

LAVILLA

LUNCH, SUNDAY BRUNCH & SPECIAL EVENTS

La Villa proudly supports local, organic farming, utilizing Scissortail Farms and Philbrook gardens for produce, herbs, & greens.

STARTERS

Ginger-Chicken Won Tons sweet chili dipping sauce	8.5
Oysters Phillips' roasted with winter greens, bacon, mornay sauce, panko, & herbs	14
Pecorino Risotto Cake (v/gf) grilled pepper coulis & crispy baby spinach	9

SANDWICHES

served with a choice of house-cut French fries, or chef-made potato crisps. Substitute cup of soup +2, fresh fruit +2, or small green salad +3

Cobb Club grilled chicken, smoked bacon, local Scissortail Farms lettuce, grilled tomato, egg, & blue cheese aioli on sour dough	12
House Made Veggie Burger (v) topped with melted Gouda, avocado mayo, local Scissortail Farms lettuce, tomato, onion, & pickle on brioche	12
La Villa Cheese Burger grilled angus, aged cheddar, charred tomato, arugula, braised Vidalia onion, & pickle on brioche	13
Grilled Salmon Tacos topped with roasted garlic pesto, micro greens, & Greek olive salsa	13

ENTREES

Butternut Squash Ravioli (v) sage beurre blanc, asparagus	14
French Country Pot Pie braised chicken, béchamel sauce, sweet pea, carrot, & onion glazed puff pastry	13
Cauliflower Croquettes (v) with piquillo pepper puree & crispy baby spinach	10
Philbrook Flat Iron Steak (gf) with seasonal greenhouse vegetables, cherry tomato, demi-glace, & organic rosemary aioli	16.5
Spiced Pecan Crusted Tilapia (gf) with whipped sweet potato, wilted winter greens, & maple veloute	16
Quiche (v) house-made with seasonal ingredients, mixed greens, & fresh fruit	12

*Consuming raw or undercooked meats may increase risk of foodborne illness.

SOUPS & SALADS

Soup of the Day	4/6
Mini Iceberg Globe (v) candied pecan, chevre, baby tomato, carrot threads, dried cranberry, & thyme-honey vinaigrette	8.5
Warm Spinach Salad (v/gf) onion, candied walnut, radish, boiled egg, & pancetta bacon vinaigrette	10.5
Romaine Heart Salad shaved parmesan, crouton, anchovy, & cracked pepper Caesar dressing	10
Additions to any Salad grilled salmon +7.5 grilled chicken +5	

KIDS MENU

served with a choice of house-cut French fries, sweet potato fries, or chef-made potato crisps.

Philbrook PB&J with Fruit (v)	5
Grilled Cheese (v)	6
Chicken Strips	6

WINE BY THE GLASS

Indomita White & Red	8
Kendall Jackson Chardonnay	12
Chateau Ste. Michelle Chardonnay	10
Hess Chardonnay	10
Kendall Jackson Merlot	15
La Crema Pinot Noir	20

Full bar service available

SEASONAL DESSERTS

Pumpkin Cheesecake caramel drizzle & toasted pumpkin seeds	8
Espresso Cup Duo vanilla bean crème brulee & chocolate pot de crème	8
Tiramisu chef-made with chocolate espresso bean dust	8
Fresh Fruit Tartlette Season's best fruit & orange crème patisserie	8

(v) vegetarian
(gf) gluten free

HOURS

Lunch, Tues.-Sat., 11-2 p.m.
Sunday Brunch
10:30 a.m.-2:30 p.m.

CATERING

La Villa would be honored to cater your next party.
Info. at lavilla@philbrook.com

MEMBER DINING DISCOUNT

Show your membership card to receive 10% off your lunch.
Not yet a member? Join at the Philbrook front desk.