

VILLAIN
DRINK, DINE & MUSIC
& SAINT

APPETIZERS & SMALL PLATES

VILLAIN CHOP HOUSE SALAD | \$16
Chopped Lettuce, English Cucumber, Tomato, Heirloom Carrot,
Shaved Radish, Chickpeas, Frizzled Onions, Herb Vinaigrette
Add Chicken | \$4

BOARDWALK CAESAR | \$14
Hearts of Romaine, Herb Croutons, Pecorino, Caesar Dressing
Add Chicken | \$4

SHORT RIB FRENCH ONION SOUP | \$18
Slow Braised Short Ribs, Caramelized Onions, Gruyère,
Cheddar & Provolone Cheeses

CRISPY FRIED BRUSSELS SPROUTS | \$12
Shaved Asian Pear, Goat Cheese, Crushed Peanuts, Spicy Fish Sauce

BEEF SUKIYAKI | \$15
Seared Flank Steak, Sweet Soy Reduction,
Served on Sizzling Cast Iron Pan over Rosemary Scented Charcoal

GARLIC & CHEDDAR BISCUITS (3) | \$12
Chili Honey, Maple Butter

 **MAD MUTZ** MOZZARELLA STICKS (5) | \$15
as on ABC's SHARK TANK
THE HOTTIE
Sharp Cheddar Mozzarella, Spicy Cracker Crumb Crust, Ranch Aioli

KFC - KOREAN FRIED CHICKEN WINGS (5) | \$15
Twice Fried, Choice of:
Traditional Buffalo | Bleu Cheese
Miso/Mustard Honey | Sesame Seeds
Sriracha Agave | Cilantro, Lime

BUFFALO CAULIFLOWER | \$13
Tempura Battered, Buffalo Sauce, Roasted Garlic Aioli,
Bleu Cheese

SIMPLE SLIDERS (2) | \$14
Brioche Bun, Special Sauce

FRIED CALAMARI | \$14
Cherry Peppers, Parsley, Lemon Aioli



TACOS

Three per Order

CHICKEN ROPA VIEJA | \$16
Crema, Cilantro

FISH TACOS | \$18
Plantain Crusted Mahi Mahi, Red Cabbage Slaw,
Chipotle Aioli, Pico de Gallo

AL PASTOR | \$16
Spicy Roasted Pork, Diced Onion, Cilantro

CARNE GUISADO | \$16
Red Chili Braised Beef, Diced Onion, Cilantro

BURGERS & SANDWICHES

CRAB CAKE SANDWICH | \$26
Jumbo Lump Crab, Harissa Aioli, Lettuce, Fries

CLASSIC BURGER | \$24
V&S Custom Burger Blend, American Cheese,
Lettuce, Tomato, Onion, Fries

THE STEAK SANDWICH
Sliced Flank Steak, Garlic Bread, Provolone,
Grilled Red Onion, Arugula, Balsamic,
Roasted Garlic Aioli, Au Jus, Fries
\$28

ENTREES

MISO GLAZED SALMON | \$30
Grilled Asparagus

GRILLED CHICKEN PAILLARD | \$28
Pounded & Marinated Chicken Breast, Arugula,
Oven Roasted Tomatoes, Shaved Pecorino,
Roasted Garlic Aioli, Fries

BBQ BABY BACK RIBS | \$32
Half Rack, Jersey Street Corn,
Garlic & Cheddar Biscuit

12 OZ. NY STRIP STEAK | \$42 
Chimichurri, Grilled Asparagus

TWIN JUMBO LUMP CRAB CAKES | \$46
Warm Tartar Sauce, Grilled Asparagus

SURF & TURF | \$62
12 oz. NY Strip, Chimichurri,
Jumbo Lump Crab Cake, Warm Tartar Sauce,
Grilled Asparagus

SIDES

JERSEY STREET CORN | \$10 
Parmesan, Feta, Lime, Garlic Aioli, Cilantro,
Paprika

MAC & CHEESE | \$12
Creamy Cooper Sharp, Parmesan Crunch

GRILLED ASPARAGUS | \$12
Olive Oil, Lemon

SALT & PEPPER FRIES | \$10

VILLAIN & SAINT



Items Noted with this Icon are Gluten Sensitive

COCKTAILS

CHOCOLATE CHERRY MARTINI | \$15
48 Blocks Vodka, 1883 Maison Cherry Syrup, 48 Blocks Chocolate Martini, Cherry

FORBIDDEN APPLE PIE | \$14
Rattlesnake Rosie's Apple Pie Whiskey, Bailey's, Dark Creme de Cacao, Half & Half

LEMON DROP MARTINI | \$16
New Amsterdam Lemon Vodka, Cointreau, Lemon, Sugar Rim

VILLAIN'S MOJITO | \$14
Bacardi, Lime Juice, Simple Syrup, Mint, Sparkling Water
CHOOSE: Strawberry, Cherry or Mango | +\$1

PROSECCO STRAWBERRY MARTINI | \$15
Prosecco Brut, Strawberry Puree, Simple Syrup, Cranberry Juice

MANGO JALAPEÑO MARGARITA | \$15
Patron Silver, Mango Puree, Lime Juice, Chile Tajin, Chamoy, Jalapeño Half

HELL OR HIGH WATER | \$15
Jim Beam Bourbon,, Sweet Vermouth, Triple Sec, Simple Syrup, Orange Bitters, Muddled Orange, Cherry

SYMPATHY FOR THE DEVIL | \$14
Horse Soldier Bourbon, Triple Sec, Simple Syrup, Lemon Juice, Orange Bitter

STAIRWAY TO HEAVEN | \$15
Jameson Whiskey, Malibu Rum, Peach Schnapps, Pineapple Juice, Sprite

CHERRY NOJITO | \$10
Cherry Syrup, Lime, Mint, Ginger ale, Lemon Soda (non-alcoholic)
CHOOSE: Strawberry or Mango | +\$1

BOTTLES & CANS

BEER

BUD | \$8
BUD LIGHT | \$8
COORS LIGHT | \$8
CORONA | \$9
EVIL GENIUS STACYS MOM | \$9
EVIL GENIUS #ADULTING | \$9
HEINEKEN | \$9
HEINEKEN LIGHT | \$9
KELCE BROTHERS GARAGE BEER LIGHT | \$7
KONA LONGBOARD | \$10
KONA BIG WAVE | \$10
MICHELOB ULTRA | \$8
MODELO ESPECIAL \$9
O'DOULS NA | \$6
PABST BLUE RIBBON | \$8
REKORDERLING PEAR CIDRE | \$9
STELLA ARTOIS | \$9
HEINEKEN 0.0 | \$9
YUENGLING | \$8

SELTZER & CANNED COCKTAILS

HIGH NOON TROPICAL FLAVORS
12 oz. | \$10
24 oz. | \$18
SURFSIDE ICED TEA | \$10
SUN CRUISER | \$10
Assorted Flavors
WHITE CLAW | \$10
CACTI | \$10

DRAFT BEER

ANGRY ORCHARD CRISP APPLE, 5.0% Hard Cider, New York | \$8
BLUE MOON, 5.4% Belgian White, Colorado | \$9
CAPE MAY IPA, 6.3%, American IPA, Cape May, New Jersey | \$10
CARLSBERG, 4.8%, European Pale Lager, Denmark | \$9
COORS LIGHT, 4.2% Light Lager, Colorado | \$8
DOGFISH HEAD 60 MIN IPA, 6.0%, East Coast IPA, Delaware | \$10
DOGFISH HEAD GRATEFUL DEAD JUICY PALE ALE, | \$10
5.3%, Delaware
FLYING FISH GO **BIRDS**, 6.0%, Hazy Juicy Pale Ale, New Jersey | \$19
GUINNESS, 4.2%, Dry Stout, Ireland | \$9
HIDDEN SANDS FIRST DROP Coffee Maple Porter, | \$9
6.0%, Coffee Maple Porter, Egg Harbor Township, New Jersey
MILLER LITE, 4.2% Light Lager, Wisconsin | \$8
NEW BELGIUM VODOO RANGER JUICY HAZE, | \$10
7.5% New England IPA, Colorado
PERONI, 4.7%, International Lager, Italy | \$9
SAM ADAMS AMERICAN LIGHT LAGER, | \$9
4.2%, Light Lager, Massachusetts
SAM ADAMS BOSTON LAGER, 5%, Massachusetts | \$8
SAM ADAMS SEASONAL ALE, 5.3%, Massachusetts | \$10
SIERRA NEVADA SEASONAL ALE, 5%, California | \$9
SIERRA NEVADA HAZY LITTLE THING, 6.7% IPA, California | \$9
SPELLBOUND CHERRY BELGIAN TRIPEL, | \$9
8.5% Belgian Tripel, New Jersey
SPELLBOUND PORTER AGED PALO SANTO ON WOOD, | \$9
6.9%, American Porter, Mount Holly, New Jersey

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
Brut, VEUVE CLICQUOT "YELLOW LABEL", France, NV	375 ml	\$90 btl

WHITE

White Zinfandel, BERINGER, California	\$10 gls	\$35 btl
Pinot Grigio, SANTA MARGHERITA, Italy	375 ml	\$33 btl
Pinot Grigio, BARONE FINI, Italy	\$12 gls	\$40 btl
Sauvignon Blanc, JUSTIN, California	\$10 gls	\$35 btl
Rosé, SILVER GATE, California	\$12 gls	\$48 btl
Chardonnay, SONOMA-CUTRER, Sonoma Coast	\$15 gls	\$60 btl

RED

Cabernet Sauvignon, STONE CELLARS, California	\$10 gls	\$40 btl
Cabernet Sauvignon, ROBERT HALL, California	\$12 gls	\$45 btl
Pinot Noir, JOEL GOTT, California	\$14 gls	\$54 btl
Merlot, BENZIGER, Sonoma	\$14 gls	\$54 btl