

THE VILLAGE PICKLE

DINER | CAFE | BAR

We dig fermented foods. They're tasty as heck and good for you, too. We also dig farmers and supporting small business... that's why we buy the bulk of our produce as local as possible. All pickles, fermented foods and sauces on the menu are made by us and available for purchase in store.

Our brisket pastrami is smoked in house, every day.

PLEASE ORDER AT THE COUNTER WHEN YOU'RE READY

SANDWICHES

THE REUBEN	22
A generous portion of brisket pastrami on sourdough rye w/ mustard, sauerkraut, Swiss cheese, Russian dressing + house pickles	
THE REUBY JNR.	17.5
Same as above but with a sensible amount of beef!	
PASTRAMI + EGG	16.5
House brisket pastrami w/ scrambled free range egg, pickled onion, Kenilworth cheddar + fermented ketchup on a turkish bun	

THE VILLAGE VEGGIE (VG)	14
Smoked mushrooms, toffee onions, sauerkraut, green tomato pickles + Kenilworth cheddar on toasted sourdough rye	

THE VILLAGE CHEESE (VG)	8
House green tomato pickles w/ 2 cheeses on toasted sourdough rye	

KIDS CHEESE TOASTIE	6.5
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ADD GLUTEN FREE BREAD	+1
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PLATES

THE VILLAGE BOWL (GF) (V)	15
Black rice + chickpea salad w/ smoky babaganoush, beetroot pickle, avocado, lemon + hazelnut dukkah	

PIMP YOUR BOWL	
add haloumi	4.5
add grilled tempeh	5
add hot pastrami	5

SMOKED & CHARRED CHOOK
Free range chicken marinated with fermented bean paste - smoked, then dipped in our secret tangy hot sauce and char-grilled. Served with pickled slaw, charred bread + butter

1/4 chicken	16
1/2 chicken	22

THE VILLAGE PLATTER	42
Perfect for sharing - House brisket pastrami, 2 cheeses, pickles, sauerkraut, babaganoush, grilled Turkish bread + butter	

SPUD NUGGETS (GF) (V)	6.5
Served w/ fermented ketchup	

CRISPY BATTERED PICKLED JALAPENOS (GF) (V)	7.5
Served w/ sweet sesame dressing	