

# VILLAGE SQUARE RESTAURANT

## ★ APPETIZERS ★

**GF** MARYLAND CRAB BISQUE – 8/11  
Blue crab claw meat, Old Bay oyster crackers

**GF** WARM ASPARAGUS CAPRESE – 12  
Sautéed asparagus, sage, & cherry tomato w/ a crispy polenta cake, stracciatella mozzarella and balsamic glaze

**GF** STRAWBERRY SPINACH SALAD – 11  
Baby spinach, sliced strawberry, pickled red onions, & warm pecan crusted goat cheese w/ balsamic vinaigrette

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

**GF** SMOKED TROUT DIP – 14  
Smoked rainbow trout, whipped cream cheese, capers, shallot and fresh dill w/ toast points, pickled red onions & red currant jelly

**GF** MEDITERRANEAN SALAD – 12  
Farro, baby arugula, roasted tomatoes, cucumber, toasted chickpeas, red onion w/ sumac-dill vinaigrette

**GF** V2'S CHOPPED SALAD – 11  
Iceberg lettuce, cherry tomatoes, bacon, blue cheese crumbles, corn & parmesan cheese w/ ranch dressing

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

**GF** CHEF SELECT OYSTERS – 18  
Oysters of the day, served with mignonette and cocktail sauce

## ★ SANDWICHES ★

**GF** BBQ HAWAIIAN BURGER – 20  
10 oz. house ground filet tip burger w/ grilled pineapple, brown sugar bacon & BBQ sauce on a toasted Kaiser bun w/ fries

**GF** ATLANTIC HALIBUT BURGER – 18  
Atlantic Halibut, arugula, pickled red onion, avocado, chipotle aioli on a toasted Kaiser bun w/ fries

**GF** LOBSTER ROLL – 27  
Maine lobster salad, toasted bun w/ fries

## ★ 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** CORNMEAL CRUSTED CATFISH – 20  
Pan fried blue catfish filet w/ stone ground cheddar grits, braised collard greens & charred scallion remoulade

**GF** LOUISIANA BBQ SHRIMP – 24  
Sweet corn risotto, braised collard greens, and house barbeque sauce

**GF** SANTORINI LAMB KEBABS – 26  
Basmati rice with parsley and lemon, marinated grape leave dolmas, sautéed Mediterranean vegetable medley, pita bread & tzatziki sauce

**GF** PAN ROASTED DIVER SCALLOPS – 30  
Sweet corn puree, roasted fingerling potatoes, sautéed asparagus & a blistered cherry tomato & tarragon butter

VEGETABLE GNOCCHI PRIMAVERA – 22  
Yukon Gold potato gnocchi w sautéed Whitehall Farms oyster mushrooms, cherry tomatoes, asparagus, zucchini, & yellow squash in a light tomato broth

**GF** SWEET CHILI GLAZED SALMON – 26  
Pan seared Camanchaca salmon filet, jasmine rice, Laotian green papaya salad & wilted bok choy w/ sweet chili glaze

**GF** SEARED HERITAGE PORK CHOP – 23  
Bone-in pork chop w/ potatoes au Gratin, sautéed asparagus & Whitehall Farms oyster mushroom and Dijon mustard cream sauce

**GF** ARGENTINIAN STEAK CHURRASCO\* – 27  
Marinated & Grilled 10 oz Black Angus Flank Steak w/ roasted baby potatoes, purple cabbage & carrot slaw & a sweet oregano Chimichurri sauce

ADD TO ANY ENTRÉE OR SALAD  
Sautéed Shrimp- 12

Seared Salmon Filet- 14

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

# 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