

VILLAGE SQUARE RESTAURANT

★ APPETIZERS ★

WILD MUSHROOM & BRIE SOUP – 6/9
Herbed croutons & Perigord Truffle oil

CHESAPEAKE CRAB TOAST – 14
Artisan sourdough topped with fresh Chesapeake crab, roasted corn and oven roasted tomatoes in a Parmesan cream sauce

FRENCH ONION SOUP – 10
Caramelized vidalias, cippolinis & garlic in a herbed beef broth w/ croutons and Gruyere cheese

GF ½ DOZEN CHINCOTEAGUE OYSTERS ON THE HALF SHELL *
Raw 14, Rockefeller 16 or Motoyaki 16

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 ROASTED WINTER VEGETABLE SALAD – 12
Roasted Brussels Sprouts, carrots, sweet potato, bell pepper & broccoli w/ toasted barley tabbouleh, Feta & an avocado and Greek yogurt dressing

GF CAESAR SALAD – 11
Baby Romaine lettuce, shaved Parmesan cheese, Brioche croutons, white anchovies and Caesar Dressing

ADD GRILLED CHICKEN OR GRILLED SALMON – 12

★ SANDWICHES ★

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

GF BLACK ANGUS BURGER * – 18
House Ground 12 oz. Black Angus Filet Tip Burger topped w/ Smoked Bleu cheese & bacon on a Brioche bun w/ fries

LOBSTER ROLL – 23
Maine lobster salad, toasted bun & french fries

★ ENTRÉES ★

GF FILET MIGNON BOURGUIGNON *
Grilled Choice Black Angus 30 day aged Tenderloins w/ Boursin Cheese potatoes au gratin, sautéed French green beans, Tobacco onions & a Cabernet Sauvignon demi glace
~ 6 oz. 36 9 oz. 44 ~

DUCK BOLOGNESE – 24
Hudson valley duck, wild mushrooms & butternut squash ragout simmered in a duck jus finished with plum tomatoes served w/ potato gnocchi

GF JUMBO DIVER SCALLOPS CHESAPEAKE – 29
Blue crab risotto, asparagus, preserved lemon & parsley gremolata & oven roasted tomato sauce Choron

GF PECAN CRUSTED CHICKEN BREAST – 25
Cage free Local Chicken breast, Jambalaya rice, sautéed asparagus & Creole mustard Sauce Foyot

CHILI RELLENO – 23
Butternut squash, roasted corn, peppers, spinach & queso fresco with yellow rice, cilantro crema & a roasted chili salsa

GRILLED PORK TENDERLOIN CAPRESE* – 25
Burrata Mozzarella Ravioli, oven roasted tomato, wilted spinach & Fox Urban Farms basil pesto

GF GRILLED SALMON * – 26
Spaghetti squash, San Marzano tomato fondue, asparagus & Napa Valley EVOO

GF BLACKENED NC SHRIMP – 23
Smoked Gouda grits, green beans, bell pepper brunoise & a Maryland crab Velouté 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

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

\$2 ON ALL MODIFICATIONS/SUBSTITUTION