

Village Square Lunch

Appetizers & Salads

Gf SOUP DU JOUR — 5 / 9

Gf ½ DOZEN CHINCOTEAGUE OYSTERS ON THE HALF SHELL *

Raw 14, Rockefeller 16 or Motoyaki 16

Gf GENERAL TSO'S SHRIMP

Flash fried shrimp tossed in General Tso's sauce — 10

Gf MIXED GREEN SALAD — 10

Baby field greens, strawberries, red onion, cucumber, walnut, Goat cheese & an apple cider vinaigrette

Gf CAESAR SALAD — 10

Baby Romaine lettuce, Parmesan cheese, Brioche croutons, and Caesar Dressing

Gf AUTUMN SPINACH SALAD — 11

Baby spinach, sliced apple, cranberry, red onion, candied pecans & goat cheese tossed in a warm apple cider vinaigrette

Entrées

Gf THE OLD TOWN LUNCH - 13

Choice of chicken, tuna or egg salad sandwich on wheat bread, with a cup of soup du jour & Caesar or mixed green salad

Gf BLACK ANGUS BURGER* — 16

8 Oz. House Ground Black Angus w/ choice of cheese, LTO on a Kaiser roll w/ French fries

Gf TURKEY CLUB — 15

Shaved turkey breast, avocado, thick cut Kunzler bacon, red onion, arugula, and Swiss cheese on a toasted croissant w/ fries

CRISPY CHICKEN CAPRESE — 16

local heirloom tomato, mozzarella cheese, pesto dijonnaise on a toasted roll w/ French fries

POT ROAST FRENCH DIP — 17

Sliced slow cooked pot roast, Swiss cheese, horseradish mayo & caramelized onions on French bread w/ au jus and French fries

QUICHE DU JOUR — 16

Mixed baby lettuces & tomato concasse

Gf BLACK ANGUS COTTAGE PIE — 19

House ground filet tips, White Hall oyster mushrooms, butternut squash, Vidalia onions stewed in a rich beef reduction topped w/ aged cheddar whipped potatoes & grilled rustic bread

Gf MARYLAND CRAB ROLL

Maryland crab salad, toasted bun & french fries — 20

Gf *GLUTEN FREE OR CAN BE MADE GLUTEN FREE

#THE VIRGINIA DEPARTMENT OF HEALTH WARNS THAT RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS

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

WE FRY IN TALLOW