

APPETIZERS ★

Charcuterie 18
volpi meats, artisan cheeses, jalapeño
tomato jam, bacon caramel

Steak Sliders on Brioche Roll 18
(4) caramelized onions, blue cheese
horseradish cream

Fried Chicken and Biscuit 14
(4) small biscuits, jalapeño-tomato jam

Hummus 12
beet, red pepper, roasted garlic, grilled pita,
cucumber, broccoli, crispy cauliflower

Smoked Wings 16
house honey buffalo

Crab Cakes 18
(2) lump crab, spinach, remoulade

Shrimp Cocktail 16
(6) w/cocktail sauce

SALADS ★

Chopped 12
spring mix, blue cheese, bacon, cherry
tomatoes, avocado, sherry shallot
vinaigrette

Goat Cheese and Beet 12
spring mix, spinach, candied walnuts,
white balsamic truffle and lemon

Caesar* 11 / side 6
romaine, parmesan cheese crisp, house
croutons, house caesar dressing with anchovy

Garden 11 / side 6
iceberg, spring mix, cucumber, tomato,
house vinaigrette

PROTIENS — add steak 8, chicken 6 or shrimp 6

SOUPS French Onion • Potato 8

SIDES

MAC AND CHEESE, 9
smoked gouda, gruyère,
cheddar, taleggio, parmesan

CRISPY BRUSSEL SPROUTS, 8
balsamic reduction and bacon

PAN FRIED CRISPY CAULIFLOWER 8

CAULIFLOWER PURÉE, 8

GREEN BEANS, 8

SAUTÉED SPINACH, 8

**ROASTED GARLIC
MASHED POTATOES**, 6

FRIES, 6

“ALL TOGETHER NOW”

COTTLE VILLAGE

FARMSTEAD + DISTILLERY

SMALL ENTREÉS ★ served with fries or side salad (+2 upgrade)

Steak Frites with Truffle Fries 28
6oz with parmesan, fresh herbs, truffle oil

Tavern Burger 16
8oz Ruth Farm ground beef, potato bun, bacon, lettuce, onions, tomato,
sweet & spicy pickles with choice of white cheddar, American
or pepper jack cheese

Ribeye Philly Cheesesteak Sandwich 16
hoagie roll, gruyère cheese, sautéed peppers and onions

Chicken Sandwich *fried or grilled* 14
potato bun, bacon, topped with house honey buffalo sauce,
gruyère cheese, lettuce, sweet and spicy pickles

Asian Lettuce Wraps *with steak* 18
with chicken or shrimp 16
radish, julienned carrots, pickled red onion, and sweet ginger soy sauce

BLT Texas toast, bacon, lettuce, tomato, mayo 14

STEAKS ★ served with two sides of choice

Ruth Farm USDA Prime served with compound butter

7 oz Filet 46

16 oz Strip 48

16 oz Ribeye 56

DINNER ENTREÉS ★ served with two sides of choice

Bacon Wrapped Shrimp (6) 32

Seared Salmon in Herb Butter 32

Roasted ½ Chicken 28

Braised Short Rib in Port Wine Sauce ... 28

DESSERTS

Cookie Skillet 10
blue bell vanilla ice cream, bourbon caramel glaze

Goopy Butter Cake 9
seasonal flavors

Hank's Cheesecake 11
Chef's choice

ESTD
2025
COTTLE VILLAGE

★ Sunday Brunch Buffet 10am-2pm — Cocktail Lounge open until Midnight — Closed Mon. & Tue. ★

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*A 2.5% CONVENIENCE FEE WILL BE APPLIED TO ALL CREDIT CARD TRANSACTIONS