

VILLAGE SQUARE RESTAURANT

✦ APPETIZERS ✦

Gf OBX SEAFOOD CHOWDER – 7/10

Aubrey's "Best on the beach" Traditional creamy chowder w/ shrimp, crab & flounder

Gf WARM TOMATO CAPRESE – 12

Sautéed heirloom petit tomatoes, sage, & scallion w/ a crispy polenta cake, stracciatella mozzarella and balsamic glaze

Gf GENERAL TSO'S NC SHRIMP – 15

Scallions & toasted sesame

Gf FIELD GREEN & STRAWBERRY SALAD – 11

Local field greens, strawberry, pickled red onions, & warm pecan crusted goat cheese w/ balsamic vinaigrette

Gf PERUVIAN TUNA CEVICHE # – 14

Sashimi grade Ahi tuna, mango, hot house cucumber, Mandarin orange & red onion marinated in an Aji Amarillo & soy dressing w/ wonton crisps

Gf V2'S CHOPPED SALAD – 12

Iceberg lettuce, cherry tomatoes, bacon, blue cheese crumbles, corn & Parmesan cheese w/ ranch dressing

Gf ½ DOZEN CHINCOTEAGUE OYSTERS ON THE HALF SHELL #

Raw 14, Rockefeller 16 or Motoyaki 16

Gf CHEF SELECT OYSTERS – 18

Oysters of the day, served with mignonette and cocktail sauce

✦ SANDWICHES ✦

Gf BBQ HAWAIIAN BURGER – 20

10 oz. house ground filet tip burger w/ Havarti cheese, grilled pineapple, brown sugar bacon & BBQ sauce on a toasted Kaiser bun w/ fries

Gf ATLANTIC HALIBUT BURGER – 18

Atlantic Halibut, arugula, pickled red onion, avocado, chipotle aioli on a toasted Kaiser bun w/ fries

Gf LOBSTER ROLL – 27

Maine lobster salad, toasted bun w/ fries

CRISPY SEABASS TACOS – 20

Chilean seabass, pineapple salsa & cilantro lime crema w/ French fries

THE VIRGINIA DEPARTMENT OF HEALTH WARNS
THAT RAW OR UNDERCOOKED FOODS MAY INCREASE
THE RISK OF FOODBORNE ILLNESS

^WE FRY IN TALLOW

✦ ENTRÉES ✦

Gf FILET MIGNON # – 48

Grilled 8 oz - 30 day aged Braveheart Black Angus tenderloin w/ roasted garlic Yukon gold mashed potatoes, veg du jour with Cabernet demi glaze

Gf BLACKENED SHRIMP & GRITS – 24

Fresh NC Shrimp over Byrd Mill stone ground cheddar grits, slow braised collard greens & charred scallion remoulade

Gf PAN ROASTED DIVER SCALLOPS – 30

Day boat New England scallops w/ Sweet corn puree, roasted fingerling potatoes, sautéed asparagus & a blistered cherry tomato & tarragon butter

Gf CHICKEN GRENOBLOISE – 23

Pan roasted Pennsylvania Dutch chicken breast w/ roasted tomato risotto, wilted spinach & a browned butter, lemon & caper pan sauce

Gf SWEET CHILI GLAZED SALMON – 26

Pan seared Camanchaca salmon filet, jasmine rice, Laotian green papaya salad & wilted bok choy w/ sweet chili glaze

Gf SEARED HERITAGE PORK CHOP – 23

Bone-in pork chop w/ potatoes au Gratin, sautéed asparagus & Whitehall Farms oyster mushroom and Dijon mustard cream sauce

Gf BBQ ELK MEATBALLS – 25

Ground elk meatballs, sour cream & chive potato puree, sautéed broccolini, w/ BBQ butter & crispy tobacco onions

Gf PAN SEARED ATLANTIC HALIBUT – 32

Seared halibut filet, Carolina Gold rice, sautéed asparagus & charred peach beurre blanc

ADD TO ANY ENTRÉE OR SALAD

Sautéed Shrimp- 12

Seared Salmon Filet- 14

Seared Scallops- 18

**FIRST BASKET OF BREAD IS
COMPLIMENTARY UPON REQUEST. ALL
ADDITIONAL BASKETS WILL BE A \$3.00
CHARGE FOR 4 PIECES**

\$2 ON ALL MODIFICATIONS/SUBSTITUTION

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

👉 **Gf GLUTEN FREE OR CAN BE MADE GLUTEN FREE** 👈