



**VILLAGE  
KITCHEN**  
- EATS & DRINKS -

MON - FRI STARTING AT 11AM | SAT / SUN STARTING AT 10.30AM

THIRTY-THREE | HIGHLAND PARK VILLAGE | DALLAS, TEXAS

**RAW BAR**

- JUST SHUCKED OYSTERS** (mkt)  
Jalapeño Mignonette
- POACHED SHRIMP** 15  
Aylesbury Duck Vodka Cocktail Sauce GF
- TUNA AVOCADO TARTARE** 15  
Crisp Quinoa, Peanuts, Green Olives,  
Mango Yolk and Sesame Chili Oil GF

**SOUP & SALAD**

- ONION SOUP AU GRATIN GF** 8
- SMOKED BEET AND KALE SALAD** 10  
Goat Cheese Yogurt GF
- CAESAR SALAD** 8  
Caesar Dressing, Bread Shards  
**ADD** Grilled Chicken 4  
**ADD** Salmon 6
- COMPRESSED WATERMELON SALAD** 10  
Feta Cheese, Pickled Onions and Arugula GF
- BLTA** 10  
Bacon, Lettuce, Tomato, Avocado and  
Bleu Cheese Dressing
- TOMATO AND CRISPY BURRATA SALAD** 13  
Arugula and Balsamic Dressing
- QUINOA TABBOULEH** 10  
Romaine Scoops GF  
**ADD** Grilled Chicken 4  
**ADD** Salmon 6
- BIG 'OL FRIED CHICKEN SALAD** 14  
Bacon, Avocado, Corn, Buttermilk Ranch and  
Queso Fresco



**CHARCUTERIE BOARD** (mkt)  
Chefs selection of Artisan and  
Homemade Charcuterie Pickles,  
Stone-Ground Mustard and Toast.

**SIDES**

- CRISPY BRUSSELS SPROUTS** 7
- SPICY BROCCOLINI WITH ALMONDS** 7
- GREEN BEANS WITH BACON** 7
- ROASTED GARLIC MASHED POTATOES** 6
- BACON & CHIVE CHEDDAR HASHBROWNS** 8
- AGED CHEDDAR MAC & CHEESE** 8
- FRIES** 4
- GARLIC PARMESAN FRIES** 5

**SMALL BITES**

- CRISPY CALAMARI** 10  
Smoked Green Tomato Aioli GF
- CRUSHED AVOCADO BRUSCHETTA** 10  
Crumbled Queso Fresco and  
Oven Dried Tomatoes
- SHRIMP CORNDOGS** 15  
Sriracha Ketchup and Chinese Mustard
- MEATBALLS** 11  
Choice of Barbeque Sauce or  
Smoked Tomato and Parmesan
- MUSSELS** 12  
White Wine Garlic Broth and  
Grilled Italian Bread
- DEVILED EGGS** 7  
Smoked Bacon, Pickled Onions and  
Mustard Seeds GF
- CHIPS AND DIP** 8  
Old Bay Potato Chips and French Onion Dip GF

**FLATBREAD**

- PECAN LODGE SMOKED BRISKET** 13  
Burrata Cheese, Pickled Vegetables and  
BBQ Sauce
- GRILLED CHICKEN** 12  
Avocado-Cilantro Aioli and Queso Fresco
- TOMATO AND BURRATA** 12  
Heirloom Tomato, Arugula, Basil and Jalepeño

**BIG PLATES**

- SARAH'S PASTA OF THE DAY** (mkt)
- FISH OF THE DAY** (mkt)
- ASK THE BUTCHER** (mkt)
- STEAK FRITES** 22  
Grilled Flat Iron Steak, Garlic Parmesan  
Fries and Herb Aioli GF
- LOADED BAKED POTATO GNOCCHI** 15  
Sour Cream, Chives and Redneck Cheddar
- BBQ RIBS** 28  
"Kitchen Sauce" and Potato Mac Salad  
**FULL** 19  
**HALF**
- SALMON** 20  
Caper Butter Sauce, Tomato Marmalade and  
Seasonal Vegetables GF
- JULIO'S ROASTED CHICKEN** 19  
Quinoa Pilaf and Pan Gravy
- LOBSTER MAC & CHEESE** 23  
Gruyère, Parmesan and Pecorino
- PORK SCHNITZEL** 18  
Mushroom-Pea Spaetzle
- FISH & CHIPS** 17  
Deep Ellum Brew Beer Batter, Tartar Sauce and  
Garlic Parmesan Fries

**SANDWICHES**

- {All Sandwiches are served with your choice of  
Housemade Chips, Fries, or House Salad}
- ADD** Gluten Free Bun 1
  - FILET O' FISH** 17  
Atlantic Cod, Secret Slaw and Tartar Sauce
  - GRILLED CHICKEN & AVOCADO** 14  
Smoked Cheddar, Caramelized Onions and  
Bacon Mayo
  - LOBSTER ROLL** 18  
Tarragon Aioli on Buttered Brioche
  - SHORT RIB "BAHN MI"** 13  
Pickled Vegetables, Sriracha Mayo and  
Provolone Cheese



**VK BURGER** 15  
Ground In House, Chef's Special  
Blend of Short Rib, Chuck,  
and Brisket. American Cheese,  
Iceberg Slaw and Bacon Mayo.

**PLAIN BURGER** 13  
Ground In House, Chef's Special  
Blend of Short Rib, Chuck, and  
Brisket. Lettuce and Tomato.

**DAILY SPECIALS**

- BURGER NIGHT (CHEF'S CREATION)**  
Monday
- GRANDMA SARAH'S PASTA**  
Tuesday
- "MY PET PIG, ROSIE"**  
Wednesday
- FRIED CHICKEN & WAFFLES**  
Thursday
- LOBSTER THERMIDOR**  
Friday
- STEAK NIGHT**  
Saturday
- SMOKED CHICKEN ENCHILADAS**  
Sunday

**MILKSHAKES**

- ALL MILKSHAKES** 7
- CHOCOLATE**
- VANILLA**
- STRAWBERRY**
- OREO**
- FRUITY PEBBLES**
- SALTED CARAMEL**

GF = Gluten Free (mkt) = Market Price  
20% Gratuity added to parties of 6 or more