

VILLAGE SQUARE RESTAURANT

★ APPETIZERS ★

OYSTER MUSHROOM & BRIE SOUP –

5/9

White Hall Mushroom Farms oyster mushrooms pureed with triple cream brie served w/ roasted garlic croutons

LOBSTER RAVIOLI – 17

San Marzano tomato & Calabrian chili arrabbiata sauce, fresh shaved Parmesan cheese and local basil oil

GF ½ DOZEN CHINCOTEAGUE OYSTERS ON THE HALF SHELL *

Raw 14, Rockefeller 16 or Motoyaki 16

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 ROASTED LOCAL BEET SALAD – 12

House made Pancetta lardon, goat cheese, candied walnuts, roasted butternut squash, pickled red onion, arugula & apple cider vinaigrette

SONOMA WEDGE SALAD – 11

Ice Berg Lettuce, Red radish, cucumber, cherry tomato, avocado, ramen crisps & a toasted sesame ranch

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

★ SANDWICHES ★

LOBSTER ROLL – 23

Maine lobster salad, toasted bun & french fries

THE BIG MICK – 20

12 oz. house ground Black Angus filet tip burger, special sauce, lettuce, cheese, pickles & onions on a toasted bun w/ French fries "my bun's have no seeds"

CHESAPEAKE OYSTER PO BOY – 21

Tartar sauce, lettuce, tomato & onion on demi baguette w/ Old Bay 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. 45 ~

GF PAN ROASTED DIVER SCALLOPS – 29

Eastern shore sweet corn risotto, sautéed asparagus & a roasted tomato butter

GF GRILLED LAMB DUO – 29

Grilled half lamb rack & Moroccan Merguez sausage w/ Yukon gold potato & thyme fondue, wilted spinach & a minted lamb jus

GF GRILLED SALMON * – 26

Roasted Spaghetti squash, San Marzano tomato fondue, asparagus & Napa Valley EVOO & micro basil

PAN ROASTED RED DRUM – 28

Louisiana Gulf Shrimp Étouffée, herbed yellow rice pilaf & wilted spinach

BUTTER BROILED MD CRABCAKES – 38

2-4 oz Blue crab Crabcakes w/ shoestring fries, red cabbage cole slaw & Remoulade sauce

GF HUDSON VALLEY DUCK BREAST * – 27

Black bean cake, charred pineapple relish, wilted spinach, tortilla crisps & a smoked yellow bell pepper coulis

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.

ADD TO ANY ENTRÉE OR SALAD

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**

GF GLUTEN FREE OR CAN BE MADE GLUTEN FREE