

VILLAGE SQUARE RESTAURANT

★ APPETIZERS ★

WILD MUSHROOM & BRIE SOUP

Herbed Croutons

MAINE LOBSTER DEVILED EGGS — 9

Topped w/ Lobster salad, scallions & smoked paprika

VERMONT CHEDDAR & POTATO PIROGI — 13

Brown Butter seared w/ Fines Herbs creme fraîche

TRUFFLED RISOTTO FRITTERS

w/ fresh shaved Parmesan & crispy parsley

GF GENERAL TSO'S SHRIMP — 13

Flash fried white shrimp tossed in General Tso's sauce topped with scallions

★ SALADS ★

GF CAESAR SALAD — 9

Romaine lettuce, creamy Caesar dressing, brioche croutons & shaved Parmesan

WEDGE SALAD — 10

Cherry tomatoes, bacon, Bleu cheese, crispy onions & Ranch dressing w/ Balsamic drizzle

GF WATERMELON SALAD — 10

Marinated Feta cheese, charred jalapeno, pickled red onions & Arugula w/ a basil chermoula

GF MIXED BABY LETTUCE SALAD — 9

Goat cheese, dried cranberries, mandarin oranges, shaved red onion, candied pecans with Green Goddess Dressing

★ SANDWICHES ★

WISCONSIN BUTTER BURGER — 17

10 oz. House Ground Black Angus Brisket Burger, Cheddar Cheese, Garden ripened Tomatoes & roasted garlic mayo w/ fries

NEW ENGLAND LOBSTER ROLL — 20

Shoestring French fries

MARYLAND CRABCAKE SANDWICH — 18

L,T,O with remoulade & French fries

NASHVILLE HOT CHICKEN — 16

Crispy chicken breast tossed in Nashville hot sauce served with bread and butter pickle & dijonnaise on a toasted roll w/ French fries

★ ENTRÉES ★

GF 6/9 OZ. FILET MIGNON — 29/34

Cut from Black Angus Choice 40 day dry aged Tenderloins w/ Red skinned mashed potatoes, vegetable du jour & V2 steak sauce

HERITAGE PORK LOIN MARSALA — 22

Pan roasted Berkshire loin Paillard topped with wild mushroom & Marsala gravy w/ roasted fingerling potatoes & broccolini

GF OVEN ROASTED FIVE SPICE DUCK BREAST — 25

Turmeric scented Jasmine rice, blistered green beans, mango chow & a spring onion hoisin drizzle

VEGAN STEAK — 19

House made Chickpea and sweet potato steak w/ roasted potatoes baby potatoes, broccolini and steak sauce

PAN SEARED SALMON — 27

Southwestern quinoa pilaf w/ roasted corn, black beans, cilantro, red onion and jicama w/ wilted spinach and a mole Verde

PECAN CRUSTED NC TROUT — 24

Fresh Carolina Mountain Trout crusted w/ chopped Pecans over rice pilaf & asparagus w/ an herb butter

PAN ROASTED CHICKEN BREAST — 21

Airline cut Local & cage-free chicken w/ oyster mushrooms, rice pilaf, wilted spinach and chicken jus

GF 12 OZ. BLACK ANGUS RIBEYE — 31

Black Angus Choice 40 day dry aged Ribeye rubbed in chef Dan's peppercorn steak seasoning, Loaded Twice Baked potato, vegetable du jour & Bourbon demi glace

COQUILLES ST. JACQUES — 28

Diver Scallop au gratin with wild mushroom risotto and asparagus

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

GF GLUTEN FREE

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