



VILLAGE SQUARE RESTAURANT

★ APPETIZERS ★

- Gf** **CHESAPEAKE CRAB SOUP** – 6/9
Traditional MD Crab and tomato broth w/ Lump crabmeat, mixed vegetables & potato w/ old bay oyster crackers
- Gf** **OYSTER SAMPLER *** – 15
Single selection of five oysters served with cocktail sauce & mignonette
- RHODE ISLAND CALAMARI** – 12
Flash fried calamari & pepperoncini w/ Tomato fondue
- Gf** **DIVER SCALLOPS ROCKEFELLER** – 16
Kunzler bacon, cream spinach, Pernod & Parmesan bread crumbs
- Gf** **CHINCOTEAGUE OYSTERS ROMANOV ***
– 18
6 Oysters on the Half shell w/ crème fraîche, caviar & chive

★ SALADS ★

- Gf** **BURRATA SALAD** – 12
Fresh Burrata Mozzarella, Roasted Butternut Squash, candied pumpkin seed, arugula, pomegranate, EVOO & Balsamic reduction
- Gf** **TAHITIAN SALAD** – 12
Sliced heart of palm, roasted pineapple, watermelon radish, avocado, red onion & cucumber w/ butter lettuce & a vanilla bean lime dressing
- WINTER KALE SALAD** – 10
Organic baby kale, sweet potatoes, roasted Brussels Sprouts, Vidalia onion, walnuts, Smoked Bleu cheese, dried Bing cherries w/ Apple cider vinaigrette
- Gf** **ROASTED BEET SALAD** – 11
Mandarin oranges, Farro tabbouleh, Chèvre cheese, mache, candied pecans & lemon vinaigrette

ADD FILET TIPS, FALAFEL OR GRILLED CHICKEN – 12

★ SANDWICHES ★

- FALAFEL PITA WRAP** – 16
Fried falafel, arugula, tomato, cucumber, hummus & basil cream fraîche with sweet potato fries
- CLEO MCDOWELL'S BURGER *** – 18
House Ground 12 oz. Black Angus Burger, special sauce, lettuce, cheese, pickles & onions on a Brioche bun (no sesame seeds)

★ ENTRÉES ★

- Gf** **FILET MIGNON BOURGUIGNON *** –
6OZ-34 9OZ-4O
Grilled steaks cut from Choice Black Angus 40 day aged Tenderloins w/ Sarladaise potatoes, Haricots Verts, roasted shallots & a Wild mushroom Sauce Bourguignon
- COLORADO LAMB MEATLOAF** – 23
Yukon gold potato puree, roasted cipollini onions, wilted blue lip spinach & a wild mushroom gravy
- Gf** **FISHERMAN'S CIOPPINO** – 25
Diver Scallops, PEI Mussels, Baby Clams, Shrimp & Crab meat in a seasoned tomato Broth w/ fennel, onions and bell peppers w/ saffron rice
- Gf** **PAN ROASTED CHICKEN BREAST LOUISIANA** – 25
Cage free Local Airline Chicken breast, Jambalaya rice w/ Andouille Sausage, sautéed asparagus, Creole mustard cream sauce
- Gf** **PAN SEARED DAY BOAT SCALLOP** – 29
Butternut squash & brown butter risotto, sautéed broccolini, candied pepita & a sage pesto
- Gf** **ARGENTINIAN STEAK CHURASCO*** – 29
Marinated & Grilled 12 oz Braveheart Black Angus NY Strip w/ roasted sweet potatoes, red cabbage & jicama curtido & Chimichurri sauce
- Gf** **PAN SEARED SALMON OSCAR** – 28
Herbed Rice Pilaf, Asparagus, Butter poached Jumbo lump crab & Hollandaise sauce
- GRILLED DOUBLE CUT DUROC PORK CHOP *** – 25
Sweet potato & Local apple mousse, oven roasted Brussels Sprouts, Bing Cherry Demi Glace & crispy shallots

Gf **GLUTEN FREE OR CAN BE MADE GLUTEN FREE** **Gf**

ON PARTIES OF 6 OR MORE WE RESPECTFULLY
ADD A 20% GRATUITY

* Consuming raw or uncooked food increases the
chance of food borne illness

**FIRST BASKET OF BREAD IS
COMPLIMENTARY UPON REQUEST. ALL
OTHERS WILL BE A \$2.00 CHARGE**

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