

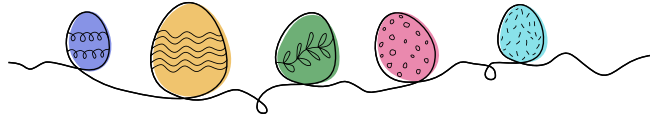
VILLAGE SQUARE RESTAURANT

EASTER SUNDAY HAPPY HOUR BRUNCH

\$40.99 PER PERSON*

*NOT INCLUDING TAX OR GRATUITY

PAIRED WITH PENNY MIMOSAS & BLOODY MARYS WHEN PURCHASING THE 3-COURSE BRUNCH



APPETIZERS

OYSTERS ON THE HALF SHELL
WITH HOUSE MADE COCKTAIL SAUCE

MIXED BERRY & GREEK YOGURT
PARFAIT
W/ GRANOLA

LOBSTER BISQUE
GARLIC & HERB OYSTER CRACKERS

STRAWBERRY & BEET SALAD
GOAT CHEESE, CANDIED PECANS,
MACHE & HONEY VINAIGRETTE



ENTREES

GRILLED SMOKED HAM CHOP
ROASTED POTATOES, ASPARAGUS &
BROWN SUGAR AND PINEAPPLE
GLAZE

SMOKED SALMON PLATTER
TWO HARD BOILED EGGS, SLICED SMOKED
SALMON, CAPERS, TOMATOES, RED ONION &
HERBED CREAM CHEESE W/ A TOASTED BAGEL &
ROASTED POTATOES

BROILED MD CRAB CAKE
SWEET CORN RISOTTO, ASPARAGUS
& REMOULADE

THREE CHEESE QUICHE
SERVED WITH ROASTED POTATOES

EGGS FLORENTINE
TWO POACHED EGGS & CREAMED SPINACH ON A
TOASTED ENGLISH MUFFIN & A ROASTED TOMATO
HOLLANDAISE SERVED WITH ROASTED POTATOES

TRADITIONAL BENEDICT
TWO POACHED EGGS, CANADIAN
BACON ON A TOASTED ENGLISH MUFFIN
WITH HOLLANDAISE & ROASTED
POTATOES

GRILLED LAMB CHOPS
SERVED WITH ENGLISH PEAS, ROASTED
POTATOES & A MINT DEMI-GLACE

STRAWBERRY SHORTCAKE FRENCH TOAST
SERVED WITH ROASTED POTATOES



DESSERT

**LEMON SORBET W/
FRESH RASPBERRIES**

CHOCOLATE MOUSSE

**STRAWBERRY
SHORTCAKE**

ITALIAN LEMON CAKE

PLEASE NO MODIFICATIONS OR SUBSTITUTIONS

* CONSUMING RAW OR UNCOOKED FOOD INCREASES THE CHANCE OF FOOD BORNE ILLNESS
ON PARTIES OF 6 OR MORE WE RESPECTFULLY ADD A 20% GRATUITY

