

Village Square Lunch

Soups & Salads

Soup du Jour – 5/9

☞ **Caesar Salad** – 9

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

Mixed Baby Lettuce Salad – 10

Goat Cheese, strawberries, blueberries, shaved red onion & candied pecans with Green Goddess dressing

☞ **Watermelon Salad** – 10

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

Add

5 oz. Grilled Filet Tips -10

6 oz. Chicken Breast – 10

6 oz. Grilled Salmon – 10

Entrées

☞ **Ahi Tuna Cobb Salad** – 17

Mixed Greens, hard boiled egg, bell pepper, avocado, red onion & roasted corn w/ Chipotle ranch

☞ **Fried Green Tomato BLT** – 14

Toasted Brioche & Dijonaise w/ French Fries

Quiche Du Jour – 15

Mixed Greens

Local Fried Oyster Po boy – 16

Tartar sauce, lettuce, tomato & onion on demi baguette w/ Old Bay fries

Vegetable Fajita Quesadilla – 13

Squash, zucchini, asparagus, Peppers, onions & pepper jack cheese w/ sour cream & salsa w/ Mixed greens salad

Pot Roast French Dip – 16

Pulled slow cooked pot roast w/ Swiss cheese, horseradish mayo & caramelized onions on baguette w/ au jus and French fries

☞ **California Club Sandwich** – 13

Shaved turkey breast, bacon, avocado, Provolone, Lettuce & Heirloom tomato on Whole wheat w/ French Fries

☞ **Black Angus Burger** – 14

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

Desserts

Creme Brulee* – 10

Strawberry Short Cake – 10

Warm brown butter cake topped with macerated strawberries and whipped cream

Flourless Chocolate Torte – 10

Cruzan Rum Cake – 9

Whipped cream & caramelized pineapple

Madagascar Vanilla Bean Cheesecake – 9

Caramelized Bananas and Whipped Cream

☞ *Gluten Free or can be made gluten free w/ gluten free product upon request ☞

#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