

VILLAGE SQUARE RESTAURANT

◆ APPETIZERS ◆

MAINE LOBSTER BISQUE – 7/10
Butter poached lobster, chives & buttered oyster crackers

BROILED CRAB CAKE – 16
Anjou pear & red cabbage relish, toasted sesame aioli & black garlic drizzle

KOREAN BBQ MEATBALLS – 11
House made Black Angus filet tip meatballs broiled in a Gochujang glaze w/ pickled radish

GF OVEN ROASTED BRUSSELS – 13
Caramelized onion & Bacon jam, goat cheese, candied pecans, EVOO & Maldon salt

GF GENERAL TSO'S SHRIMP
Scallions & toasted sesame

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

◆ SALADS ◆

GF FOX URBAN FARMS MARKET SALAD – 14
Grown right here in the City of Winchester; Harvested By Farmer Fox & delivered to us to ensure the freshest lettuces & greens available, paired with our chefs daily salad creation.

GF BURRATA SALAD CAPRESE – 12
Baby arugula, Heirloom hot-house tomato, Pesto, California EVOO & Balsamic reduction

SPRING ASPARAGUS SALAD – 12
Grilled asparagus tips, red radish, pickled red onion, Caramelized Brie, cornbread croutons, mache & a Meyer lemon vinaigrette

MEXICAN CAESAR SALAD – 11
Romaine lettuce, crispy tortillas, avocado, Cotija cheese and chipotle Caesar dressing

ADD FILET TIPS, FALAFEL OR GRILLED CHICKEN – 12

◆ SANDWICHES ◆

BLACK ANGUS BURGER * – 18
House Ground 12 oz. Black Angus Burger w/ Caramelized onion & Bacon jam, smoked Bleu cheese & Dijonaise on a Brioche bun w/ fries

GRILLED MAHI MAHI TACOS – 17
Grilled Mahi Mahi on Flour tortillas with cilantro crema & mango salsa w/ sweet potato fries

◆ ENTRÉES ◆

GF FILET MIGNON BOURGUIGNON *
Grilled steaks cut from Choice Black Angus 40 day aged Tenderloins w/ Spring garlic mashed potatoes, asparagus & a Wild mushroom Sauce Bourguignon
~ 6 oz 34 9 oz 42 ~

GF PAN ROASTED WALLEYE – 28
Truffled cauliflower puree, spring peas, Balsamic braised cippolini onions, chive blossom & Lemon Beurre Blanc

GF ROASTED SPRING LAMB CHOPS – 34
Roasted baby potatoes, honey glazed baby carrots, peas, crispy rosemary & pomegranate lamb jus

AIRLINE CHICKEN BREAST – 25
Wild mushroom risotto, wilted baby spinach, oven roasted tomatoes & sage chicken jus

GF ARGENTINIAN STEAK CHURRASCO* –
27
Marinated & Grilled 10 oz Braveheart Black Angus Flank Steak w/ roasted sweet potatoes, red cabbage & jicama curtido & Ramp Chimichurri sauce

GF GRILLED SALMON ROMESCO – 27
Fire roasted parsnips, asparagus, saffron rice & Roasted red pepper and Marcona almond puree

GF PAN ROASTED SCALLOPS A LA MEUNIERE – 29
Spring pea & leek soubise, baby tomato & fennel salad, micro lettuces & lemon parsley beurre blanc

LOBSTER CHILI RELLENO – 23
Lobster, roasted corn, peppers, spinach & queso fresco with yellow rice, cilantro crema & roasted red pepper coulis

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 MODIFICATIONS/SUBSTITUTION