

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

BABY BACK RIBS 🍖

Tender, fall-off-the-bone NC baby back ribs cooked for 12 hours, then glazed with our homemade BBQ sauce served with a jalapeño corn muffin 11

TUNA TARTAR TACOS

Sushi grade yellow fin tuna, finely chopped and tossed in a soy reduction, topped with asian slaw and peanut dressing served with pickled ginger and wasabi paste 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

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 15

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

BBQ PORK QUESADILLA

12 inch wheat tortilla filled with cheddar cheese, pulled pork, crispy onion straws served with a small side of slaw and ranch dressing 11

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 11

CHIPS AND DIP 🌿

Homemade fire roasted salsa, fresh guacamole and melted queso dip all served with warm crispy tortilla chips 10

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

FRIED PICKLES 🌿

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

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 10

HAND HELD FAVORITES

Served with your choice of house side

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 13

TURKEY CLUB

triple decker sandwich on toasted multi grain bread fresh sliced turkey breast, bacon, lettuce, tomato 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

CRISPY SHRIMP SANDWICH

Crispy shrimp hand breaded to order served on a buttered and grilled Brioche roll with lettuce, tomato, coleslaw and tartar sauce 14

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

POT ROAST HOAGIE

Tender slices of slow cooked pot roast served on toasted garlic bread with melted mozzarella with crispy fried onions with a side of brown gravy 12

“THE GLEN AND PETE”

Grilled marble rye bread with melted swiss, sauerkraut, sliced fresh turkey breast and thinly sliced pastrami served with a side of whole grain mustard and 1000 island dressing 13

SAUSAGE AND PEPPER HOAGIE

Slice Italian sausage, bell peppers, sautéed onions and a touch of homemade marinara, fresh basil topped with parmesan and melted mozzarella cheese 12

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 topped with melted swiss cheese 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

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 and coconut milk 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 Chicken, Pretzel Crusted Chicken, Blackened 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 Pub Steak \$7

HOUSE-MADE DRESSINGS

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

HOUSE SIDES / \$4

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

PREMIUM SIDES / \$6

Sweet Fries with Chipotle Mayo • Green Bean Almondine • Mac-n-Cheese Gratin • Fresh Fruit • Crock of Chili • French Onion Soup • Asian Style Broccoli

CRAFTED BURGERS AND SUCH

Served with your choice of house side

You may substitute:

Grilled or fried chicken breast to any burger for no additional charge

*VILLAGE GRILL BURGER

8oz 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

8oz 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

*PIZZA BURGER

8oz burger patty topped with smashed meatballs, marinara sauce, mozzarella cheese, and pepperoni served on a grilled bun brushed with garlic butter 14

*COBB BURGER

8oz village grill burger topped with bacon, tomato, blue cheese crumbles, guacamole and a fried egg. A classic combination that fits right in your hand 15

*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 14

*EUROPEAN BREAKFAST BURGER

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

ORIENTAL CHICKEN BURGER

Ground chicken, Asian spices, quinoa grains, and cremini mushrooms grilled then glazed with a thai chili glaze topped with our Asian slaw with Peanut and wasabi vinaigrette 13

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

🔥 ADD TO ANY BURGER 🔥

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

*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.

PRIVATE DINING

We can accommodate up to 48 guests (sitting) and 70 guests (standing - buffet style)

- Corporate Meetings
- Business & Professional Dinners
- Private Parties
- Rehearsal Dinners
- Birthday Parties
- Family Get-Togethers
- A Night out with Friends

We also offer off-site catering. Please inquire for more information

CLEAR CONSCIENCE

Dishes that are light, healthy, and still delicious.

TUNA TARTAR STACK 🌱

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 10

THAI CHICKEN WRAPS 🌱

Diced grilled chicken, baby carrots, sliced celery, asian slaw, green leaf lettuce wraps, chinese noodles, wasabi ginger dressing, pickled ginger, soy sauce 13

SANTA FE GRILLED CHICKEN

Three pieces of grilled chicken served on top of a warm succotash of mixed vegetables, black beans, and roasted corn served with a side of fresh homemade salsa and guacamole 15

BLACKENED SALMON 🌱

6oz blackened salmon filet served over grilled vegetables and topped with baby spinach diced fresh tomatoes and a balsamic reduction 12

STEAK AND EGGS

6oz grilled pub steak topped with 2 fried eggs and served with multigrain toast, roasted potatoes and a side of fresh fruit 16

PALEO BURGER 🌱

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

PASTA PRIMAVERA 🌱

Sauteed zucchini, squash, roasted mushrooms, and broccoli florets sauteed with cavatappi pasta in a light white wine and lemon broth finished with a touch of parmesan cheese and fresh pesto 15

For other healthy options, please try one of our delicious Salads, Cedar Plank Salmon, Chicken Salad Plate, Grilled Vegetable Quesadilla, and House Made Quiche

HOUSE SPECIALTIES

CEDAR PLANK SALMON

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

CHICKEN FRIED PORK CHOPS

Thin sliced Center-cut Pork chops seasoned, battered and fried crispy served with cracked pepper cream sauce over cheddar cheese grits with a side of sauteed fresh green beans 15

AVOCADO CHICKEN

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

BABY BACK RIBS

Tender "fall off the bone" local pork ribs brushed with homemade BBQ sauce served with sweet potato fries, house-made coleslaw and a homemade jalapeño corn muffin 20

BLACKENED SALMON AND SHRIMP BRUSCHETTA

Blackened salmon filet topped with 3 grilled shrimp, baby spinach, fresh tomato and warm balsamic vinaigrette served on top of jasmine rice with sautéed green beans 21

GRILLED PUB STEAK

12oz USDA Prime steak grilled to your liking, finished with melted garlic butter served with creamy mashed potatoes and roasted vegetables 24

HOT OPEN TURKEY SANDWICH

Grilled multi grain bread topped with sliced fresh roasted turkey breast, traditional pan gravy and served with mashed potatoes and sautéed green beans 14

POT ROAST PLATTER

Braised tender pot roast served over mixed roasted potatoes finished with a reduction of the braising juice and served with steamed broccoli 16

BAKED PASTA RUSTICA

Sliced Italian sausage, baby spinach, cavatappi paste tossed in tomato basil cream sauce topped with mozzarella cheese and baked in the oven served with toasted garlic bread 17

GRILLED YELLOWFIN TUNA

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

BBQ PORK MAC AND CHEESE

Baked mac and cheese with barbeque pork topped with crispy fried onions 16

🔥 ADD TO ANY ENTREE 🔥

Homemade Soup of the Day, Side House Salad or Side Caesar \$4

🌱 Can be prepared gluten-free 🌱 Vegetarian or vegetarian-friendly item

Please notify your server if you would like your meal prepared Gluten Free or Vegetarian