



# VILLAGE SQUARE RESTAURANT

## ✦ APPETIZERS ✦

**AVOCADO & CUCUMBER GAZPACHO** –  
6/9  
Roasted corn & shrimp salsa fresca w/ chipotle oil

**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, radish, baby carrot, jicama & bell  
pepper w/ a whipped Feta & scallion dip

## ✦ SALADS ✦

**GF FARM MARKET SALAD** – 13  
Daily Selection of produce sourced from our  
favorite farms and markets

**GF BLT CAESAR SALAD** – 13  
Romaine lettuce, sliced Beefsteak tomato,  
caramelized onion, shaved Parmesan & bacon  
Caesar dressing

**GF STONE FRUIT CAPRESE SALAD** – 12  
Local Peaches, Bing cherries, arugula & Burrata  
mozzarella w/ basil pesto & a balsamic glaze

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

## ✦ SANDWICHES ✦

**WISCONSIN BUTTER BURGER** – 18  
10 oz. House Ground Black Angus Burger,  
Cheddar Cheese, Garden ripened Tomatoes &  
roasted garlic mayo w/ fries

**ALASKAN HALIBUT BURGER** – 19  
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** – 36  
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 WILD SALMON** – 32  
Roasted baby carrots, patty-pan squash,  
Adirondack Blue potato mousse & Beurre Blanc

**HERITAGE PORK TENDERLOIN  
CAPRESE** – 24

Pan roasted Berkshire Tenderloin w/ Burrata  
ravioli, oven roasted 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**