



VILLAGE SQUARE RESTAURANT

◆ APPETIZERS ◆

GF HUDSON VALLEY DUCK LETTUCE WRAPS – 14
Salad of slow braised Duck w/ shaved carrot, daikon radish, bell pepper & a scallion- ginger emulsion w/ Butter lettuce and chili condiment

FRIED LOCAL GREEN TOMATOES – 16
Jumbo Lump Chesapeake crab salad & Old Bay Beurre Blanc

BAKED TRIPLE CREAM BRIE – 12
Heirloom Tomato jam, puff pastry tuile & baby arugula salad

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

GENERAL TSO'S SHRIMP – 15
Scallions & toasted sesame

◆ 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.

MEDITERRANEAN CAESAR – 12
Romaine lettuce, oven roasted tomato, shaved Parmesan cheese, kalamata olive, red onion, pita crisp and Caesar dressing

GF GRILLED PEACH CAPRESE – 11
Blackberries, Burrata mozzarella, candied walnuts, Pancetta vinaigrette & Hydroponic Bibb lettuce

ADD SCALLOPS OR GRILLED CHICKEN
– 12

◆ SANDWICHES ◆

BLACK ANGUS BURGER * – 18
House Ground 12 oz. Black Angus Filet Tip Burger topped w/ Mozzarella, heirloom tomato & basil mayo on a Brioche bun w/ fries

BAJA SALMON BURGER – 18
Broiled 7 oz burger w/ Avocado, pickled red onion, bibb lettuce & cilantro lime mayo on a brioche roll w/ French 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 * –
MKT price
Grilled Choice Black Angus 30 day aged Tenderloins w/ Rosemary Sarladaise potatoes, sautéed broccolini & a wild mushroom Sauce Bourguignon

GF GRILLED NC YELLOW FIN TUNA * – 26
Brown butter & tarragon sautéed Haricots Verts, grilled warm baby potatoes & a Lobster Sauce Au Poivre

GF CHICKEN BREAST PARMESAN – 24
Grilled Local- cage- free airline chicken breast w/ sautéed garden vegetables, Burrata mozzarella, tomato ragout & basil pesto

GF BLACKENED NC SHRIMP – 22
Sweet eastern shore corn risotto, sautéed asparagus, crispy pork belly & Carolina gold BBQ butter

GF PAN ROASTED DIVER SCALLOPS
CHESAPEAKE – 27

Creamy crab risotto, sautéed asparagus, roasted eastern shore sweet corn salsa & Beurre Blanc

GF GRILLED HEIRLOOM PORK
TENDERLOIN* – \$23

Smoked Gouda polenta, Farmer mikes Squash & Zucchini, Blackberry pesto & garlic confit

PARMESAN CRUSTED SEA BASS – 28
Farmer Mikes Tomatoes & Peppers pepperonata, creamy basil orzo, wilted spinach & lemon olive oil

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

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