

A legendary tradition in the Roaring Fork Valley since 1975, the Village Smithy is everyone's choice for one of the best breakfasts available in the region. The food is delicious and the wait-staff is exceptionally friendly. Our motto says it all:

"We reserve the right to serve everyone."

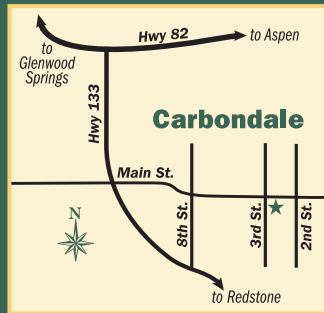
Our popular breakfast dishes run the gamut from familiar favorites to the delightfully unexpected.



**Call or check for our daily specials at:
www.villagesmithyrestaurant.com**

For lunch, we have a fine selection of salads, sandwiches, burgers, and Mexican dishes. The Asian Chicken Salad with its homemade dressing will have you begging for the recipe.

In good weather, our large flower-surrounded patio beckons.



**Cuisine
Hours**

Address

**Phone
Credit Cards**

**Price Range
Alcohol**

VILLAGE SMITHY



RESTAURANT

EST. 1975

**Local's Choice for
Best Breakfast**

**(970) 963-9990
Downtown Carbondale**

BREAKFAST FAVORITES

Fresh Spinach & Wild Mushroom Omelet • Fresh crimini & portabella mushrooms with fresh seasoned spinach.

Farmer's Omelet • Avocado, mushrooms & tomato.

Blueberry Corncakes • Our own buttermilk cornmeal batter.

Raisin Bread French Toast
Served with banana, walnuts and three chicken-apple sausage links.

Granola Pancakes • Whole wheat pancakes with loads of homemade granola baked inside.

Eggs Benedict • Poached eggs and Canadian bacon on an English muffin, topped with hollandaise.

Sautéed Benedict • Poached eggs with sautéed spinach, onion, tomato, artichoke hearts, mushrooms, garlic & white wine on an English muffin.

Norwegian Lox and Bagel
Smoked salmon with lettuce, red onion, capers, tomato, lemon & cream cheese.

Crunchies • Fat-free yogurt topped with fresh fruit & homemade granola.

Chili Relleno and Eggs • Breaded and fried mild green chile stuffed with cheese and topped with pork green chili. Served with two eggs, hashbrowns & a flour tortilla.

McHuevos • Two eggs with mushrooms, onions, homemade salsa, cheddar cheese & sour cream over a bed of hashbrowns. Served with a flour tortilla.

Chicken-Apple Sausage & Eggs
Three plump sausage links grilled.

Santiago Skillet • Bed of hashbrowns with grilled chicken, green chiles, black beans, corn, Jack cheese & eggs. Served with a flour tortilla.

LUNCH SPECIALTIES

Brazilian Grilled Tuna Salad
Fresh, Yellow-Fin tuna with avocado-orange salsa, black beans, pumpkin seeds & tortilla strips. Served with jalapeno-lime vinaigrette.

Asian Chicken Salad • Grilled teriyaki chicken, almonds, mandarin orange, jicama, won-ton skins, sesame seeds, fresh basil & tamari dressing.

Fish Tacos • Blackened Yellow-Fin tuna, cabbage, lettuce & pico de gallo.

Chicken Chimichanga • Seasoned white chicken and Jack cheese wrapped in a flour tortilla & fried until crisp. Topped with green chili & sour cream.

Tuscan Chicken Sandwich
Fresh mozzarella, artichoke hearts, lettuce & tomato on Focaccia bread with pesto mayonnaise.

Garden Burger • Meatless burger with sautéed mushrooms, onion Swiss cheese on a whole wheat bun.

Sopris Steak Sandwich
Seasoned steak grilled with pepper, onion & Jack cheese on a French roll.

Hot Pastrami on Rye • Top-round warm pastrami & melted Swiss cheese on our marble rye.

Turkado • Whole wheat stacked with oven roasted turkey, lettuce, tomato, Swiss cheese & avocado.

Grilled Vegetable Pita
Marinated squash, zucchini & portabella mushrooms with an artichoke spread, wrapped in a warm pita.

Club Sandwich on Focaccia
Soft, herbed Focaccia with applewood bacon, mountains of ham, roasted turkey, Swiss cheese, lettuce & tomato.

Alpine Burger • Sautéed mushrooms, onions & Swiss cheese.

Applewood Bacon-Cheese Burger • Applewood bacon & cheddar cheese.

Breakfast served all day - EVERY day!