

VILLAGE SQUARE RESTAURANT

✦ APPETIZERS ✦

Gf NEW ENGLAND CLAM CHOWDER – 8/10
Traditional clam chowder w/ bacon topped with oyster crackers

Gf WARM BUTTERNUT SQUASH CAPRESE – 12
Sautéed Butternut squash, sage, & cherry tomato w/ a crispy polenta cake, stracciatella mozzarella and balsamic glaze

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

Gf AUTUMN SPINACH SALAD – 11
Baby spinach, sliced apple, cranberry, red onion, candied pecans & goat cheese tossed in a warm apple cider vinaigrette

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

Gf BAVARIAN ROASTED CAULIFLOWER SALAD – 12
Fingerling potatoes, cauliflower, Riesling poached raisins, caramelized onions & baby kale in a tarragon & whole grain mustard vinaigrette

WEDGE SALAD – 12
Iceberg lettuce, cherry tomato, red onion, bacon, scallions w/ crispy ramen pieces and a buttermilk blue cheese dressing

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

✦ SANDWICHES ✦

Gf 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

ALASKAN SALMON BURGER – 18
Alaskan salmon, arugula, pickled red onion, avocado, chipotle aioli on a toasted Kaiser bun w/ fries

Gf MARYLAND CRAB ROLL – 20
Maryland crab salad, toasted bun & french fries

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

✦ ENTRÉES ✦

Gf FILET MIGNON BOURGUIGNON #
Grilled Choice Black Angus 30 day aged Tenderloins w/ garlic mashed potatoes, veg du jour with a demi glaze

~ 6 oz. 39 9 oz. 48 ~

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

Gf PAN ROASTED SEA SCALLOPS – 30
Butternut squash puree, local oyster mushrooms, wilted baby spinach, candied pepita & sage beurre blanc

Gf GRILLED PORK CHOP # – 25
Brown sugar sweet potato puree, wilted spinach and a bourbon apple butter glaze

Gf BLACK ANGUS COTTAGE PIE – 22
House ground filet tips, White Hall oyster mushrooms, Butternut squash & Vidalia onion stewed in a rich beef reduction topped w/ aged cheddar whipped potatoes & grilled rustic bread

Gf STUFFED FLOUNDER – 29
Atlantic flounder stuffed w/ shrimp, crab and ricotta over baby potatoes, peas, corn & roasted tomatoes w/ a Lemon butter

WILD MUSHROOM RAVIOLI – 21
Truffled Parmesan Cream, roasted garlic cloves, caramelized onions, sage, oven roasted tomatoes & wilted spinach

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
Toasted Sardinian couscous, asparagus and a bell pepper and hot house tomato peperonata sauce

Gf CHICKEN A LA KING – 24
Pan seared chicken breast, rice pilaf, sautéed peas and baby carrots w/ a wild mushroom velouté and buttermilk biscuit.

ADD TO ANY ENTRÉE OR SALAD

Blackened Shrimp - 12

Seared Chicken Breast - 12

Seared Scallops- 18

FIRST BASKET OF BREAD IS
COMPLIMENTARY UPON REQUEST. ALL
ADDITIONAL BASKETS WILL BE A \$2.00
CHARGE FOR 4 PIECES

\$2 ON ALL MODIFICATIONS/SUBSTITUTION