

# VILLAGE SQUARE RESTAURANT

## SUNDAY HAPPY HOUR BRUNCH

\$34.99 PER PERSON\*

\*NOT INCLUDING TAX OR GRATUITY

PAIRED WITH PENNY MIMOSAS & BLOODY MARYS WHEN PURCHASING THE 3-COURSE BRUNCH

*Sangria*  
for a Penny

### July Brunch Menu

*Sangria*  
for a Penny



#### HEIRLOOM TOMATO CAPRESE

FRESH BURRATA MOZZARELLA AND LOCAL  
BASIL PESTO

#### AHI TUNA POKE

AHI TUNA, CUCUMBER, MANDARIN ORANGE,  
GRILLED JALAPENO PEPPERS WITH WONTON CHIPS

#### LOCAL HONEYDEW MELON AND PROSCIUTTO TARTINE

WHIPPED GOAT CHEESE AND BALSAMIC REDUCTION

#### SHRIMP & SWEET CORN FRITTERS

REMOULADE



#### EGGS ST. DENIS

FRIED GREEN TOMATOES, CRAB SALAD, TWO  
POACHED EGGS & HOLLANDAISE SERVED WITH  
ROASTED POTATOES

#### CHILAQUILES

CORN TORTILLAS IN A SPICY TOMATO SAUCE,  
QUESO FRESCO, TWO POACHED EGGS SERVED  
WITH REFRIED BEANS

#### TRADITIONAL EGGS BENEDICT

TWO POACHED EGGS & CANADIAN BACON ON  
ENGLISH MUFFINS WITH HOLLANDAISE SERVED  
WITH ROASTED POTATOES

#### BELGIAN WAFFLES

SERVED WITH GRAND MARNIER MARINATED  
STRAWBERRIES, WHIPPED CREAM AND ROASTED  
POTATOES

#### TORTILLA ENCRUSTED SALMON

BLACK BEANS, CHARROS, SPANISH RICE &  
AVOCADO AIOLI

#### BUTTERMILK BISCUITS & GORE'S SAUSAGE GRAVY

SERVED WITH ROASTED POTATOES

#### BANANA CHOCOLATE CHIP PANCAKES

SERVED WITH ROASTED POTATOES



COCONUT CAKE

CANNOLI

COFFEE MOUSSE CAKE

PLEASE NO MODIFICATIONS OR SUBSTITUTIONS

\* CONSUMING RAW OR UNCOOKED FOOD INCREASES THE CHANCE OF FOOD BORNE ILLNESS  
ON PARTIES OF 6 OR MORE WE RESPECTFULLY ADD A 20% GRATUITY