

VILLAIN

DRINK, DINE & MUSIC

& SAINT

{ WOOD FIRED PIZZAS }

WILD MUSHROOM

Kennet Square Mushrooms, Spinach, Sheep's Milk Feta, Tomato Fondue, Basil

\$15

CHARCUTERIE

Capicola Ham, Chorizo, Local Fresh Mozzarella, Romesco Sauce, Crushed Pepper, Pecorino

\$15

JERSEY TOMATO PIE

Local Fresh Mozzarella, Romesco, Basil, Crushed Red Pepper, Pecorino

\$14

BUFFALO CHICKEN PIZZA

Shredded Chicken, Tomato Fondue, Gruyere, Hot Sauce

\$19

{ RAW BAR SPECIALTIES }

STEAMED WHOLE LOBSTER

1 1/4 Lb. Lobster, Thyme Butter, Charred Lemon

\$19.95

ADD LUMP CRAB STUFFING

\$10

SHRIMP COCKTAIL

Cocktail Sauce, Lemon

\$14

SEAFOOD PLATTER

Dozen Oysters, Half Dozen Clams, Shrimp, Ceviche, Cocktail Sauce, Mignonette, Lemon

\$55

CEVICHE

Citrus, Radish, Micro Cilantro, Jalapeño

\$11

EAST & WEST COAST OYSTERS

on the HALF SHELL

Cocktail Sauce, Mignonette, Lemon

1/2 dozen

\$15

dozen

\$26

BRIGANTINE CLAMS

on the HALF SHELL

Cocktail Sauce, Mignonette, Lemon

1/2 dozen

\$9

dozen

\$16

{ MUSSELS & FRITES }

Served with Aioli Trio

CLASSIC WHITE WINE

Roasted Garlic, Parsley, Cream, Lemon

\$21

WILD MUSHROOM & SMOKED BACON

Melted Gruyère, Truffle Oil, Herbs

\$23

CLAMS OREGANATA

Tomato Fondue, Oreganata Crumb, Toast Points

\$20

STEAMERS

Local Clams, White Wine, Smokey Bacon, Herbs

\$18

{ APPETIZERS & SMALL PLATES }

BAKED OYSTERS on the HALF SHELL

Spinach, Gruyère, Garlicky Ritz Crumb

\$15

VILLAIN HOUSE SALAD

Basil Champagne Vinaigrette, Dried Cranberries, Granny Smith Apple, Candied Walnuts

\$12

CRISPY FRIED BRUSSELS SPROUTS

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

\$12

CLAMS CASINO

Smoked Bacon, Oregano Crumb, Smoked Paprika

\$15

BOARDWALK CAESAR

Hearts of Romaine, Garlic Grits Croutons, Pecorino, Soft Boiled Egg, Caesar Dressing

\$11

WARM CREAM CHEESE

from the WOOD BURNING OVEN

Creole Mustard, Pineapple Pepper Jelly, Salt & Vinegar Pork Rinds, Crisp Toast

\$11

FRENCH ONION SOUP

Caramelized Onion, Toasted Baguette, Gruyere & Smoked Gouda

\$10

GARLIC & CHEDDAR BISCUITS

Chili Honey, Maple Butter

\$8

KFC - KOREAN FRIED CHICKEN WINGS

Twice Fried, Choice of:

Miso/Mustard Honey Glaze, Sesame Seeds or Sriracha Agave, Cilantro, Lime

\$12

{ ENTREÉS }

THE CHEF BURGER

Wagyu Beef, Smoked Mozzarella, BBQ Tomato Jam, Arugula, Griddled Squishy Bun, Fries

\$19

PAN SEARED HALIBUT

Celery Root Puree, Charred Broccolini, Lemon Butter Sauce

\$34

GRILLED PORK CHOP

Asian Pear, Madeira, Bacon Brussels, Cheesy Grits

\$26

GRILLED PERUVIAN STYLE

CHICKEN THIGHS

All-Natural Bird with Garlic, Cumin, Mustard & Lime, Smoked Bacon Cilantro Rice, Crispy Yucca, Avocado Salsa Verde

\$22

GRILLED FLAT IRON STEAK

Bacon Gruyère Potato Cake, Sauteéd Mushrooms, Jalapeño Butter

\$32

CRAB CAKE SANDWICH

Jumbo Lump Crab, Harissa Aioli, Griddled Bun, Lettuce

\$23

BUTTERMILK FRIED CHICKEN SANDWICH

Pimiento Cheese Spread, BLT, Chili Honey

\$16

SHORT RIB & GRITS

Braised Short Rib, Stone Ground Grits, Mushroom Bordelaise

\$23