



VILLAGE SQUARE RESTAURANT

✦ APPETIZERS ✦

☞ **SAN MARZANO TOMATO SOUP** – 6/9
Parmesan croutons

APPALACHIAN BRUSCHETTA – 11
Smoked Local Heirloom tomato jam, crispy pork belly, peppered ricotta cheese & Balsamic Molasses

GENERAL TSO'S SHRIMP – 14
Scallions & toasted sesame

MEZZE PLATE – 13
Roasted garlic & chickpea hummus, Local eggplant Baba Ganoush & Whipped Feta mousse w/ toasted pita bread

FRIED GREEN TOMATOES – 13
Pimento cheese, caramelized onion & bacon jam

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

✦ SALADS ✦

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

☞ **WATERMELON SALAD** – 11
Marinated Feta cheese, charred jalapeno, pickled red onions & Arugula w/ a basil chermoula

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

ADD SALMON, FALAFEL OR GRILLED CHICKEN – 12

✦ SANDWICHES ✦

WISCONSIN BUTTER BURGER – 18
10 oz. House Ground Black Angus Burger, Gruyere cheese, Bacon & caramelized onion jam w/ shoestring fries

BAJA SALMON BURGER – 18
Broiled 7 oz burger w/ Avocado, arugula, tomato & cilantro lime mayo on a brioche roll w/ French Fries

FALAFEL PITA WRAP – 16
Fried falafel, arugula, tomato, cucumber, hummus & basil cream fraîche with sweet potato fries

✦ ENTRÉES ✦

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

☞ **AIRLINE CHICKEN ALLA ROMANA** – 25
Pan roasted cage free local chicken breast, bell pepper - heirloom tomato & artichoke heart ragout w/ potato gnocchi & shaved Parmesan

SWEET CHILI GLAZED CAMANCHACA SALMON – 26
Green papaya & tomato salad, Thai style fried rice, scallions & Sweet chili glaze

ARGENTINIAN STEAK CHURASCO – 27
Marinated & Grilled Braveheart Black Angus Flank Steak w/ roasted sweet potatoes, tomato curtido & Chimichurri sauce

SHRIMP-N-GRITS – 26
Blackened Jumbo NC Shrimp, Byrd Mill stone ground grits & Asparagus w/ a roasted sweet corn & tomato mornay

HERITAGE PORK TENDERLOIN CAPRESE – 25

Pan roasted Berkshire Tenderloin w/ Burrata Mozzarella ravioli, oven roasted tomato bruschetta, basil pesto & Balsamic reduction

SEARED JUMBO DIVER SCALLOPS – 32
Refried Black beans, Mexican Street corn salad & mole Coloradito w/ tortilla crisps

HARVEST CASSOULET – 22
Local eggplant, heirloom tomato, artichoke & lentil cassoulet w/ Vegan Chorizo & Tempeh Bacon topped w/ toasted Bread crumbs

☞ ☞ **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**

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