



VILLAIN DRINK, DINE & MUSIC & SAINT



APPETIZERS & SMALL PLATES

VILLAIN HOUSE SALAD | \$14

Dried Cranberries, Candied Walnuts, Granny Smith Apple, Goat Cheese, Basil-Champagne Vinaigrette

BOARDWALK CAESAR | \$11

Hearts of Romaine, Soft Boiled Egg, Herb Croutons, Pecorino, Caesar Dressing

GARLIC & CHEDDAR BISCUITS | \$10

Chili Honey, Maple Butter

CRISPY FRIED BRUSSELS SPROUTS | \$12

Shaved Asian Pear, Goat Cheese, Crushed Peanuts, Spicy Fish Sauce Caramel

BAKED OYSTERS | \$18

Spinach & Artichoke Bechamel, Toasted Garlicky Ritz

CORN & CRAB CHOWDER | \$12

Sweet Yellow Corn, Crabmeat, Cream, Mini Crab Fritter

MUSSELS & FRITES | \$24

Choice of:

Classic White | White Wine, Cream, Lemon, Roasted Garlic
Spicy Red | Spicy Red Sauce, Roasted Garlic, Crostini

KFC - KOREAN FRIED CHICKEN WINGS | \$15

Twice Fried, Choice of:

Miso/Mustard Honey | Sesame Seeds
Sriracha Agave | Cilantro, Lime
Freestyle Lemon Pepper | Guava, Hot Honey

CREAMY QUESO & CHORIZO DIP | \$16

Soft Pretzel

FRIED SHEPHERD'S PIE | \$14

V&S Custom Burger Blend, Onions, Peas, Mashed Potato, Roasted Garlic Aioli

GRILLED THICK CUT BACON | \$16

Pineapple Pepper Jam

RAW BAR SPECIALTIES SOLD PER PIECE

COLOSSAL SHRIMP COCKTAIL | \$6

Cocktail Sauce, Lemon

OYSTERS on the HALF SHELL

Cocktail Sauce, Mignonette, Lemon

EAST COAST | \$3

WEST COAST | \$4

CLAMS ON THE HALF SHELL | \$2

Cocktail Sauce, Mignonette, Lemon

CHARCUTERIE BOARD \$28

**SELECT TWO MEATS & TWO CHEESES,
SERVED WITH SEASONAL ACCOMPANIMENTS**

CURED MEATS

DUCK SALAMI | (Duck & Pork Casing) Tender & Sweet Profile, Garlic, Sea Salt & Black Pepper

SALAME RUSTICO | (Pork) Dry Cured, Black Pepper, Garlic, Natural Spices

PROSCIUTTO DI PARMA | (Pork) Aged 10 Months, Slow Cured Ham, Mediterranean Sea Salt

IBERICO SALCHICHON | (Pork) Sea Salt, Black Pepper, Pure Iberico Flavor Profile.

CHEESES

MANCHEGO | (Sheep's Milk) Semi-Hard, Distinctive Rind, Sweet Flavor

WHAT THE FOG | (Goat's Milk) Ash Ripened, Soft & Bloomy Rind, Bold Flavor, Creamy, Acidic Tang

CAMEMBERT | (Cow's Milk) Creamy, Herbaceous, Mushroom Tones

BEEMSTER | (Cow's Milk) Aged 18 Months, Alpine Style, Nutty, Buttery

BURGERS

THE CHEF BURGER | \$20

V&S Custom Burger Blend, Smoked Mozzarella, BBQ Tomato Jam, Arugula, Fries

BALBOA BURGER | \$20

V&S Custom Burger Blend, Italian Deli Meats, Provolone, Lettuce, Tomato, Onion, Hot Pepper Relish, Fries

IBERICO BURGER | \$21

V&S Custom Burger Blend, Iberico Chorizo, Manchego, Midnight Moon Cheese, Pickled Red Onions, Apricot Mustard, Fries

PASTA

HOUSE-MADE RICOTTA GNOCCHI | \$21

Arugula Pesto, Gorgonzola Dolce, Cream

CLAM SAUCE | \$24

Steamed Clams, Malfaldine, Roasted Garlic, White Wine

BOLOGNESE | \$22

Beef, Pork, Conchiglie, Herbs, Pecorino

12" BRICK OVEN PIZZAS

P. F. P. | \$16

Prosciutto, Fig, Pear, Fontina, Arugula, White Balsamic

BIRRIA | \$16

Short Rib, Pico, Crema, Queso, Jalapeño

CAPRESE | \$15

Smoked Mozzarella, Herbed Tomato, Balsamic Reduction

VEGGIE | \$15

Gorgonzola Dolce, Spinach, Mushroom, Gruyère

ENTREES

CRAB CAKE SANDWICH | \$23

Jumbo Lump Crab, Harissa Aioli, Griddled Bun, Lettuce

FISH & CHIPS | \$32

Beer Battered Cod, Apple Mignonette, Fries

PAN ROASTED CHICKEN BREAST | \$26

Tomato Confit, Red Onion, Asparagus

MISO GLAZED SALMON | \$30

Broccolini, Sweet Potato Hash

SEARED SCALLOPS | \$34

Spicy Coconut Thai Curry, Bok Choy

BREADED PORK SCALOPPINE | \$40

Pan Fried Pork, Creamy Onion & Mushroom Sauce, Gruyère

12 OZ. NY STRIP STEAK | \$49

Pistachio & Herb Crust, Dijon Mustard, Carrot Purée, Seared Shiitake

SIDES \$6

BROCCOLINI

FRIED BRUSSELS SPROUTS

SAUTÉED MUSHROOMS

GRILLED ASPARAGUS

FINGERLING POTATOES

FRIES

SWEET

TAKING BACK SUNDAE | \$15

Charred Chocolate Chip Pound Cake, Butter Pecan Ice Cream, Bourbon Caramel, Whipped Cream, Spiced Candied Walnuts

LAVA LAVA ISLAND | \$16

Chocolate Lava Cake, Nutella Ganache, Salted Caramel Pretzel Ice Cream, Ferrero Rocher, Whipped Cream, Chocolate Shavings

HAVE YOUR CAKE & EAT IT TOO | \$15

NY Style Cheesecake, Vanilla Ice Cream, Nilla Wafers, Raspberry Compote, White Chocolate Shavings

COCKTAILS

FORBIDDEN APPLE PIE | \$14

Rattlesnake Rosie's Apple Pie Whiskey, Bailey's, Dark Creme de Cacao, Half & Half

LEMON DROP MARTINI | \$16

Ketel One Citroen, Cointreau, Lemon, Sugar Rim

VILLAIN'S MOJITO | \$14

Bacardi, Lime Juice, Simple Syrup, Mint, Sparkling Water

PROSECCO STRAWBERRY MARTINI | \$15

Prosecco Brut, Strawberry Puree, Simple Syrup, Cranberry Juice

SAINTS MARTINI | \$14

Tanqueray, Splash Of Simple Syrup, Muddled Cucumber

MANGO JALAPEÑO MARGARITA | \$15

Patron Silver, Mango Puree, Lime Juice, Chile Tajin, Chamoy, Jalapeño Half

HELL OR HIGH WATER | \$15

Amador Bourbon,, Sweet Vermouth, Triple Sec, Simple Syrup, Orange Bitters, Muddled Orange, Cherry

SYMPATHY FOR THE DEVIL | \$14

Iron Smoke Bourbon, Triple Sec, Simple Syrup, Lemon Juice, Orange Bitter

STAIRWAY TO HEAVEN | \$15

Jameson Whiskey, Malibu Rum, Peach Schnapps, Pineapple Juice, Sprite

BOTTLES & CANS

BEER

BLUE MOON | \$8

BUD | \$7

BUD LIGHT | \$7

COORS LIGHT | \$6

CORONA | \$8

EVIL GENIUS STACYS MOM | \$8

HEINEKEN | \$7

HEINEKEN LIGHT | \$7

KONA BIG WAVE | \$10

KONA LONGBOARD | \$10

MILLER LITE | \$6

MICHELOB ULTRA | \$6

O'DOULS NA | \$6

PABST BLUE RIBBON | \$6

PACIFICO | \$10

SAM ADAMS CHERRY WHEAT ALE | \$10

SAM ADAMS JACK-O PUMPKIN ALE | \$10

STELLA ARTOIS | \$8

REKORDERLING PEAR CIDRE | \$8

SELTZER & CANNED COCKTAILS

HIGH NOON

12 oz. | \$10

24 oz. | \$18

TRULY

12 oz. | \$7

24 oz. | \$14

WHITE CLAW | \$7

DRAFT BEER

ANGRY ORCHARD CRISP APPLE, 5.0% Hard Cider, New York | \$8

ANTIGOON DOUBLE BLONDE, 6.8% Strong Blonde Ale, Belgium | \$11

BLUE MOON, 5.4% Belgian White, Colorado | \$8

CAPE MAY HONEY PORTER, 5.5% American Porter, New Jersey | \$8

CAPE MAY IPA, 6.3%, American IPA, Cape May, New Jersey | \$10

COORS LIGHT, 4.2% Light Lager, Colorado | \$6

DOGFISH HEAD 60 MIN IPA, 6.0%, American Ipa, Delaware | \$10

FLYING FISH **GO BIRDS**, 6%, American Pale Ale, Somerdale, New Jersey | \$10

GOLDEN ROAD MANGO CART, 4% Fruit Beer, California | \$9

GUINNESS, 4.2%, Dry Stout, Ireland | \$8

HACKER PSCHORR OKTOBERFEST, 5.8% Märzen, Germany | \$12

NEW BELGIUM VODOO RANGER JUICY HAZE, 7.5% New England IPA, CO | \$10

SAM ADAMS BOSTON LAGER, 5%, Massachusetts | \$8

SAM ADAMS SEASONAL, WINTER LAGER, 5.6%, Lager, Massachusetts | \$10

SIERRA NEVADA HAZY LITTLE THING, 6.7% Ipa, New England | \$8

SPELLBOUND CHERRY BELGIAN TRIPEL, 8.5% Belgian Tripel, New Jersey | \$9

SPELLBOUND PORTER AGED PALO SANTO ON WOOD, | \$9
6.9%, American Porter, Mount Holly, New Jersey

STELLA ARTOIS, 5.2% Belgian Lager, Belgium | \$8

WINE

SPARKLING

Prosecco Brut, GAMBINO, Veneto, Italy \$10 | gls \$40 | btl

Moscato D'asti, VIETTI, Piedmont, Italy 2020 \$12 | gls \$48 | btl

Rosé Brut, DOMAINE CHANDON, Napa, Nv 187 ml \$15 | btl

Cava Brut, POEMA, Spain, Nv \$30 | btl

Brut, VEUVE CLICQUOT “YELLOW LABEL”, France, NV 375 ml \$90 | btl

Brut, VEUVE CLICQUOT “YELLOW LABEL”, France, NV 750 ml \$150 | btl

WHITE

White Zinfandel, VISTA POINT, California \$8 | gls \$29 | btl

Chardonnay, 19 CRIMES “MARTHA'S”, California \$13 | gls \$56 | btl

Sauvignon Blanc, JUSTIN, California \$10 | gls \$35 | btl

Riesling, FRITZ'S, Germany \$11 | gls \$44 | btl

Pinot Grigio, BARONE FINI, Italy \$12 | gls \$40 | btl

Rosé, MAISON NO. 9, Provence, France \$12 | gls \$48 | btl

Chardonnay, SONOMA-CUTRER, Sonoma Coast \$15 | gls \$60 | btl

Pinot Grigio, SANTA MARGHERITA, Italy \$19 | gls \$80 | btl

Sauvignon Blanc, CLOUDY BAY, Marlborough, New Zealand \$80 | btl

RED

Cabernet Sauvignon, STONE CELLARS, California \$10 | gls \$40 | btl

Zinfandel, FOUR VINES, “THE BIKER”, Paso Robles \$12 | gls \$45 | btl

Cabernet Sauvignon, ROBERT HALL, California \$12 | gls \$45 | btl

Malbec, TERRAZAS “ALTOS”, Mendoza, Argentina \$12 | gls \$45 | btl

Pinot Noir, JOEL GOTT, California \$14 | gls \$54 | btl

Merlot, BENZIGER, Sonoma \$14 | gls \$54 | btl

Tempranillo, NUMANTHIA “TERMES”, Toro, Spain \$19 | gls \$74 | btl

Cabernet Sauvignon, ROUND POND, “KJTH & KIN”, Napa Valley \$18 | gls \$65 | btl

Red Blend, 19 CRIMES, California \$48 | btl

Amarone Della Valpolicella, ANTICHE TERRE, Veneto, Italy \$76 | btl

Petite Sirah, STAGS' LEAP WINERY, Napa Valley \$85 | btl