

VILLAGE SQUARE RESTAURANT

✦ APPETIZERS ✦

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

FRIED LOUISIANA GREEN TOMATOES – 14
Creole Shrimp Étouffée & scallions

🍷 **CAST IRON BAKED BURRATA – 14**
Roasted local peaches, 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

🍷 **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

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

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

🍷 **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 ✦

🍷 **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 ~

🍷 **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

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

🍷 **PAN SEARED SALMON – 28**
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

🍷 **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

🍷 **GLUTEN FREE OR CAN BE MADE GLUTEN FREE** 🍷

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