

WINE

SPARKLING

Chandon Brut NAPA VALLEY, CALIFORNIA	16 80
Telmont Réserve Brut CHAMPAGNE, FRANCE	30 150

WHITE

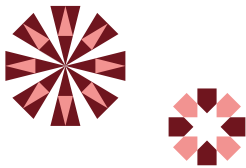
Wittmann 'Estate' Riesling Trocken RHEINHESSEN, GERMANY 2022	24 96
Tooth & Nail Sauvignon Blanc PASO ROBLES, CALIFORNIA 2022	18 72
Bouchaine 'Estate' Chardonnay SANTA BARBARA, CALIFORNIA 2022	23 90

ROSÉ

Angels & Cowboys Brut Rosé RUSSIAN RIVER VALLEY, CALIFORNIA	16 80
Whispering Angel Rosé COTES DE PROVENCE, FRANCE 2022	17 72

RED

Domino 'Colar' PORTUGAL 2019	16 64
Marcarini 'Ciabot Camerano' Barbera D'Alba PIEDMONT, ITALY 2022	22 88
Raeburn 'High Flier' Pinot Noir RUSSIAN RIVER VALLEY, CALIFORNIA 2022	23 90
Scattered Peaks Cabernet Sauvignon NAPA VALLEY, CALIFORNIA 2021	28 110



To support employee benefits, a 7.5% SF mandate surcharge is added to all checks.

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VILLON CHRISTMAS BRUNCH

VILLON



BRUNCH

BUTTERMILK WAFFLE V 22

Apple & Quince Jam, Salted Maple Ice Cream,
Vanilla Bean Cream

SMOKED POLENTA GF 25

Cilantro Braised Pork, Scallions, Fried Egg, Pickled Fresno Chilis

HUEVOS RANCHEROS V | GF 24

Charred Avocado, Gigante Beans, Fresh Cheese, Cilantro,
Smoked Yogurt, Corn Tortillas, Sunny Side Up Eggs

THE PROPER BREAKFAST 27

Two Eggs, Chicken Sausage, Bacon, Smashed Fingerling Potato, Kale,
Delicata Squash, Shiitake Mushrooms, Pomegranate,
Fresh Curds, Grilled Sourdough

THE PROPER CHEESEBURGER 26

Kimchi Thousand Island Dressing, Butter Lettuce, House Pickle, Shaved
Red Onion, Fries – Add Bacon +4 Add Avocado +6
(Substitute Impossible Burger)

THE PROPER CLUB SANDWICH 26

House Roasted Turkey, Bacon, Avocado, Butter Lettuce,
Tomato, Herbed Ranch, Fries

WELLNESS

YOGURT & PUMPKIN SEED GRANOLA V | GF 19

Summer Berries, Vanilla Honey

OVERNIGHT OATS VG | GF 17

Almond Milk, Cocoa Nibs, Chia Seeds,
Peanut Butter, Dried Fruit

EGG WHITE OMELETTE 24

Mushrooms, Spinach, Arugula,

Avocado, Chicken Apple Sausage

DIM SUM IN VILLON

\$95 PER PERSON

SERVED FAMILY STYLE

FIRST COURSE

Savory Egg Custard Buns
Cabbage Soup Dumplings
Smashed Cucumber Salad

SECOND COURSE

Peking Squab
Charred Gailan
Mortadella Fried Rice

THIRD COURSE

Milk Tea Tiramisu

BRUNCH COCKTAILS

MIMOSA 16

Chandon Sparkling Wine, Orange Juice

BLOODY MARY 19

Grey Goose Vodka, Filthy Bloody Mary Mix, Traditional Garnishes

ESPRESSO MARTINI 19

Grey Goose Vodka, Borghetti Espresso Liqueur

OLD FASHIONED 19

Bourbon or Rye, Angostura, Orange Bitters

BEER

East Brother Bo Pilsner 10

Almanac Kolsch 10

Almanac Hazy IPA 10

Alvarado Street Howzit Punch 10

Golden State Cider 10

SMOOTHIES 15

MIXED BERRY
BERRIES, AVOCADO, ORANGE JUICE

TROPICAL

BANANA, LYCHEE, TURMERIC, COCONUT

MAYOR'S GREEN

KALE, CELERY, GREEN APPLE, CUCUMBER

COFFEE & TEA

COFFEE 6.50

COLD BREW 8.50

ESPRESSO 6.50

CORTADO 7.50

LATTE 7.50

CAPPUCCINO 7.50

TEA LEAVES ICED TEA 7

PASSIONFRUIT, VANILLA

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*