

VILLAGE SQUARE RESTAURANT

★ APPETIZERS ★

- 🍷 **BUTTERNUT SQUASH SOUP** — 5/9
Brown butter cornbread croutons & pepita brittle
- 🍷 **BROILED OYSTERS MOTOYAKI** — 16
½ dozen broiled James River oysters topped with a garlic, miso & sambal sabayon
- 🍷 **GENERAL TSO'S SHRIMP** — 13
Flash fried white shrimp tossed in General Tso's sauce topped with scallions
- 🍷 **OVEN ROASTED BRUSSELS** — 11
House-made ginger gold apple butter, Kunzler bacon, candied pecans, EVOO & crispy sage
- 🍷 **DEVILED EGGS** — 8
Pimento cheese, Bacon Jam, micro arugula & smoked paprika
- 🍷 **VERACRUZ AHI TUNA CEVICHE** — 14
Avocado, cucumber, jalapeno & red onion in a tomato lime and cilantro emulsion w/ crispy corn tortilla chips

★ SALADS ★

- 🍷 **LOCAL ORGANIC BEET & GOAT CHEESE SALAD** — 10
Lambs lettuce, Mandarin oranges & a black walnut vinaigrette
- CHOPPED KALE SALAD** — 10
Local apples, Maytag bleu cheese, red onion, pomegranate & crispy shallots w/ a citrus garlic vinaigrette
- 🍷 **CAESAR SALAD** — 9
Romaine lettuce, creamy Caesar dressing, brioche croutons & shaved Parmesan
- 🍷 **HARVEST SALAD** — 11
Baby arugula, Local apples, roasted butternut squash, figs, goat cheese candied pepita & w/ a white Balsamic vinaigrette

★ SANDWICHES ★

- GRILLED CHICKEN BANH MI** — 17
Cucumber, cilantro, pickled shaved carrots, jalapeno, mayo and cage free chicken on toasted baguette w/ French fries
- WISCONSIN BUTTER BURGER** — 17
10 oz. House Ground Black Angus Burger, Cheddar Cheese, Garden ripened Tomatoes & roasted garlic mayo w/ fries

★ ENTRÉES ★

- 🍷 **FILET MIGNON** — 6oz.33/ 9 oz.38
Cut from Choice Black Angus 40 day dry aged Tenderloins w/ Red skinned mashed potatoes, vegetable du jour & steak sauce
- 🍷 **KOREAN BBQ CHICKEN BREAST** — 22
Local & cage-free chicken w/ kimchi fried rice, sautéed bok choy & a Gochujang BBQ sauce
- HOUSE MADE PASTA OF THE DAY** — 24
Chefs Daily Pasta creation
- 🍷 **PAN ROASTED MEDITERRANEAN BRONZINI** — 27
Wild mushroom risotto, sautéed Romanesco broccoli & Salmoriglio sauce
- 🍷 **SPAGHETTI SQUASH BOLOGNESE** — 21
Plant based sausage and wild mushroom sauce Bolognese over oven roasted spaghetti squash
- 🍷 **BLACKENED DUROC PORK CHOP** — 23
Aged Tillamook cheddar & grilled scallion mashed potatoes, braised collard greens, Carolina BBQ butter
- 🍷 **BLACK ANGUS NY STRIP** — 32
Black Angus Choice 40 day dry aged, rubbed in chef Dan's peppercorn steak seasoning, mashed potatoes, vegetable du jour & Bourbon demi glace
- 🍷 **OBX STYLE SHRIMP, SCALLOPS & GRITS** — 29
Jumbo NC shrimp and Day boat scallops w/ stone ground Byrd mill cheddar grits, sautéed asparagus & a fire roasted tomato sauce Creole

🍷 🍷 **GLUTEN FREE OR CAN BE MADE GLUTEN FREE** 🍷 🍷

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

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

**FIRST BASKET OF BREAD IS
COMPLIMENTARY UPON REQUEST. ALL
OTHERS WILL BE A \$2.00 CHARGE PER
(4 ROLLS)**