



Village Square Lunch



Soups & Salads

Soup du Jour

Napa Wedge Salad – 11

Napa cabbage wedge, Pickled radish, cucumber, yellow tomato, ramen crisps & a toasted sesame ranch

Fattoush Salad – 12

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

Mexican Caesar Salad – 12

Chipotle Caesar dressing, Romaine Lettuce, queso fresco, crispy tortillas, and avocado

Spring Harvest Salad – 12

Butter lettuce, strawberries, roasted grapes, Bleu cheese, spring onion & candied walnuts w/ Champagne vinaigrette

Add

6 oz. Chicken Breast

5 oz. Grilled Filet Tips

5 oz. Crabcake

Entrées

☪ Ahi Tuna Cobb Salad – 18

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

Jumbo Lump Crab Cake – 21

Roasted corn salad, French Fries & remoulade

Heritage Pulled Pork Sandwich – 14

Selene's BBQ sauce & slaw on toasted brioche roll w/ French fries

Fried Green Tomato BLT – 16

Thick cut Kunzler bacon, butter lettuce, garlic mayo & FGT on brioche w/ fries

NY Deli Tuna Melt – 13

Open faced Fresh Tongol Tuna salad on English muffin topped with Swiss cheese w/ mixed green salad

Baja Salmon Burger – 18

Broiled 7 oz burger w/ Avocado, arugula, tomato & cilantro lime mayo on a brioche roll w/ French Fries

Quiche of the Day – 16

Field green salad & tomatoes

Local Fried Oyster Po boy – 17

Tartar sauce, lettuce, tomato & onion on demi baguette w/ Old Bay fries

☪ Black Angus Burger – 16

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

☪ ☪ *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

