

VILLAGE SQUARE RESTAURANT

★★ APPETIZERS ★★

GF CHESAPEAKE CHOWDER – 6/9

Oysters, crab & shrimp in a Traditional cream based chowder w/ oyster crackers & scallions

GF BUTTERNUT SQUASH & LOCAL APPLE BISQUE – 5/8

GF OVEN ROASTED BRUSSELS – 12
Crispy Pork belly, butternut squash, candied walnuts, EVOO & balsamic glaze

GF GENERAL TSO'S SHRIMP – 13

Panko crusted & Flash Fried

GF MAINE LOBSTER DEVILED EGGS – 12

Classic deviled eggs with Maine lobster, smoked paprika & scallions

★★ SALADS ★★

GF MEXICAN CAESAR SALAD – 9

Romaine lettuce, Chipotle Caesar dressing, diced avocado, Cotija cheese & crispy corn tortillas

MIXED BABY LETTUCE SALAD – 10

Laura Chanel Goat cheese, dried cranberries, mandarin oranges, shaved red onion & candied pecans w/ green goddess dressing

GF KALE SALAD – 10

Roasted butternut squash, candied walnuts, dried Bing cherries, caramelized onions & goat cheese w/ a Lemon vinaigrette

WINCHESTER APPLE SALAD – 10

Baby Spinach, local Honey crisp apples, bleu cheese, red onion, & an apple cider vinaigrette

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

LOBSTER ROLL – 20

Maine lobster salad, toasted bun & french fries

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

ENTRÉES

GF 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 ~

GF 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

GF PARMESAN CRUSTED SALMON – 25

Spaghetti squash Arrabbiata, Tuscan braised broccoli rabe & Pinot Grigio butter

GF PAN ROASTED CHICKEN BREAST – 22

Airline cut Local & cage-free chicken w/ oyster mushrooms, truffled risotto Milanese, wilted spinach and chicken jus

COLORADO LAMB MEATLOAF – 23

Mashed Redskin potatoes, Glazed Baby carrots, wild mushroom gravy

GF 12 OZ. BLACK ANGUS RIBEYE – 29

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

GF PAN ROASTED DIVER SCALLOPS – 28

Maine Jumbo Scallops w/ butternut squash risotto, sautéed asparagus & a candied pecan butter

GF 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

GF PAN SEARED ROCKFISH OSCAR – 28

Md crab risotto, sautéed asparagus & Bearnaise sauce

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

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

GF GLUTEN FREE