



VILLAGE SQUARE RESTAURANT

◆ APPETIZERS ◆

GF PUREE OF SPRING ASPARAGUS – \$6/9
Micro basil, White Asparagus & shallot ragout

GENERAL TSO'S SHRIMP – 13
Scallions & toasted sesame

FRIED GREEN TOMATOES – 16
Northern neck crab fricassée

GF OYSTER SAMPLER # – 15
Single selection of five oysters served with cocktail
sauce & mignonette

STRAWBERRY BRUSCHETTA – 11
Toasted baguette, cracked pepper goat cheese,
lamb lettuce & Fig Balsamic reduction

GF GRILLED VEGETABLE CRUDITES – 13
Asparagus, snap pea, carrot, jicama & bell pepper
w/ a whipped Feta & scallion dip

◆ SALADS ◆

GF MEXICAN CAESAR SALAD – 12
Chipotle Caesar dressing, Romaine Lettuce, queso
fresco, crispy tortillas, and avocado

FATTOUSH SALAD – 12
Cucumber, grilled white asparagus, snap peas,
radish, labneh cheese & pita crisp w/ a Sumac
vinaigrette

GF NAPA WEDGE SALAD – 11
Napa cabbage wedge, Pickled radish, cucumber,
yellow tomato, ramen crisps & a toasted sesame
ranch

SPRING HARVEST SALAD – 12
Butter lettuce, strawberries, roasted grapes, Bleu
cheese, spring onion & candied walnuts w/
Champagne vinaigrette

◆ SANDWICHES ◆

WISCONSIN BUTTER BURGER – 17
10 oz. House Ground Black Angus Burger,
Cheddar Cheese, Garden ripened Tomatoes &
roasted garlic mayo w/ fries

ALASKAN HALIBUT BURGER – 18
Smoke Paprika aioli, pickled ramps & oven roasted
tomato on a Brioche roll w/ Shoestring Fries

◆ ENTRÉES ◆

GF FILET MIGNON – 6oz 33/ 9oz 40
Cut from Choice Black Angus 40 day dry aged
Tenderloins w/ Red skinned mashed potatoes,
asparagus & Bourbon demi glace

BROILED MARYLAND CRAB CAKES – 34
2 -5 oz. crab cakes w/ eastern shore roasted sweet
corn salad, Shoestring fries & Legasse Remoulade

GF CHICKEN BREAST FORESTIERE – 24
Pan Roasted Cage free Local Chicken breast,
Creamy Parmesan risotto, asparagus & a wild
mushroom chicken jus

GF GRILLED ALASKAN HALIBUT – 32
Roasted baby carrots, patty-pan squash,
Adirondack Blue potato mousse & ramp butter

HERITAGE PORK TENDERLOIN

CAPRESE – 24
Pan roasted Berkshire Tenderloin w/ Burrata
ravioli, tri-color tomato bruschetta, micro basil &
Balsamic reduction

GF BLACK ANGUS NY STRIP DIANE – 34
14 oz Black Angus Choice 40 day dry aged, rubbed
in peppercorn steak seasoning & pan roasted w/
roasted potatoes, asparagus & Sauce Diane

PAN SEARED BRANZINO BASS – 27
Mediterranean cous cous salad w/ chickpeas,
cucumber, tomato, bell pepper & parsley w/ a
Lemon Tzatziki

POTATO GNOCCHI – 20
Roasted wild mushrooms, ricotta cheese, oven
roasted tomato, micro basil & Ramp Alfredo

GF GLUTEN FREE OR CAN BE MADE GLUTEN FREE

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)

\$2 ON ALL
MODIFICATION/SUBSTITUTION