

# VILLAGE SQUARE RESTAURANT

## ✦ APPETIZERS ✦

**GF POTATO & LEEK SOUP – 6/9**  
*Pureed Yukon Gold potatoes & Holland leeks  
topped with candied bacon & chives*

**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*

**GF CREAMY GRUYERE FONDUE PLATE – 16**  
*Strawberries, roasted potatoes, crostini, asparagus &  
Belgian endive*

**GF HUMMUS PLATE – 13**  
*House made chickpea hummus w/ roasted baby  
carrots, radish, cucumber, sugar snap peas, Belgian  
endive & grilled pita bread*

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

**GF CRAB LOUIE NAPOLEON – 19**  
*Haas avocado, MD Blue crab, European cucumber,  
cherry tomato, grilled asparagus tips & Mache w/  
cracked black pepper & Louie dressing*

**CAESAR SALAD – 11**  
*Baby Romaine lettuce, 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*

**CRISPY MUMBO CHICKEN – 15**  
*B-n-B pickles on brioche w/ sweet potato tots*

**BLACK ANGUS BURGER \* – 20**  
*12 oz. house ground Black Angus filet tip burger w/  
roasted mushrooms, Swiss cheese & a toasted Kaiser  
bun w/ fries*

**GRILLED VEGETABLE WRAP – 14**  
*Squash, zucchini, bell pepper, red onion & eggplant  
w/ hummus & arugula served w/ Sweet potato tots*

**\$2 ON ALL MODIFICATIONS/SUBSTITUTION**

## ✦ ENTRÉES ✦

**GF FILET MIGNON BOURGUIGNON \***  
*Grilled Choice Black Angus 30 day aged  
Tenderloins w/ garlic mashed potatoes, sautéed  
asparagus & local oyster mushrooms with a Périgord  
truffle demi glace*  
**~ 6 OZ. 36 9 OZ. 48 ~**

**GF PECAN CRUSTED WALLEYE – 26**  
*Lake Superior Walleye crusted w/ chopped candied  
Pecans over rice pilaf & asparagus w/ Herbs de  
Provence Beurre Blanc*

**GF CHURRASCO BLACK ANGUS FLANK STEAK  
\* – 26**  
*Fox Urban Farms arugula, shaved red onion, blue  
cheese, and roasted tomato salad w/ roasted baby  
potatoes and chimichurri*

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

**GF SWEET CHILI SALMON – 28**  
*Pan seared Camanchaca salmon w/ Crab fried rice,  
stir-fried napa cabbage & red bell pepper w/ sweet  
chili glaze*

**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*

**GF CHICKEN GRENOBLOISE – 23**  
*Pan roasted chicken breast scaloppine w/ spinach  
risotto, roasted baby carrots, snap peas & browned  
butter, lemon & caper pan sauce*

**FRUTTI DI MARE – 27**  
*Jumbo shrimp, crab, mussel & diver scallops w/  
hand cut Pappardelle pasta & spinach in a creamy  
San Marzano tomato Arrabbiata sauce*

### ADD TO ANY ENTRÉE OR SALAD

*Pan Seared Salmon - 18*

*Grilled Shrimp - 12*

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

**# THE VIRGINIA DEPARTMENT OF HEALTH WARNS  
THAT RAW OR UNDERCOOKED FOODS MAY  
INCREASE THE RISK OF FOODBORNE ILLNESS**

**GF GLUTEN FREE OR CAN BE MADE GLUTEN FREE**

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