

VILLAGE SQUARE RESTAURANT

◆ APPETIZERS ◆

GF POTATO & LEEK SOUP – 6/9

Pureed Yukon Gold potatoes & Holland leeks topped with candied bacon & chives

GF STRAWBERRY SALAD CAPRESE – 12

Strawberries, grape tomatoes, Burrata Mozzarella cheese, EVOO, baby arugula & balsamic reduction

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

◆ 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 glaze
~ 6 oz. 36 9 oz. 48 ~

SPRING LAMB SHEPPARD'S PIE – 23

Ground lamb, White Hall oyster mushrooms, Butternut squash & Vidalia onion topped w/ aged cheddar whipped potatoes & grilled rustic bread

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

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

☞ GF GLUTEN FREE OR CAN BE MADE GLUTEN FREE ☜

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

\$2 ON ALL MODIFICATIONS/SUBSTITUTION