

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 WINTER 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

SMOKED SALMON BLT – 17

Smoked salmon, thick cut Kunzler bacon, lettuce and tomato on a toasted croissant w/ fries

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

LOBSTER ROLL – 27

Maine lobster salad, toasted bun & french fries

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