

# VILLAGE SQUARE RESTAURANT

## ★ APPETIZERS ★

GF BUTTERNUT SQUASH & LOCAL APPLE  
BISQUE — \$6/9

WHITE HALL MUSHROOM FARMS  
RISOTTO — 14

Piedmontese arborio rice w/ roasted mushroom  
puree topped w/ warm ricotta salata, oyster  
mushrooms & micro basil

APRICOT, BRIE & CARAMELIZED  
ONION TART — 13

Fox Urban Farms arugula & candied Walnuts w/  
Balsamic drizzle

GF 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

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

CHARCUTERIE PLATE — 17

House made Pâté de Campagne, Olli Salumeria  
salami & international cheeses w/ apricot  
preserves, whole grain mustard & toasted baguette

CAESAR SALAD — 11

Baby Romaine lettuce, shaved Parmesan cheese,  
Brioche croutons, white anchovies and Caesar  
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

GF GLUTEN FREE OR CAN BE MADE GLUTEN FREE

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

## ★ 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 BLACK ANGUS COTTAGE PIE — 22

House ground filet tips, White Hall oyster  
mushrooms, Butternut squash & Vidalia onion  
stewed in a rich beef reduction topped w/ aged  
cheddar whipped potatoes & grilled rustic bread

GF PAN ROASTED CHICKEN — 25

Cage free Local Airline Chicken breast, red  
skinned potato & roasted garlic puree, asparagus  
and White Hall oyster mushroom chicken jus

GF LOUISIANA SEAFOOD GUMBO — 26

Shrimp, lump crab, crawfish and oysters in a  
traditional Creole stew over sassafras rice, topped  
w/ buttermilk fried lake Pontchartrain frog legs

BUTTER BROILED MD CRABCAKES — 38

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

GF PAN SEARED DAY BOAT SCALLOP — 29

Butternut squash & brown butter risotto, sautéed  
broccolini, candied pumpkin seeds & a Fox Urban  
Farms sage pesto

GRILLED CERVENA VENISON LOIN \* —

28

Glaize apple & walnut stuffing, sautéed broccolini  
& a rosemary/port wine reduction

GF 14OZ BLACK ANGUS RIBEYE — 38

Seasoned & Seared ribeye w/ a loaded 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

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