

VILLAGE SQUARE RESTAURANT

★ APPETIZERS ★

CHESAPEAKE CRAB BISQUE – 5/9
Blue crab & Sweet corn timbale & Old Bay oyster crackers

FRIED GREEN TOMATOES – 14
Farmer Mikes famous green Beefsteak tomatoes, MD blue crab and Eastern shore sweet corn salad w/ Old Bay remoulade

MOROCCAN FALAFEL – 11
Oven roasted falafel w/ a tomato and bell pepper Taktouka & tahini drizzle

OBX YELLOWFIN TUNA POKE – 16
Mango, avocado, cucumber, scallions & black sesame W/ sushi grade line caught OBX yellowfin tuna in a Shoyu dressing w/ wonton crisps

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

BEEFSTEAK TOMATO SALAD – 13
Farmer Mikes Famous Beefsteak tomatoes, Kunzler bacon, grilled red onions, cornbread croutons, butter lettuce & Smoked Bleu cheese dressing

PROSCIUTTO & MELON CAPRESE – 14
Creamy Stracciatella Mozzarella, local watermelon & cantaloupe w/ thin shave Prosciutto di Parma, Balsamic reduction & Extra Virgin olive oil toasted ciabatta

GF FOX URBAN FARMS MARKET SALAD – 13
Grown right here in the City of Winchester; Harvested By Farmer Fox & delivered to us to ensure the freshest lettuces & greens available, paired with our chefs daily salad creation

ADD GRILLED CHICKEN OR GRILLED SALMON TO A SALAD – 12

★ SANDWICHES ★

GF BLACK ANGUS BURGER * – 18
House Ground 12 oz. Black Angus Filet Tip Burger topped w/ BBQ braised onion jam & Aged Cheddar cheese on a Knead Bread Brioche bun w/ fries

LOBSTER ROLL – 23
Maine lobster salad, toasted bun & french fries

QUICHE DU JOUR – 16
Mixed baby lettuces & tomato concasse

★ ENTRÉES ★

GF FILET MIGNON BOURGUIGNON *
Grilled Choice Black Angus 30 day aged Tenderloins w/ garlic mashed potatoes, sautéed French green beans & local oyster mushrooms with a Périgord truffle demi glace
~ 6 oz. 36 9 oz. 44 ~

BUTTER BROILED MD CRABCAKES – 36
2-4 oz Blue crab Crabcakes w/ shoestring fries, red cabbage cole slaw & Remoulade sauce

GRILLED CHICKEN PAILLARD – 23
Butterflied Cage free chicken breast w/ a ragout of summer squashes, rice pilaf & a Lemon herb Beurre blanc

GF BLACKENED NC SHRIMP AND GRITS – 23
Pan Roasted Wanchese NC shrimp w/ Aged Cheddar Byrd Mill stone ground grits, braised collard greens & a roasted tomato creole sauce.

GF PAN ROASTED DIVER SCALLOPS – 29
Eastern shore sweet corn risotto, sautéed asparagus & a roasted tomato butter

TORTILLA CRUSTED SALMON – 25
Black Bean Charros, Spanish rice, avocado aioli & a chipotle beurre blanc

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

LOCAL EGGPLANT BRINJAL – 21
Crispy Fried eggplant, stewed tomato thokku, hummus, cucumber & onion salad w/ toasted pita

ADD TO ANY ENTRÉE

Pan Seared Scallops - 18
Broiled Crab Cake - 22
Grilled Shrimp - 12

FIRST BASKET OF BREAD IS COMPLIMENTARY UPON REQUEST. ALL ADDITIONAL BASKETS WILL BE A \$2.00 CHARGE FOR 4 PIECES

\$2 ON ALL MODIFICATIONS/SUBSTITUTION

* Consuming raw or uncooked food increases the chance of food borne illness

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