

VILLAGE SQUARE RESTAURANT

★ APPETIZERS ★

BUTTERNUT SQUASH & GLAIZE APPLE SOUP – 5/9
Brown butter cornbread croutons & pepitas

CHARCUTERIE PLATE – 14
House made Pâté de Campagne, Hudson Valley Duck Rillettes & Smoked Blue cheese w/ pickled Bing cherries, Mama Angela's FroRo Chow Chow, whole grain mustard & toasted baguette

GF ½ DOZEN CHINCOTEAGUE OYSTERS ON THE HALF SHELL – 12
Cocktail sauce and mignonette

APPALACHIAN DIPPING PLATE – 14
Black eyed pea Hummus, Farmer Mikes beets & eggplant baba ghanoush, whipped Pimento cheese w/ carrot, radish & toast points

GENERAL TSO'S NC SHRIMP – 15
Scallions & toasted sesame

★ SALADS ★

GF FOX URBAN FARMS MARKET SALAD – 13
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 SONOMA WEDGE SALAD – 11
Ice Berg Lettuce, Red radish, cucumber, cherry tomato, Avocado, ramen crisps & a toasted sesame ranch

SHENANDOAH VALLEY PRODUCE SPINACH SALAD – 12
Kunzler Bacon Lardon, Smoked Bleu cheese, candied walnuts, Honey Crisp apples, Pickled red onion, and apple cider vinaigrette

ADD GRILLED CHICKEN – 12

ADD PAN SEARED SCALLOPS – 18

★ SANDWICHES ★

BLACK ANGUS BURGER * – 18
House Ground 12 oz. Black Angus Filet Tip Burger topped w/ Cheddar cheese & LTO 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 *
Grilled Choice Black Angus 30 day aged Tenderloins w/ Rosemary Sarladaise potatoes, sautéed broccolini & a wild mushroom Sauce Bourguignon
~ 6 oz. 34 9 oz. 44 ~

GF PAN SEARED MOROCCAN SALMON – 26
Ras el hanout spiced salmon fillet w/ Charred eggplant puree, vegetable & chickpea tagine, charred scallion yogurt & Zhug sauce

GF BLACK ANGUS NY STRIP DIANE* – 34
13 oz Black Angus Choice 40 day dry aged, rubbed in pink peppercorn steak seasoning & pan roasted w/ roasted potatoes, asparagus & Sauce Diane

BLACK COD GOUJONS – 25
French "fish & chips" w/ shoestring pommes frites, slaw & a preserved lemon tartar sauce

GRILLED AIRLINE CHICKEN BREAST CACCIATORE – 23
Yukon Gold Potato Gnocchi Cacio Pepe, sautéed broccolini w/ a roasted tomato Cacciatore sauce & crispy rosemary

BUTTERNUT SQUASH RAVIOLI – 20
Roasted Brussels Sprouts, wild mushrooms, Stracciatella cheese, pepitas & sage butter w/ balsamic drizzle

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
Risotto, sautéed asparagus, roasted eastern shore sweet corn salsa & Beurre Blanc

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