

# VILLAGE SQUARE RESTAURANT

## ✦ APPETIZERS ✦

**GF HEIRLOOM TOMATO & WATERMELON  
GAZPACHO** – 5/9  
EVOO, Cucumber relish & crispy tortillas

**APPALACHIAN FRIED GREEN  
TOMATOES** – 12  
House made pimento cheese, bacon & micro  
lettuces

**GF CHESAPEAKE DEVILED EGGS** – 9  
Topped w/ Crab salad, scallions & smoked paprika

**TRUFFLED RISOTTO FRITTERS** – 11  
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

**GF 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, blueberries, strawberries, mandarin  
oranges, shaved red onion, candied pecans with  
Green Goddess Dressing

## ✦ SANDWICHES ✦

**WISCONSIN BUTTER BURGER** – 17  
10 oz. House Ground Black Angus Burger,  
Cheddar Cheese, Garden ripened Tomatoes &  
roasted garlic mayo w/ 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** – 33/38  
Cut from Choice Black Angus 40 day dry aged  
Tenderloins w/ Red skinned mashed potatoes,  
vegetable du jour & V2 pinot noir steak sauce

**MEDITERRANEAN GRAIN BOWL** – 19  
Hummus, Quinoa tabbouleh, marinated Feta and  
tomatoes, falafel, baby arugula salad & pita

**GF PAN SEARED SALMON** – 27  
Southwestern quinoa pilaf w/ roasted corn, black  
beans, cilantro, red onion and jicama w/ wilted  
spinach and a mole Verde

**GF BLACKENED DUROC PORK CHOP** – 23  
Aged Tillamook cheddar & grilled scallion mashed  
potatoes, braised collard greens, Carolina BBQ  
butter

**GF PECAN CRUSTED NC TROUT** – 24  
Fresh Carolina Mountain Trout crusted w/  
chopped Pecans over rice pilaf & asparagus w/ an  
herb butter

**GF PAN ROASTED CHICKEN BREAST** – 23  
Local & cage-free chicken w/ oyster mushrooms,  
rice pilaf, wilted spinach and chicken jus

**GF BLACK ANGUS NY STRIP** – 32  
Black Angus Choice 40 day dry aged, rubbed in  
chef Dan's peppercorn steak seasoning, Loaded  
Twice Baked potato, vegetable du jour & Bourbon  
demi glace

**COQUILLES ST. JACQUES** – 28  
Diver Scallop and Jumbo shrimp au gratin with  
wild mushroom risotto and asparagus w/ sauce  
vin blanc

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

**GF GLUTEN FREE OR CAN BE MADE GLUTEN FREE**

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