

VILLAGE SQUARE RESTAURANT

◆ APPETIZERS ◆

GF BUTTERNUT SQUASH & LOCAL APPLE
BISQUE – \$6/9

APRICOT, BRIE & CARAMELIZED
ONION TART – 13

Fox Urban Farms arugula & candied Walnuts w/
Balsamic drizzle

GF 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

WILD MUSHROOM RAVIOLI – 15
Truffled Parmesan Cream, roasted garlic cloves &
oven roasted tomatoes

GF PESTO CRUSTED CALAMARI – 13
Flash fried Buttermilk brined calamari W/ San
Marzano tomato fondue & a Lemon aioli

CHARCUTERIE PLATE – 17
House made Pâté de Campagne, Olli Salumeria
salami & international cheeses w/ apricot
preserves, whole grain mustard & toasted baguette

CAESAR SALAD – 11
Baby Romaine lettuce, shaved Parmesan cheese,
Brioche croutons, white anchovies and Caesar
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 – 25
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

GF GLUTEN FREE OR CAN BE MADE GLUTEN FREE

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

◆ 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. 48 ~

GF BLACK ANGUS COTTAGE PIE – 22
House ground filet tips, White Hall oyster
mushrooms, Butternut squash & Vidalia onion
stewed in a rich beef reduction topped w/ aged
cheddar whipped potatoes & grilled rustic bread

GF PAN ROASTED CHICKEN – 25
Cage free Local Airline Chicken breast, red
skinned potato & roasted garlic puree, asparagus
and White Hall oyster mushroom chicken jus

GF LOUISIANA SEAFOOD GUMBO – 26
Shrimp, lump crab, crawfish and oysters in a
traditional Creole stew over sassafras rice, topped
w/ buttermilk fried lake Pontchartrain frog legs

BUTTER BROILED MD CRABCAKES – 38
2-4 oz Blue crab Crabcakes w/ shoestring fries,
roasted corn salad & Remoulade sauce

GF PAN SEARED DAY BOAT SCALLOP – 29
Butternut squash & brown butter risotto, sautéed
broccolini, candied pumpkin seeds & a Fox Urban
Farms sage pesto

GF GRILLED CERVENA VENISON LOIN * –
28
Roasted baby potatoes, sautéed broccolini & a
rosemary/port wine reduction

GF 14OZ BLACK ANGUS RIBEYE – 38
Seasoned & Seared ribeye w/ a loaded Twice baked
russet potato, asparagus & V2 single barrel
Buffalo Trace bourbon steak sauce

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

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