

VILLAGE SQUARE RESTAURANT

◆ APPETIZERS ◆

OVEN ROASTED TOMATO TARTINE — 12

Salad of oven roasted tomatoes, arugula, ramps, garlic & Feta cheese served over grilled Knead Bread baguette w/ EVOO & Balsamic pearls

GF PAN ROASTED JUMBO DIVER SCALLOPS

— 16

English pea, Roasted Piquillo pepper & baby potato salad w/ Lemon & saffron Rouille

GF GRILLED SPRING VEGETABLE

CRUDITES — 12

Asparagus, radish, baby carrot, jicama, cauliflower w/ a whipped Feta & wild Ramp dip

PESTO CRUSTED CALAMARI — 13

Flash fried Buttermilk brined calamari W/ San Marzano tomato fondue & a Lemon aioli

GF ½ DOZEN CHINCOTEAGUE OYSTERS ON THE HALF SHELL *

Raw 14, Rockefeller 16 or Motoyaki 16

◆ SALADS ◆

SONOMA WEDGE SALAD — 10

Ice Berg Lettuce, Red radish, cucumber, cherry tomato, Avocado, ramen crisps & a toasted sesame ranch

GF SPRING HARVEST SALAD — 12

Butter lettuce, strawberries, roasted grapes, Bleu cheese, spring onion & candied walnuts w/ Champagne vinaigrette

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

ADD GRILLED CHICKEN OR GRILLED SHRIMP — 12

◆ SANDWICHES ◆

BAJA SALMON BURGER — 18

Broiled 7 oz burger w/ Avocado, kimchi ramps, 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/ wild mushroom ragout & Swiss cheese on a Knead Bread 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/ Roasted spring garlic mashed potatoes, sautéed French green beans & 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

GRILLED LAMB PORTERHOUSE CHOPS

— 32

Sweet pea & orzo risotto, grilled California artichoke caponata w/ a Dill & Meyer Lemon Ladolemono

GF PAN SEARED ROCKFISH — 28

Sweet corn risotto, sautéed asparagus, charred Lemon & Sauce Bearnaise

PAN ROASTED CHICKEN — 22

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

BLACK COD GOUJONS — 25

French " fish and chips" w/ shoestring pommes frites, slaw, & a preserved lemon tartar sauce

GF ARGENTINIAN STEAK CHURRASCO* —

27

Marinated & Grilled 10 oz Black Angus Flank Steak w/ pureed sweet potatoes, red cabbage & jicama curtido & Ramp Chimichurri sauce

SHRIMP & GNOCCHI SCAMPI — 22

Sautéed NC shrimp w/ Yukon gold potato gnocchi, spring peas, blue lip spinach & cherry tomatoes in a roasted garlic & Meyer lemon butter 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

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