

# VILLAGE SQUARE RESTAURANT

## SUNDAY HAPPY HOUR BRUNCH

\$34.99 PER PERSON\*

\*NOT INCLUDING TAX OR GRATUITY

PAIRED WITH PENNY MIMOSAS & BLOODY MARYS

### March Brunch Menu



#### Appetizer



 **Prosciutto Wrapped Asparagus**

*Lemon Butter Grilled Early Spring Asparagus with  
Baby Greens Salad*

 **Elote Corn Chowder**

*Tortillas, Cilantro & Queso Fresco*

**Warm Soda Bread**

*Honey Yogurt Spread, Walnuts & Raspberries*

 **Beet & Strawberry Salad**

*Fox Urban Farms Mixed Greens, Roasted Beets, Strawberries,  
Walnuts, Goat Cheese & Balsamic Vinaigrette*



#### Entree



**Chicken & Waffle**

*Crispy Buttermilk Chicken Fritters, Sweet Belgian Waffle, Crispy Sweet  
Potato Puffs & Spicy Maple Syrup*

 **Lemon Herb Salmon**

*Pan Seared Salmon, Mushroom Risotto Asparagus & Lemon  
Herbed Beurre Blanc*

 **Irish Breakfast Skillet**

*Pastrami Hash, Poached Eggs, Red Potatoes, Vidalia Onions &  
Toast*

 **Traditional Eggs Benedict**

*Two Poached Eggs & Canadian Bacon on English Muffin &  
Hollandaise served with Roasted Potatoes*

**Eggs Florentine**

*Two Poached Eggs & Wilted Spinach on English Muffin topped with  
Hollandaise Sauce served with Crispy Sweet Potato Puffs*

**Crabcake Benedict**

*Petite Crab Cakes, Two Poached Eggs and Old Bay Hollandaise  
Sauce with Roasted Potatoes*

**Quiche du Jour**

*Asparagus, Mushroom & Brie Served with Roasted Potatoes*



#### Dessert



**Raspberry Lemon Cake**

**NY Style Cheesecake**

*Macerated Strawberries*

**Molten Lava Cake**

*Vanilla Ice Cream*

**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*