

APPETIZERS

BAVARIAN PRETZEL BITES

Warm freshly cooked soft pretzel bites tossed in hickory smoked sea salt and served with warm melted cheese dip and smoked ale mustard sauce 9

TUNA TARTAR TACOS*

Sushi grade yellow fin tuna finely chopped and tossed in a ginger, garlic soy sauce served around asian slaw tossed in peanut dressing with pickled ginger, wasabi paste, and soy on the side 11

SMOTHERED MEATBALLS

Tender, moist and delicious meatballs simmered all day in homemade tomato sauce, then split and topped with mushrooms, pepperoni, mozzarella, and parmesan baked in the oven and finished with ricotta, toasted garlic and fresh basil 10

Make it a meal

Served over cavatappi pasta with home-made marinara and toasted garlic bread 5

HOUSE-MADE POTATO CHIPS

Crispy Idaho potatoes sliced by hand and fried fresh daily then dusted with ranch seasoning served with ranch and blue cheese dressing 7

SAN ANTONIO NACHOS

Pulled pork, warm queso, corn tortilla chips, black bean and corn salsa, pickled jalapeños, charred tomato salsa and chipotle drizzle 12

FRIED PICKLES

Marinated Mount Olive pickle chips lightly fried and served with creole mustard sauce 8

SOUPS & SALADS

FIVE ONION SOUP GRATIN

Sweet caramelized white and red onions, garlic, and shallots simmered in a flavorful chicken and beef stock seasoned with herb de provence then served in a crock with a garlic crouton topped with mozzarella and swiss cheeses garnished with fresh scallions 7

BISON AND BEEF CHILI

Homemade chili made with a blend of angus beef and ground bison slow cooked with red beans, onion, and bell peppers seasoned to perfection and topped with melted cheddar cheese, and scallions 7

Jalapeños and sour cream available upon request

SOUP OF THE DAY

Chef's creation using fresh quality ingredients served with something crunchy 5

HOUSE SALAD

Mixed greens, fresh tomato, red onion, cucumber, and shredded cheddar cheese, garlic croutons. Served with your choice of dressing 8

QUICHE AND SALAD PLATE

Your choice of tomato-basil and mozzarella Quiche or Quiche Lorraine, (bacon, caramelized onion and Swiss) cheese baked in a puff pastry crust and paired with a house or Caesar salad or cup of soup of the day 12

SKINNY SPINACH SALAD

Fresh baby spinach mixed with fresh fruit, crunchy granola, crumbled goat cheese, sliced almonds, tossed in a homemade fat free raspberry dressing 11

PRETZEL CRUSTED CHICKEN COBB

Chopped crispy pretzel chicken breast served on top of chopped romaine lettuce, blue cheese crumbles, hard boiled egg, chopped bacon, fresh tomato, cucumber and fresh guacamole with your choice of dressing 15

VILLAGE GRILL CRISPY WINGS

Crispy chicken wings tossed in your choice of medium, or hot buffalo sauces, BBQ sauce, Buff-a-Que, thai chili, cajun dry rub, ghost pepper sauce, or Parmesan Caesar served with ranch or blue cheese dressing and carrot and celery sticks
8 wings 10, 15 wings 16

WARM PIMENTO CHEESE AND CRACKERS

Homemade pimento cheese heated in a cast iron skillet topped with bacon and parmesan bread crumbs, served with everything flatbread crackers 9

GRILLED VEGETABLE QUESADILLA

Sliced button mushrooms, fresh baby spinach, roasted peppers, diced zucchini and squash, goat cheese and mozzarella cheese on a whole wheat flour tortilla served with homemade salsa and sour cream 11

CHIPS AND DIP

Homemade fire roasted salsa, fresh guacamole and melted queso dip all served with warm crispy tortilla chips 11

VILLAGE GRILL BONELESS WINGS

Tender strips of buttermilk marinated crispy fried chicken breast tossed in your choice of medium or hot buffalo sauce, Homemade BBQ sauce, Buff-A-Que sauce, Thai chili sauce, Ghost pepper sauce, or Parmesan Caesar, served with ranch or blue cheese and carrot and celery sticks 10

CHIPOTLE CHICKEN TAQUITOS

Slow cooked all white meat chicken, simmered in a chipotle pepper sauce then mixed with pepperjack, cheddar and mozzarella cheese, rolled in soft flour tortillas and lightly fried served on a bed of lettuce with homemade salsa and sour cream 11

WARM GOAT CHEESE SALAD

Fresh mixed greens, roasted beets, roasted red peppers, fresh green beans tossed in a lemon vinaigrette and topped with a medallion of warm crusted goat cheese 12

SESAME CRUSTED TUNA*

Sesame encrusted sushi grade yellow fin tuna served rare over a chopped salad featuring napa cabbage, red cabbage, scallions, romaine lettuce, all tossed in a peanut dressing garnished with wonton crisps 16

Substitute grilled shrimp or chicken for no charge

CHICKEN SALAD PLATE

Fresh made all white meat chicken salad featuring sundried cranberries, fresh celery in a light dressing served with fresh fruit, a mini mixed green salad and crackers 14

SOUTHWEST CAESAR

Chopped Romaine lettuce tossed in Chipotle Caesar dressing, topped with fresh black bean and corn salsa, shredded cheddar cheese, fresh tomatoes, guacamole and crispy tortilla strips 11

WRAP IT UP

Choose any of our Entrée Salads and have it wrapped in a whole wheat tortilla with a house side for only 1.99

ADD TO ANY SALAD

Grilled or Blackened Chicken, Pretzel Crusted Chicken, Chicken Salad, Sliced Turkey Breast \$4

7 Pieces Grilled or Blackened Shrimp, 6oz Grilled or Blackened Salmon, 5oz Sushi Grade Tuna* \$6

6oz Grilled NY Strip Steak* \$8

HOUSE-MADE DRESSINGS

Caesar, Ranch, Blue Cheese, Lemon and Herb Vinaigrette, Honey Mustard Vinaigrette, Southwest Caesar, Balsamic, Peanut Dressing,

 Can be prepared gluten-free upon request  Vegetarian or vegetarian-friendly item

Please notify your server if you would like your meal prepared gluten-free or vegetarian

CLEAR CONSCIENCE

Dishes that are light, healthy, and still delicious.

TUNA TARTAR STACK* ^{GF}

Layered homemade guacamole, diced fresh tomatoes and chopped sushi grade tuna srizzled with soy reduction and served with sliced english cucumbers 12

SOUP AND SALAD PLATE

Bowl of homemade soup of the day paired with a small house salad with choice of dressing served with toasted garlic bread 10

THAI CHICKEN LETTUCE WRAPS ^{GF}

Diced grilled chicken tossed in a thai peanut dressing, baby carrots, sliced celery, asian slaw, green leaf lettuce wraps, chinese noodles, wasabi ginger dressing, pickled ginger, soy sauce 14

SANTA FE GRILLED CHICKEN ^{GF}

8oz of freshly grilled chicken served on top of mixed grilled vegetables topped with guacamole and served with homemade salsa and black bean corn salsa on the side 16

BLACKENED SALMON ^{GF}

6oz blackened salmon filet served over grilled vegetables and topped with baby spinach diced fresh tomatoes and a balsamic reduction 15

PALEO BURGER* ^{GF}

8oz angus burger grilled to your liking, served bunless and topped with bacon, guacamole, fresh tomato, and a fried egg served with a side salad 15

BURGERS & SANDWICHES

Served with your choice of house side

VILLAGE GRILL BURGER*

Ground Angus Beef hand-pattied daily and cooked to your liking served with lettuce, tomato, red onion, and pickle chips on a toasted roll 11

CHEF'S BURGER*

Village Grill Burger topped with melted pimento cheese and sauteed onions, mushrooms, and crispy bacon glazed in Buff-a-Que sauce served on a toasted roll 14

CAROLINA BISON BURGER*

A great healthier option – lean and healthy buffalo patty grilled to your liking topped with lettuce, tomato, onion, and pickle chips 16

MEMPHIS SMOKEHOUSE BURGER*

Pulled pork BBQ, tangy homemade BBQ sauce, local smoked bacon, cheddar cheese and onion straws 15

EUROPEAN BREAKFAST BURGER*

8oz village grill burger topped with bacon, smoked ham, melted swiss and a fried egg served on toasted roll 14

BLACK BEAN AND CORN BURGER

House-made southwest seasoned black bean and veggie patty served on a toasted roll with lettuce, fresh tomato, guacamole and a side of chipotle mayo 12

Substitute grilled or fried chicken breast to any burger for no additional charge

PRETZEL CORDON BLEU

Fresh all natural chicken breast breaded with a seasoned pretzel crust then lightly fried and served on a toasted bun with melted swiss cheese, grilled ham, and smoked ale mustard sauce 14

TURKEY B.L.T

Sliced fresh roasted turkey breast, crispy smoled bacon, lettuce, tomato, and a cranberry mayo on toasted multi grain bread 13

ANGRY B.L.T.

Grilled multigrain bread with melted pepperjack cheese, homemade Jalapeno bacon, lettuce, tomato, and chipotle mayo 13

PULLED PORK SANDWICH

Tender pulled pork with our homemade BBQ sauce, coleslaw, pickle chips and crispy fried onions piled high on a toasted roll 12

SMASHED MEATBALL

Smashed homemade meatballs, melted mozzarella cheese on toasted garlic bread topped with parmesan cheese and fresh basil 12

CHICKEN SALAD BLT WRAP

12 inch whole wheat tortilla filled with chopped romaine lettuce, crispy bacon, fresh sliced tomatoes, a drizzle of ranch dressing and our delicious chicken salad 12

BLACKENED TUNA PANINI

Thinly sliced blackend Sushi grade tuna layered with crisp cucumber slices, baby spinach and asian slaw finished with a soy and ginger drizzle and wasabi cream 16

ADD TO ANY BURGER

Caramelized Onions, Sauteed Mushrooms, Bacon, Jalapeno Bacon, Fried Egg, Fresh Avocado, Chili, Pulled Pork BBQ, Cheddar, Blue Cheese Crumbles, Pimento Cheese, Pepper Jack, Mozzarella, Swiss, White American \$1 / each

HOUSE SPECIALTIES

Add Soup of the Day, House or Caesar Salad for \$4

CEDAR PLANK SALMON ^{GF}

Fresh salmon filet roasted at high heat on a Cedar plank, which it is served directly on with roasted beets, and potato medley finished with wilted baby spinach in warm lemon vinaigrette 19

AVOCADO CHICKEN ^{GF}

Boneless chicken breast seared and then simmered in a fresh avocado cream sauce served over jasmine rice with roasted vegetable medley 17

GRILLED YELLOWFIN TUNA* ^{GF}

Sushi grade yellowfin tuna steak marinated in sesame oil char grilled and served rare finished with teriyaki, scallion and ginger glaze served over jasmine rice with Asian broccoli 22

PASTA PRIMAVERA WITH CHICKEN

Diced grilled chicken, fresh zucchini, squash, mushrooms, broccoli florets sauteed in white wine, lemon and fresh pesto sauce tossed with cavatappi pasta 16

PIMENTO MAC AND CHEESE

Cavatappi pasta, diced smoked bacon, in a creamy pimento cheese sauce 15

NY STRIP STEAK* ^{GF}

14 oz seasoned and grilled USDA Choice strip steak grilled to your liking and served with mashed potatoes and roasted vegetables 25

HOUSE SIDES / \$4

French Fries • Side Salad ^{GF} • Side Caesar ^{GF} • Mashed Potatoes ^{GF} • Cajun Fries • Jasmine Rice ^{GF} • Soup of the Day • Homemade Ranch Potato Chips • Guilford County Cheddar Grits ^{GF} • Roasted Vegetables • Chilled Black Bean and Corn Salad ^{GF} • Roasted Potato Medley • Fresh Coleslaw ^{GF}

PREMIUM SIDES / \$6

Green Bean Almondine • Mac-n-Cheese Gratin • Fresh Fruit ^{GF} • Crock of Chili • French Onion Soup • Asian Style Broccoli

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Identification of the animal-derived foods in a menu or other listing by asterisking them to a footnote that states that the items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.