



VILLAGE SQUARE RESTAURANT



★ APPETIZERS ★

GF **EASTERN SHORE SWEET CORN CHOWDER** — 6/9
Basil oil & Candied bacon

GENERAL TSO'S CRISPY BRUSSELS SPROUTS — 11

Flash Fried Brussels Sprouts tossed in General Tso's Sauce w/ sesame seeds & scallions

GF **BLACK ANGUS ALBONDIGAS** — 12
Broiled Spanish style meatballs in Romesco sauce w/ crushed Marcona almonds

BACON WRAPPED BBQ SHRIMP — 14
6 NC shrimp wrapped in crispy Kunzler Bacon w/ grits and Carolina BBQ butter

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

★ 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 **GRILLED D'ANJOU PEAR SALAD** — 10
Walnut Pesto, chèvre cheese, arugula, crispy speck prosciutto & an oregano vinaigrette

STRAWBERRY SALAD CAPRESE — 10
Strawberries, grape tomatoes, Stracciatella cheese, EVOO, butter lettuce & balsamic reduction

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 Knead Bread brioche roll w/ French Fries

GF **BLACK ANGUS BURGER** * — 18
House Ground 12 oz. Black Angus Filet Tip Burger topped w/ Thick cut bacon, aged cheddar cheese, crispy onions & BBQ mayo on a Knead Bread Brioche bun w/ fries

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

* Consuming raw or uncooked food increases the chance of food borne illness

★ 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 ~

BUTTER BROILED MD CRABCAKES — 36
2-4 oz Blue crab Crabcakes w/ shoestring fries, red cabbage cole slaw & Remoulade sauce

GF **FISHERMAN'S CIOPPINO** — 25
Traditional San Francisco style seafood stew w/ Diver Scallops, Black Cod, Shrimp & Crab meat in a seasoned tomato Broth w/ fennel, onions and bell peppers w/ saffron rice

LENORE'S SMOTHERED PORK CHOP — 24
12 oz Grilled NC Cheshire Pork chop smothered in a wild mushroom and caramelized onion gravy w/ mashed red potatoes, French green beans and crispy onions

GF **JUMBO DIVER SCALLOPS CHESAPEAKE** — 29
Pan Seared Maine day boat Scallops, Creamy blue crab risotto, sautéed asparagus, charred lemon & oven roasted tomato sauce Choron

PAN ROASTED CHICKEN — 22
La Belle Patrimoine pasture raised, PA Dutch, heritage chicken, Sacramento Rice Company Rice Pilaf, sautéed asparagus & Herbed lemon butter sauce

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

GF **BLACKENED NC SHRIMP** — 22
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

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

\$2 ON ALL MODIFICATIONS/SUBSTITUTION