

# Village Square Lunch

## Soups & Salads

Soup du Jour – 5/9

☪ Caesar Salad – 9

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

☪ Local Organic Beet & Goat Cheese Salad – 10

Lambs lettuce, Mandarin oranges & a black walnut vinaigrette

Winchester Grown Tomato Salad – 10

Farmer Mikes daily delivered tomatoes with fresh Burrata mozzarella, baby arugula, pesto & balsamic drizzle

Shenandoah Valley Summer Salad

Grilled Local peaches, black berries, baby lettuces candied pecans & red onions with an apple cider vinaigrette – 10

Add

5 oz. Grilled Filet Tips

6 oz. Chicken Breast

6 oz. Grilled Salmon

## Entrées

☪ Ahi Tuna Cobb Salad – 17

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

Grilled Chicken Banh MI – 17

Cucumber, cilantro, pickled shaved carrots, jalapeno, mayo and cage free chicken on toasted baguette w/ French fries

☪ Local Heirloom Tomato BALT – 15

Bacon, Avocado, Lettuce Tomato & Dijonnaise on Toasted Brioche 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

Fajita Quesadilla – 13

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

Pot Roast French Dip

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 – 16

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

## Desserts

Creme Brulee\* – 10

Pineapple Short Cake – 10

Warm brown butter cake topped with oven roasted pineapple and whipped cream

Flourless Chocolate Torte – 9

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