

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

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

BUTTERNUT SQUASH RAVIOLI – 15
Roasted Brussels Sprouts, Stracciatella cheese,
candied pumpkin seeds & sage butter w/ balsamic
drizzle

GF ROASTED BRUSSELS SPROUTS – 13
Pork belly, shaved Parmesan, Marcona Almonds,
roasted Fuji apple vinaigrette

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

GF PESTO CRUSTED CALAMARI – 13
Flash fried Buttermilk brined calamari W/ San
Marzano tomato fondue & a Lemon aioli

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

CAESAR SALAD – 11
Baby Romaine lettuce, shaved Parmesan cheese,
Brioche croutons, white anchovies and Caesar
Dressing

GF HARVEST SALAD – 11
Mixed Greens, Red Onion, roasted grapes,
Mandarin Oranges, Candied Walnuts & Green
Goddess Dressing

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 – 25
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"

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. 48 ~

GF PAN SEARED ROCKFISH – 30
Creamy Chesapeake Blue crab risotto, sautéed
asparagus & Sauce Vierge

GF PAN ROASTED CHICKEN – 25
Cage free Local Airline Chicken breast, red
skinned potato puree, asparagus and Wild
mushroom Sauce

BUTTER BROILED MD CRABCAKES – 38
2-4 oz Blue crab Crabcakes w/ shoestring fries, red
cabbage cole slaw & Remoulade sauce

DUCK BOLOGNESE – 26
Hudson valley duck, oven roasted tomato &
butternut squash ragout simmered in a rosemary
duck jus w/ potato gnocchi

GF PAN SEARED DAY BOAT SCALLOP – 29
Butternut squash & brown butter risotto, sautéed
broccolini, candied pepita & a sage pesto

GF GRILLED CERVENA VENISON LOIN * –
28
Butternut squash puree, roasted White Hall
Mushroom Farms oyster mushrooms, wilted
spinach, fig molasses & pepita brittle

GF 14OZ BLACK ANGUS RIBEYE – 38
Twice baked russet potato, asparagus & V2 single
barrel Buffalo Trace bourbon steak sauce

ADD TO ANY ENTRÉE OR SALAD

Pan Seared Scallops - 18

Broiled Crab Cake - 22

Grilled Shrimp - 12

\$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

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