

VILLAGE SQUARE RESTAURANT

✦ APPETIZERS ✦

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

MIXED GREEN SALAD – 10
Baby field greens, strawberries, red onion, cucumber, walnut, Goat cheese & an apple cider vinaigrette

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

Gf **FRIED VIRGINIA OYSTERS – 13**
Cast Iron fried select oysters w/ remoulade & grilled Lemon

Gf **GENERAL TSO'S NC SHRIMP – 15**
Scallions & toasted sesame

FRIED GREEN TOMATOES – 14
Green Beefsteak tomatoes, MD blue crab and Eastern shore sweet corn salad w/ Old Bay remoulade

WILD MUSHROOM RAVIOLI – 13
Truffled Parmesan Cream, roasted garlic cloves & oven roasted tomatoes

SALAD OF LOCAL HEIRLOOM TOMATOES – 11
Stracciatella mozzarella, prosciutto crisps, baby arugula, white Balsamic reduction & Basil vinaigrette

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

✦ 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

\$2 ON ALL MODIFICATIONS/SUBSTITUTION

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

✦ ENTRÉES ✦

Gf **FILET MIGNON BOURGUIGNON #**
Grilled Choice Black Angus 30 day aged Tenderloins w/ garlic mashed potatoes, veg du jour with a demi glace
~ 6 oz. 39 9 oz. 48 ~

BLACKENED NC SHRIMP – 24
Smoked Gouda Byrd Mill stone ground grits, asparagus & a Maryland blue crab cream

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 SALMON – 27**
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

CHICKEN BREAST PARMESAN – 23
Pan roasted Local- cage- free airline chicken breast w/ sautéed baby vegetables, Burrata mozzarella, tomato ragout & basil pesto

ADD TO ANY ENTRÉE OR SALAD
Blackened Shrimp - 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**