

# VILLAGE SQUARE RESTAURANT

## ◆ APPETIZERS ◆

- GF **FRENCH POTATO & LEEK SOUP** – 6/9  
Kunzler bacon lardon & scallions
- GF **BROILED OYSTERS MOTOYAKI** – 16  
½ dozen broiled James River oysters topped with a garlic, miso & sambal sabayon
- GF **GENERAL TSO'S SHRIMP** – 13  
Flash fried NC shrimp tossed in General Tso's Sauce w/ scallions, cashews and sesame seeds
- GF **CRISPY POMME ROSTI** – 10  
Potato Pancakes pan roasted in Duck fat w/ house-made local apple butter & a chive creme fraîche
- APPALACHIAN MEZZE PLATE** – 14  
Toasted sweet cornbread crostini w/ a daily selection of pickled, preserved & locally procured goods.
- GF **OVEN ROASTED BRUSSELS** – 11  
House-made chorizo, Marcona almonds, roasted garlic EVOO & Cadizian sherry vinegar

## ◆ SALADS ◆

- CHOPHOUSE SALAD** – 10  
Romaine lettuce, roasted corn, aged Cheddar, hard boiled egg, Kunzler bacon, sun dried tomatoes & crispy onions w/ Cracked peppercorn ranch
- GF **WALDORF SALAD** – 11  
Watercress, Local Apples, celery, golden California raisins, candied walnuts in a local honey & Greek yogurt dressing
- GF **CAESAR SALAD** – 9  
Romaine lettuce, creamy Caesar dressing, brioche croutons & shaved Parmesan
- GF **HARVEST SALAD** – 11  
Baby arugula, Beets, roasted butternut squash, dried Bing cherries, goat cheese & candied pepita w/ a white Balsamic vinaigrette

## ◆ SANDWICHES ◆

- BELGIAN PORK BELLY CHOUROUTE SANDWICH** – 17  
Smoked Pork belly, arugula, sauerkraut & dijonnaise on toasted Baguette with fries
- WISCONSIN BUTTER BURGER** – 17  
10 oz. House Ground Black Angus Burger, Cheddar Cheese, Garden ripened Tomatoes & roasted garlic mayo w/ fries

## ◆ ENTRÉES ◆

- GF **FILET MIGNON** – 6oz 33/9oz 40  
Cut from Choice Black Angus 40 day dry aged Tenderloins w/ Red skinned mashed potatoes, Roasted root vegetables & Sauce Poivrade
- GF **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
- GF **STUFFED BONELESS DUROC PORK CHOP** – 23  
Aged Tillamook cheddar pimento cheese stuffing, oven roasted root vegetable and potato hash & collard greens w/ Lone oak coffee red eye gravy
- GF **PECAN CRUSTED SALMON** – 26  
Butternut squash puree, pan roasted wild mushroom ragout & a Maple sweet and sour sauce
- VEGETARIAN GRECIAN MOUSSAKA** – 21  
Casserole of layered Sliced eggplant, Yukon gold potatoes & spiced plant based meat & tomato ragout. Topped with Béchamel served w/ stuffed grape leaves & pickled cucumbers
- GF **OVEN ROASTED DUCK BREAST** – 26  
Tequila & chipotle Marinated Maple Leaf Farms Duck w/ Warm Cowboy caviar, braised collard greens & an adobo sauce
- GF **PAN SEARED DIVER SCALLOPS** – 29  
Roasted pumpkin risotto, wilted blue lip spinach, Beurre blanc & spiced pepita brittle

GF 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)**