

# VILLAGE SQUARE RESTAURANT

## — APPETIZERS —

### OBX SEAFOOD CHOWDER 8/11

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

### SCALLOP OREGANATA 20

Broiled bay scallops on the half shell w/ lemon butter, bread crumbs & fresh oregano

### SUMMER FRUIT SALAD 13

Local field greens, grilled peaches, blackberries, queso fresco, shaved almonds w/ honey citrus vinaigrette

### WATERMELON SALAD 14

Watermelon slices, arugula, pickled red onion, charred serrano pepper, feta cheese & cornbread croutons w/ white balsamic glaze & pesto

### 1/2 DOZEN CHINCOTEAGUE OYSTERS ON THE HALF SHELL #

Raw 14, Rockefeller 16 or Motoyaki 16

### CHEF SELECT OYSTERS # 18

Oysters of the day, served with mignonette and cocktail sauce

### RADISH TOAST 12

Brioche, herb garlic compound butter, radish medallions, shaved cured egg yolk, chives & roasted potatoes

## — SANDWICHES —

### BLACK ANGUS BURGER 20

10 oz. house ground filet tip burger w/ aged cheddar cheese, butter lettuce, thick cut Kunzler bacon & peach mostarda on a toasted Kaiser bun w/ fries

### DUCK BLT 19

Seared Hudson Valley duck breast, local heirloom tomatoes, thick cut Kunzler bacon & butter lettuce on a toasted roll w/ fries

### TURKEY CAPRESE 17

Sourdough, sliced turkey, pesto, mozzarella, red onion & arugula

### CRISPY SEABASS TACOS 20

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

## — ENTRÉES —

### TOMATO PIE 19

Dy's heirloom tomatoes w/ Rust's Basil, fresh Bufala mozzarella and caramelized Vidalia onions in a flaky crust w/ a Baby arugula and roasted fennel salad & kalamata tapenade

### SHAKSHUKA # 17

2 Poached eggs in a local heirloom tomatoes, bell peppers and Vidalia onion sauce w/ pita bread

### BLUEBERRY BLINTZ 17

Fresh thin crepes stuffed w/ Sweet whipped ricotta filling, macerated blueberries, roasted potatoes

### CHICKEN N WAFFLE # 19

Sweet honey or Nashville Hot fried Chicken w/ Belgian waffle, braised greens, maple syrup & ranch drizzle

### SHRIMP & GRITS 21

Stone ground cheddar grits, blackened NC shrimp w/ a sweet corn, scallion & roasted tomato pan sauce

### FISH & CHIPS 18

Crispy Currituck flounder fillet, matchstick French fries, coleslaw & tartar sauce

### TRADITIONAL BENEDICT # 17

Poached eggs, Canadian bacon, English muffin, hollandaise sauce & roasted potatoes

### EGGS OSCAR # 22

Crab salad, poached eggs and English muffin with grilled asparagus & roasted potatoes

### BIRRIA BREAKFAST BURRITO 18

Scrambled egg, rice, beans, carne birria, queso fresco and potatoes wrapped in large burrito served w/ matchstick fries

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

\*WE FRY IN TALLOW

  100% GLUTEN FREE 

—  CAN BE MADE GLUTEN FREE —

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