



Village Square Lunch

Soups & Salads



← Soup du Jour – 5/9 →

Caesar Salad – 9

Baby Romaine lettuce, shaved Parmesan, Meyer Lemon Caesar dressing, white anchovies & brown butter panko

Farm Market Salad – 13

Daily Selection of produce sourced from our favorite farms and markets

Wedge Salad

Bacon, Crispy Onions, Cherry Tomatoes, Ranch, Balsamic Drizzle – 10

↔ Add \$8 ↔

5 oz. Grilled Filet Tips

6 oz. Chicken Breast

6 oz. Grilled Salmon

Sandwiches & Burgers

← →

New England Lobster Roll – 20

French fries

Grilled Chicken Banh MI – 14

Cucumber, cilantro, pickled shaved carrots, jalapeno, mayo and cage free chicken on toasted baguette w/ French fries

Falafel Pita Wrap – 11

Fried falafel w/ tzatziki, arugula, tomato and hummus with mixed greens

3 Little Pigs Grilled Cheese – 15

Pulled pork butt, Bacon, Prosciutto, Provolone and Cheddar on sourdough w/ French fries

Black Angus Burger – 14

8 Oz. local Black Angus w/ choice of cheese, LTO on brioche roll w/ French fries

Soup, Salad & Lunch Special – 12

Choice of chicken, tuna or egg salad on sourdough or wheat bread, with a choice of a cup of soup du jour & Caesar or mixed green salad

Entrées

← →

California Avocado Toast – 14

Toasted sour dough, EVOO with mixed lettuces

Grilled Mahi Mahi Tacos – 17

Flour tortilla with cilantro crema & mango salsa w/ mixed greens

Pan Roasted Day Boat Scallops

Maine Jumbo Scallops w/ Summer Squash & Fregola cous cous paella w/ pimenton mojo rojo & micro cilantro – 28

Wild Mushroom Ravioli – 20

Spring peas, cipollini onions, pea tendrils & Parmesan

Quiche Du Jour – 13

w/ mixed greens

☪ *Gluten Free or can be made gluten free ☪

#The Virginia Department of Health warns that raw or undercooked food may increase the risk of foodborne illness

☪ On parties of 6 or more, we respectfully add a 20% gratuity ☪

\$2 on all modification/substitution

