

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, stracciatella 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 ½ 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

✦ 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 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

CORNBREAD 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

 **GF GLUTEN FREE OR CAN BE MADE GLUTEN FREE** 

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