# 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



During the month of October we will be donating \$2.50 of each brunch purchased to a local women's charity.



## Butternut Squash & Local Apple Bisque

Cornbread Croutons

#### General Tso's Brussels Sprouts

Sesame Seeds & Scallions

#### **Harvest Greens Salad**

Grilled Glaize Apples, Roasted Butternut Squash, Red Onion, Candied Walnuts & Goat Cheese with Tarragon Vinaigrette

#### Oysters Rockefeller

Broiled oysters stuffed with our famous spinach, bacon & cream cheese  $\min$ 



#### **MD Crab Pot Pie**

Creamy MD Crab Veloute with Lump Crab, Carrots, Peas, Oven Roasted Tomatoes, Corn & Potatoes topped with Pic Crust

#### **Pumpkin Spiced French Toast**

Cream Cheese Frosting, Roasted Potatoes and Bacon

#### **Biscuit & Gravy Benedict**

Two Poached Eggs & Sausage Gravy over Buttermilk Biscuits served with Roasted Potatoes

Lemon Cream Cake

#### **Steak & Eggs Benedict**

Grilled Filet Mignon Tips with two Poached Eggs on English Muffins and Béarnaise Sauce served with Roasted Potatoes

#### **Blackened Redfish**

Mushroom Risotto, Asparagus & Hollandaise

#### **Traditional Eggs Benedict**

Two Poached eggs & Canadian Bacon on English Muffins topped with Hollandaise Sauce and served with Roasted Potatoes

#### **Quiche Lorraine**

Served with Roasted Potatoes



**Hazelnut Crunch Cake** 

### <u>Pumpkin Pie</u>



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