

VILLAGE SQUARE RESTAURANT

★ APPETIZERS ★

GF LOCAL APPLE & BUTTERNUT SQUASH SOUP

- 6/9

Candied pepita and creme fraîche

GF 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, straciata mozzarella and balsamic glaze

GF MEXICAN CAESAR SALAD - 11

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

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 1/2 DOZEN CHINCOTEAGUE OYSTERS ON THE HALF SHELL

Raw 14, Rockefeller 16 or Motoyaki 16

★ SANDWICHES ★

GF 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

GF LOBSTER ROLL - 27

Maine lobster 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

★ 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 GRILLED SUGARCANE SHRIMP - 22

Peruvian crab & vegetable fried rice w/ an Aji Amarillo coconut cream sauce

GF CAST IRON FRIED PORK CHOP # - 23

Thin pounded bone in Prime pork chop; lightly breaded and sautéed in EVOO, Creole style Hoppin' John w/ black-eyed peas, collard greens, mirepoix & tasso ham with basmati rice & red-eye gravy

GF DUCK A L'ORANGE # - 27

Oven roasted Hudson Valley duck breast, pomme puree, haricot vert & roasted cipollini onion w/ blood orange sauce L'Orange

GF PAN ROASTED SEA SCALLOPS - 30

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

GF BLACKANGUS 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

CORBREAD STUFFED QUAIL - 25

North Carolina quail, stone ground cheddar grits, braised collard greens, and a hot honey & peach glaze

GF GRILLED TOP SIRLOIN # - 28

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

GF ROCKFISH PROVENÇAL - 32

Pan seared wild caught rockfish fillet, thyme fondant potatoes, roasted vegetable mélange, w/ a saffron and roasted red pepper hollandaise

ADD TO ANY ENTRÉE OR SALAD

Shrimp Skewer - 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