


# VILLAGE SQUARE


RESTAURANT

## Fall Sunday Lunch Menu

### Appetizer

 **Soup du Jour - 6/9**  
House made Soup of the Day

 **Traditional Caesar Salad - 10**  
Romaine Lettuce, Shredded Parmesan, Brioche  
Croutons & Caesar Dressing


 **Mixed Greens Salad - 10**  
Baby Field Greens, Strawberries, Red Onion, Cucumber,  
Walnut, Goat Cheese & an Apple Cider Vinaigrette

 **1/2 Dozen Oysters on the Half Shell**  
Raw 14, Rockefeller 16 or Motoyaki 16

**Sweet Corn Hush Puppies - 8**  
Pimento Cheese

**Tasso Ham and Apple Tartlet - 12**  
Hot Honey Drizzle


### Sandwiches


 **Brunch Burger - 17**  
8oz Burger with Fried Egg, Bacon, Tomato &  
Dijonnaise with French Fries

**Open Faced Monte Cristo- 19**  
Hot Ham, Turkey and Swiss on French Toast with  
Apricot Preserves, Maple Syrup and Roasted  
Potatoes

**Chicken Salad Croissant- 14**  
Chicken Salad, Lettuce & Tomato on Flaky  
Croissant served with French Fries

### Entree

 **Traditional Benedict\* - 16**  
Two Poached Eggs & Canadian Bacon on English  
Muffin with Hollandaise served with Roasted Potatoes

 **Apple Cider Glazed Pork Chop - 21**  
Sweet Potato and Pear Hash, Asparagus and Cider  
Reduction

**Alaskan Salmon Benedict - 19**  
Two Broiled Salmon Cakes topped with Poached Eggs  
and Dill Hollandaise Sauce with Roasted Potatoes

 **Shrimp & Grits - 18**  
Pan Seared Shrimp, Stone Ground Grits, Creole  
Sauce & Collard Greens

**Praline French Toast - 17**  
Thick Cut Brioche French Toast with a Toasted Pecan Praline Syrup,  
Whipped Cream and Roasted Potatoes

**Chicken & Waffle - 18**  
Buttermilk Chicken Fritters, Belgian Waffles &  
Roasted Potatoes


**Butternut Squash Ravioli - 18**  
Wilted Spinach, Fresh Sage, Candied Pepita, Stracciatella Mozzarella  
& Chardonnay Butter Sauce

### Featured Desserts

**Chocolate Cream Cake- 8**

**Apple Pie a la Mode - 10**

**Ice Cream Sandwich du Jour - 8**

 **Gluten Free or Can Be Made Gluten Free**  
**Please no modifications or substitutions**  
\* Consuming raw or uncooked food increases the  
chance of food borne illness  
On Parties of 6 or more we respectfully add a 20% gratuity  
We use Tallow in our Fryer