

# VILLAGE SQUARE RESTAURANT

## ★★ APPETIZERS ★★

- 🍴 **CHESAPEAKE CHOWDER** – 6/9  
Oysters, crab & shrimp in a Traditional cream based chowder w/ oyster crackers & scallions
- 🍴 **OVEN ROASTED BRUSSELS** – 10  
Crispy Pork belly, balsamic braised shallots, EVOO & truffled Parmesan
- 🍴 **GENERAL TSO'S SHRIMP** – 13  
Panko crusted & Flash Fried
- 🍴 **MAINE LOBSTER DEVEILED EGGS** – 12  
Classic deveiled eggs with Maine lobster, smoked paprika & scallions
- CALIFORNIA AVOCADO TOAST** – 12  
Crushed Haas avocados on Toasted sour dough w/ grape tomato bruschetta, EVOO & aged Balsamic

## ★★ SALADS ★★

- 🍴 **MEXICAN CAESAR SALAD** – 9  
Romaine lettuce, Chipotle Caesar dressing, diced avocado, Cotija cheese & crispy corn tortillas
- 🍴 **KALE SALAD**  
Roasted butternut squash, candied walnuts, dried Bing cherries, caramelized onions & goat cheese w/ a Lemon vinaigrette
- 🍴 **BABY ARUGULA SALAD** – 8  
Local Honey crisp apples, pickled garlic, grilled fennel, shaved Parmesan, sweet peppers w/ a white Balsamic vinaigrette
- CHOPHOUSE SALAD** – 11  
Chopped Lettuce, hard boiled egg, red onion, sweet corn, shiitake mushrooms, bacon, tomato & Bleu cheese w/ cracked pepper ranch

🍴 **ADD-\$10** 🍴  
5 oz. Grilled Filet Tips #  
6 oz. Grilled Salmon  
6 oz. Chicken Breast

## ★★ SANDWICHES ★★

- WISCONSIN BUTTER BURGER** – 17  
10 oz. House Ground Black Angus Brisket Burger, Cheddar Cheese, Garden ripened Tomatoes & roasted garlic mayo w/ fries
- BUTTERMILK FRIED CHICKEN SANDWICH** – 15  
Mumbo sauce and pickle chips on Brioche roll w/ French fries
- GRILLED MAHI MAHI TACOS** – 17  
Flour tortilla with cilantro creama & mango salsa w/ mixed greens

# THE VIRGINIA DEPARTMENT OF HEALTH  
WARNS THAT RAW OR UNDERCOOKED FOODS  
MAY INCREASE THE RISK OF FOODBORNE  
ILLNESS

## ENTRÉES

- 🍴 **BLACK ANGUS FILET MIGNON**  
Cut from Black Angus Choice 40 day dry aged Tenderloins w/ Red skinned mashed potatoes, vegetable du jour & V2 steak sauce  
~ 6 OZ. 29/ 9 OZ. 35 ~
- 🍴 **PORK JAGER SCHNITZEL** – 22  
Bavarian Style breaded pork cutlets w/ wild mushroom gravy, herbed Spätzle, braised red cabbage
- HOUSE MADE PASTA OF THE DAY** – 18  
Chefs Daily Vegetarian Pasta ; Server will describe
- 🍴 **PARMESAN CRUSTED SALMON** – 25  
Spaghetti squash Arrabbiata ,Tuscan braised broccoli rabe & Pinot Grigio butter
- 🍴 **PAN ROASTED CHICKEN BREAST** – 22  
Airline cut Local & cage-free chicken w/ king oyster mushrooms, truffled risotto Milanese, wilted spinach and chicken jus
- 🍴 **12 OZ. BLACK ANGUS RIBEYE** – 28  
Black Angus Choice 40 day dry aged Ribeye rubbed in chef Dans peppercorn steak seasoning , potatoes au gratin, vegetable du jour & xo cognac demi glace
- 🍴 **PAN ROASTED DIVER SCALLOPS** – 28  
Maine Jumbo Scallops w/ butternut squash puree, sautéed asparagus & a candied pecan butter
- 🍴 **SURF-N-TURF** – 38  
Bacon wrapped 5 oz. Filet Mignon & a 5 oz. butter poached Maine Lobster tail w/ potatoes au gratin, sautéed asparagus, crispy leeks & Bearnaise sauce
- 🍴 **OAXACAN BRAISED SHORT RIBS** – 26  
Slowed braised in traditional Mole, w/ sweet potato puree, roasted Brussels sprouts topped w/ queso fresco and cilantro
- PAN SEARED NC YELLOWFIN TUNA** – 27  
Day boat ,Line caught Yellowfin Tuna w/ Forbidden black rice, roasted shiitakes, Napa cabbage & a soy Molasses

**\$2 ON ALL  
MODIFICATION/SUBSTITUTION**

ON PARTIES OF 6 OR MORE WE RESPECTFULLY  
ADD A 20% GRATUITY

🍴 **GLUTEN FREE** 🍴