



# VILLAGE SQUARE RESTAURANT



## ★ APPETIZERS ★

### OYSTER MUSHROOM & BRIE SOUP –

5/9

White Hall Mushroom Farms oyster mushrooms pureed with triple cream brie served w/ roasted garlic croutons

### VIRGINIA OYSTERS – 13

Cast Iron fried select oysters w/ a caper & pineapple brown butter w/ parsnip puree

### BUTTERNUT SQUASH RAVIOLI – 15

Roasted Brussels Sprouts, Stracciatella cheese, candied pumpkin seeds & sage butter w/ balsamic drizzle

### GENERAL TSO'S NC SHRIMP – 15

Scallions & toasted sesame

### GF ½ DOZEN CHINCOTEAGUE OYSTERS ON THE HALF SHELL \*

Raw 14, Rockefeller 16 or Motoyaki 16

### OBX YELLOWFIN TUNA POKE – 16

Mango, avocado, cucumber, scallions & black sesame W/ sushi grade line caught OBX yellowfin tuna in a Shoyu dressing w/ wonton crisps

### CAESAR SALAD – 11

Baby Romaine lettuce, shaved Parmesan cheese, Brioche croutons, white anchovies and Caesar Dressing

### GF HARVEST SALAD – 12

Mixed Greens, Red Onion, roasted grapes, Mandarin Oranges, Candied Walnuts & Green Goddess Dressing

### 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

## ★ SANDWICHES ★

### LOBSTER ROLL – 23

Maine lobster salad, toasted bun & french fries

### THE BIG MICK – 20

12 oz. house ground Black Angus filet tip burger, special sauce, lettuce, cheese, pickles & onions on a toasted bun w/ French fries "my bun's have no seeds"

### QUICHE DU JOUR – 16

Mixed baby lettuces & tomato concasse

## ★ ENTRÉES ★

### GF FILET MIGNON BOURGUIGNON \*

Grilled Choice Black Angus 30 day aged Tenderloins w/ garlic mashed potatoes, sautéed French green beans & local oyster mushrooms with a Périgord truffle demi glace

~ 6 oz. 36 9 oz. 45 ~

### GF PAN SEARED ROCKFISH – 28

Creamy Blue crab risotto, sautéed asparagus & Sauce Vierge

### MIXED GRILL – 35

NZ Lamb Chops, Hudson Valley Duck meatballs & Bacon wrapped NC shrimp w/ garlic whipped potatoes, French green beans & Bearnaise sauce

### GF PAN ROASTED CHICKEN – 23

Cage free Local Airline Chicken breast, red skinned potato puree, asparagus and Wild mushroom Sauce

### BUTTER BROILED MD CRABCAKES – 38

2-4 oz Blue crab Crabcakes w/ shoestring fries, red cabbage cole slaw & Remoulade sauce

### DUCK BOLOGNESE – 24

Hudson valley duck, oven roasted tomato & butternut squash ragout simmered in a rosemary duck jus w/ potato gnocchi

### BLACKENED DIVER SCALLOPS &

NC SHRIMP – 29

Creamy smoked Gouda grits, braised collard greens & lemon beurre blanc

### GF GRILLED CERVENA VENISON LOIN \* –

28

Butternut squash puree, roasted White Hall Mushroom Farms oyster mushrooms, wilted spinach, fig molasses & pepita brittle

### ADD TO ANY ENTRÉE OR SALAD

Pan Seared Scallops - 18

Broiled Crab Cake - 22

Grilled Shrimp - 12

### \$2 ON ALL MODIFICATIONS/SUBSTITUTION

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

ON PARTIES OF 6 OR MORE WE RESPECTFULLY  
ADD A 20% GRATUITY

FIRST BASKET OF BREAD IS  
COMPLIMENTARY UPON REQUEST. ALL  
ADDITIONAL BASKETS WILL BE A \$2.00  
CHARGE FOR 4 PIECES

GF GLUTEN FREE OR CAN BE MADE GLUTEN FREE