



Village Square Lunch

Soups & Salads

Soup du Jour – 5/9

☉ Caesar Salad – 9

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

Chopped Kale Salad – 10

Local apples, Maytag bleu cheese, red onion, pomegranate & crispy shallots w/ a citrus garlic vinaigrette

Harvest Salad – 11

Baby arugula, Local apples, roasted butternut squash, figs, goat cheese & candied pepita w/ a white Balsamic vinaigrette

☉ Local Organic Beet & Goat Cheese Salad – 10

Lamb's lettuce, Mandarin oranges & a black walnut vinaigrette

Add

5 oz. Grilled Filet Tips

6 oz. Chicken Breast

6 oz. Grilled Bronzini fillet

Entrées

Smoked Salmon Flatbread – 15

Caramelized onions, roasted red peppers, capers, grape tomato and goat cheese with mixed greens

☉ Ahi Tuna Cobb Salad – 17

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

Oven Roasted Turkey Monte Cristo – 14

Fontina cheese, caramelized onions & bacon w/ strawberry preserves on sourdough French toast w/ mixed greens salad & PA Dutch maple syrup

BBQ Smoked Beef Brisket Sandwich – 17

Slow smoked brisket, BBQ sauce, pickles & grilled red onions on a crusty baguette with French Fries

Grilled Chicken Banh MI – 17

Cucumber, cilantro, pickled shaved carrots, jalapeno, mayo and cage free chicken on toasted baguette 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

Chicken Fajita Quesadilla – 16

Chicken breast, Peppers, onions & pepper jack cheese w/ sour cream & salsa w/ Mixed greens salad

☉ Black Angus Burger – 16

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

👉 Desserts 👈

Crème Brûlée* – 10

Pineapple Short Cake – 10

Warm brown butter cake topped with caramelized 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