

VILLAGE SQUARE RESTAURANT

✦ APPETIZERS ✦

Gf LOCAL APPLE & BUTTERNUT SQUASH SOUP
— 6/9

Candied pepita and creme fraîche

FRENCH ONION SOUP — 8/11

Sweet Vidalia, cipollini, and shallot stewed in a roasted duck demi glace w/ melted Gruyere cheese & toast point

Gf WARM BUTTERNUT SQUASH CAPRESE — 12

Sautéed Butternut squash, sage, & cherry tomato w/ a crispy polenta cake, stracciatella mozzarella and balsamic glaze

Gf MEXICAN CAESAR SALAD — 11

Romaine lettuce, crispy tortilla strips, avocado, grated Cotija cheese and a chipotle Caesar dressing

CRISPY BUFFALO NC QUAIL — 15

Apple, celery, napa cabbage & Bleu cheese slaw w/ a warm buffalo sauce drizzle

Gf FRIED VIRGINIA OYSTERS — 13

Cast Iron fried select oysters w/ remoulade & grilled Lemon

Gf WINTER 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 ½ DOZEN CHINCOTEAGUE OYSTERS ON THE HALF SHELL *

Raw 14, Rockefeller 16 or Motoyaki 16

✦ SANDWICHES ✦

BBQ & BLEU CHEESE BURGER — 20

10 oz. house ground filet tip burger w/ melted blue cheese, Carolina Gold barbecue butter, and crispy 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

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

~WE FRY IN TALLOW

✦ ENTRÉES ✦

Gf FILET MIGNON # — 48

Grilled 8 oz Choice Black Angus 30 day aged Tenderloin w/ garlic mashed potatoes, veg du jour with a demi glace

Gf BLACKENED NC SHRIMP — 24

Smoked Gouda Byrd Mill stone ground grits, collard greens & a Creole tomato andouille ragout

PORK CHOP MILANESE — 25

Thin pounded bone in Prime pork chop; lightly breaded and sautéed in EVOO w/ spaghetti squash, tomato fondue, wilted spinach and a lemon oregano pesto

Gf PAN ROASTED SEA SCALLOPS — 30

Butternut squash puree, local oyster mushrooms, wilted baby spinach, candied pepita & sage beurre blanc

DUCK BOLOGNESE — 26

Hudson valley duck, oven roasted tomato & butternut squash ragout simmered in a rosemary duck jus w/ potato gnocchi

Gf BLACK ANGUS COTTAGE PIE — 23

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

RAINBOW TROUT NANCY — 27

Pan seared rainbow trout, rice pilaf & asparagus w/ a blue crab, brown butter and caper pan sauce

VENISON AU POIVRE — 28

Venison loin w/ rosemary potato mousse, honey glazed carrots and a cognac-peppercorn cream sauce

GRILLED TOP SIRLOIN — 28

8oz top sirloin w/ a loaded Twice baked russet potato, asparagus & V2 single barrel Buffalo Trace bourbon steak sauce

ADD TO ANY ENTRÉE OR SALAD

Blackened Shrimp - 12

Seared Scallops- 18

**FIRST BASKET OF BREAD IS
COMPLIMENTARY UPON REQUEST. ALL
ADDITIONAL BASKETS WILL BE A \$3.00
CHARGE FOR 4 PIECES**

\$2 ON ALL MODIFICATIONS/SUBSTITUTION

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

👉 **Gf GLUTEN FREE OR CAN BE MADE GLUTEN FREE** 👈