

# VILLAGE SQUARE RESTAURANT

## ★ APPETIZERS ★

### GF OBX SEAFOOD CHOWDER – 8/11

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

### LOCAL MUSHROOM CAPRESE – 16

Pan roasted WhiteHall Farms oyster mushrooms, thyme, & scallion w/ a crispy polenta cake, stracciatella mozzarella and balsamic glaze

### GF LAOTION SHRIMP LETTUCE WRAPS – 16

Poached shrimp, bell pepper, red onion & carrot wrapped in fresh butter lettuce w/ Thai basil, cilantro, and a cashew butter dipping sauce

### SCALLOP OREGANATA – 20

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

### GF 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

### 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 ★

### 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

### LOBSTER ROLL – 27

Maine lobster salad, toasted bun w/ fries

### HEIRLOOM TOMATO BLT – 17

Thick cut Kunzler bacon, Butter lettuce, garlic mayo & locally grown heirloom tomato on brioche w/ fries

### CRISPY SEABASS TACOS – 20

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

## ★ ENTRÉES ★

### GF FILET MIGNON # – 48

Grilled 8 oz - 30 day aged Braveheart Black Angus tenderloin w/ roasted garlic Yukon gold mashed potatoes, broccolini and Cabernet demi glaze

### GF LOW COUNTRY CHICKEN FRICASSE – 24

Pennsylvania Dutch antibiotic free chicken breast, Carolina Gold rice & a sweet corn, tomato & mushroom pan gravy and a buttermilk biscuit

### SEARED HERITAGE PORK CHOP – 26

Bone-in 12 oz Berkshire pork chop, heirloom tomato bruschetta, wilted spinach & burrata ravioli tossed in fresh basil butter w/ balsamic glaze

### CRAB STUFFED FLOUNDER – 27

Blue crab & cornbread stuffed Currituck flounder fillet w/ Carolina Gold rice & an okra, tomato & corn succotash w/ a smoked tomato beurre blanc

### 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

### GF HUDSON VALLEY DUCK BREAST – 27

Oven roasted Hudson Valley duck breast, White Hall local oyster mushroom risotto, sautéed broccolini w/ a sweet and sour Bing cherry demi glaze

### GF BROILED WILD ALASKAN SALMON – 28

Today's Fresh selection of Wild Alaskan Salmon broiled w/ Herb butter and served w/ wild rice pilaf, sautéed asparagus w/ Sauce Grenobloise

### BBQ ELK MEATBALLS – 26

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

### GF SURF-N-TURF – 90

Grilled 20 oz Bone in Kansas City strip & an 8 oz butter poached Maine Lobster tail w/ a Twice baked Russet potato, sautéed asparagus & XO cognac sauce

### ADD TO ANY ENTRÉE OR SALAD

Sautéed Shrimp- 13

Seared Salmon Filet- 18

Broiled Elk Meatballs- 17

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

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

^WE FRY IN TALLOW

GF 100% GLUTEN FREE

—/ CAN BE MADE GLUTEN FREE /—