



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, raspberries, EVOO & Balsamic reduction

CAESAR SALAD – 10
Romaine lettuce, shaved Parmesan, Brioche croutons, white anchovy & Creamy Caesar 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 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 FILET MIGNON BOURGUIGNON * –
34/60z 42/9 oz
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 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 CHURRASCO* –
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
Roasted sweet potatoes, oven roasted Brussels Sprouts, Bing Cherry Demi Glace & crispy shallots

GF GLUTEN FREE OR CAN BE MADE GLUTEN FREE

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

* Consuming raw or uncooked food increases the chance of food borne illness
~ GF Symbol is gluten free or can be made gluten free ~

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

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