

# VILLAGE SQUARE RESTAURANT

## ✦ APPETIZERS ✦

GF OBX SEAFOOD CHOWDER – 7/10  
*Creamy shrimp, crab and scallop chowder*

FRIED LOUISIANA GREEN TOMATOES – 14  
*Creole Shrimp Étouffée & scallions*

GF CAST IRON BAKED BURRATA – 14  
*Roasted baby tomatoes, Balsamic onions, pesto & baby arugula served with ciabatta crostini*

PERUVIAN NIKKEI TUNA CEVICHE # – 16  
*Sashimi grade Ahi tuna, mango, hot house cucumber, Mandarin orange & red onion marinated in an Aji Amarillo & soy dressing w/ wonton crisps*

GF ½ DOZEN CHINCOTEAGUE OYSTERS ON THE HALF SHELL \*  
*Raw 14, Rockefeller 16 or Motoyaki 16*

CHESAPEAKE BAY BLUE CRAB FRITTERS – 15  
*Roasted sweet corn & bell pepper relish w/ remoulade*

GF KEY WEST CAESAR SALAD – 11  
*Baby romaine, radish, tomato, scallions, croutons & queso blanco w/ a creamy Meyer lemon Caesar*

GF SANDIA SALAD – 12  
*Fresh seedless Watermelon, grilled jalapeno, pickled red onion, jicama, queso fresco & baby arugula w/ a lime/ honey vinaigrette & pico limon sprinkle*

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*

BURGER ANIMAL STYLE # – 20  
*12 oz. house ground Black Angus filet tip burger w/ Cabot American cheese, lettuce, tomato, pickle, secret Cali sauce & grilled onions on a toasted Kaiser bun w/ fries*

CRAB CAKE SANDWICH – 22  
*Butter Broiled Maryland Crab Cake, lettuce, tomato, remoulade on a Kaiser roll with French 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, veg du jour with a Périgord truffle demi glace*  
~ 6 oz. 39 9 oz. 48 ~

GF AÑASCO SUGAR CANE SHRIMP – 24  
*grilled sugar cane shrimp skewers w/ Alejandro's rice & pigeon peas, tostones, fire roasted pineapple salsa & Sofrito butter*

BLACKENED PORK CHOP – 25  
*Bone in 12 oz heritage pork chop w/ Baked Mac-n-Cheese, braised collard greens, Tobacco onions & BBQ butter*

SCALLOP, CRAB & RICOTTA CANNELLONI – 27  
*Sweet Peas, Roasted corn & tomatoes w/ a lemon Alfredo & shaved Parmesan*

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 PAN SEARED ROCKFISH – 30  
*Line Caught dayboat Chesapeake Rockfish w/ Creamy Eastern shore sweet corn risotto, sautéed asparagus & Remoulade*

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

GF PAN ROASTED CHICKEN – 25  
*Cage free Local Airline Chicken breast, Sun-dried tomato risotto, broccolini, Turmeric oil and Sauce Vierge*

ADD TO ANY ENTRÉE OR SALAD  
*Shrimp Skewer - 12*

*Airline Chicken Breast - 16*

*Crabcake- 18*

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

^WE FRY IN TALLOW

GF GLUTEN FREE OR CAN BE MADE GLUTEN FREE

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