizo, potatoes, scrambled farms fresh eggs topped with avocado and queso cotija

## SOUPS & SALADS

ADD SALMON OR STEAK TO ANY SALAD FOR AN ADDITIONAL COST

### SOUP OF THE DAY CUP 6.49 BOWL 8.99

ask your server for the selection

### VILLAGE EATERY SALAD 7.49

fresh romaine lettuce with cheese, tomato, and pepperoncini

### COMBO 13.49

soup of the day and village eatery salad, or baby caesar salad

### ASIAN CHICKEN SALAD 🍷 15.99

strips of napa cabbage, romaine lettuce, shredded carrots, cucumber, and red cabbage tossed with wonton strips, and chicken in an asian peanut dressing

### CHICKEN CAESAR SALAD 14.99

fresh romaine lettuce topped with chicken and freshly grated parmesan cheese. make a wrap for \$2

### COBB SALAD 17.99

fresh romaine lettuce, blue cheese crumbles, bacon, chicken, avocado, egg, and tomato with blue cheese dressing

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## SANDWICHES

served with choice of fresh fruit, coleslaw, potato salad, or pasta salad. upgrade to potato wedges, onion rings, or shoe string for \$2

**MONTE CRISTO** 📍 17.99  
filled with ham, turkey, swiss cheese, and dijon mustard, dipped in egg batter and grilled. served with our home-style potatoes and raspberry melba sauce

**FRIED EGG HAM SANDWICH** 14.99  
two farm fresh eggs with ham on toasted sourdough with lettuce, tomato, and mayo. served with home-style potatoes

**BREAKFAST SANDWICH** 14.50  
your choice of croissant or bagel - plain, onion, or sesame with a farm fresh egg and choice of ham, bacon, or sausage with american, cheddar, or swiss cheese. served with with fruit or home-style potatoes

**VEGETARIAN SANDWICH** 📍 14.99  
veggi-mix with sprouts, avocado, roasted red pepper, black olives, lettuce, tomato, cheese, mayo, mustard, and onions on squaw bread

**CALIFORNIA CLUB** 16.99  
oven roasted turkey, with bacon, swiss, sprouts, avocado, lettuce, tomato, and mayo, served on toasted sourdough bread

**TRADITIONAL BLT** 16.99  
bacon, lettuce, tomato, and mayo served on toasted sourdough. add avocado for additional cost

**GRILLED CHEESE SANDWICH** 12.99  
combination of swiss, american, provolone, and cheddar cheese, melted and grilled on sourdough bread. add roast beef \$2

**TUNA MELT DOWN** 16.99  
albacore tuna salad with herbs, melted cheddar cheese, lettuce, tomato, mayo, served on toasted wheat bread

## SIDES

**REAL MAPLE SYRUP** 2.50

**PEANUT BUTTER OR NUTELLA** 1.00

**CORN TORTILLAS (2)** 3.00

**FLOUR TORTILLA (1)** 2.00

**COUNTRY GRAVY** 3.00

**BISCUITS AND GRAVY** 5.99

**COUNTRY POTATOES** 5.50

**VEGETARIAN BREAKFAST PATTY** 7.00

**BACON (4)** 6.00

**SAUSAGE (2)** 6.00

**TURKEY SAUSAGE** 6.00

**BAGEL W/CREAM CHEESE** 4.99

**AVOCADO** 4.00

**COTTAGE CHEESE** 4.00

**MUFFINS** 4.75

**FARM FRESH EGGS (2)** 7.00

**SEASONAL FRUIT CUP** 4.00

**POTATO SALAD** 3.99

**PASTA SALAD** 3.99

**COLE SLAW** 3.99

**TUNA SALAD** 4.99

**CHICKEN SALAD** 4.99

**SHOESTRING FRIES** 4.99

**POTATO WEDGES** 5.99

## BURGERS

ONLY AVAILABLE AFTER 12PM

served with potato wedges, shoestring fries, or onion rings

**BLUE CHEESE BURGER** 18.95  
½ blue cheese burger with melted blue cheese, mayo, mustard, and thousand island dressing. on a brioche bun

**EATERY BURGER** 📍 17.99  
½ lb. burger, american cheese, onion, mayo, mustard, tomato, lettuce, and thousand island dressing. all stacked on a brioche bun with potato wedges on the side. add bacon or avocado for additional cost

**BEYOND BURGER** 📍 16.99  
beyond patty with tomato, dijon mustard, lettuce, and spinach. add avocado for additional cost

**TURKEY BURGER** 16.99  
turkey burger with herbs and spices, melted swiss cheese, grilled onions, mayo, mustard, lettuce and tomato on a whole wheat bun

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## DRINKS

COKE		3.99
DIET COKE		3.99
SPRITE		3.99
ROOT BEER		3.99
DR PEPPER		3.99
PINK LEMONADE		3.99
ICED TEA		4.50
PARADISE TROPICAL TEA		4.50
HOT TEA		4.25
ORANGE JUICE	SM - 4.50	LG - 5.95
CRANBERRY JUICE	SM - 4.50	LG - 5.95
APPLE JUICE	SM - 4.50	LG - 5.95
MILK	SM - 3.49	LG - 3.99
CHOCOLATE MILK	SM - 3.99	LG - 4.50
HOT CHOCOLATE		4.50
COLD BREW		5.50
COFFEE		4.95
BOTTLED WATER		2.50
KIDS DRINK		2.50

substitutions are subject to additional charge

## ALCOHOL BEVERAGES

### BEER

coors light	6.00
heineken	7.00
blue moon	7.00

### BEER BUCKET

your choice of 6 domestic beers	35.00
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### CHAMPAGNE

by the glass or bottle on ice	25.00
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### MIMOSA

orange, cranberry, guava, or pineapple juice with champagne	7.00
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### MIMOSA BUCKETS

choose two juices - orange, cranberry, guava, or pineapple juice with a bottle of prosecco	35.00
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### SANGRIA

a refreshing specialty blend with red wine and chopped fresh fruits	9.00
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### DEL VALLE MEXICAN LAGER - SFBC

a golden lager, reminiscent of the sun kissed fields of grain that dominated the san fernando valley over a century ago. light, crisp, and refreshing, this mexican style lager is perfect	9.00
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### Q-CUCUMBER PALE ALE - SFBC

this dry hopped pale ale infused with a variety of cucumbers creates a truly refreshing and unique experience. cucumber peel manifests to accentuate the bitterness of the hop profile, yet allows for a clean finish	9.00
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### O'MELVENY IMPERIAL RED ALE - SFBC

with 5 international gold medals, this imperial red ale has a malty start which compliments a slight roast quality and mild hop profile. a hint of bourbon flavors leads into a refreshing, clean finish	9.00
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### 747 BLONDE ALE - SFBC

a classic blonde ale that takes your taste buds on a trip to bygone era. the light and crisp profile allows for excellent drinkability for all occasions	9.00
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