

# APPETIZERS

GREAT TASTING DISHES MADE WITH QUALITY INGREDIENTS

## 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

## TOMATO CAPRESE RICE BALLS

Jasmine rice, oven roasted tomatoes, fresh basil and garlic blended with mozzarella and ricotta cheese and lightly fried, served with a tomato and basil puree and a drizzle of balsamic reduction 9

## 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

## ROASTED VEGGIE BRUSCHETTA

Grilled French bread brushed with homemade pesto sauce and topped with diced vegetable salad tossed in a red wine vinaigrette topped with crumbled goat cheese garnished with a balsamic reduction and tomato and basil puree 10

## 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 / 9, 15 wings / 14

## 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 chicken breasts 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

## FRENCH BREAD PIZZA

Made on 10 inch French bread with homemade marinara, sliced fresh tomatoes, mozzarella and parmesan cheese finished with olive oil and fresh basil 9

*Add Pepperoni*

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## 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

## 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



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

# SOUPS AND SALADS

ENOUGH TO SHARE WITH FRIENDS AND FAMILY

## 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



**GRILLED OR BLACKENED CHICKEN** or **PRETZEL CRUSTED CHICKEN** or **CHICKEN SALAD** / \$4  
**GRILLED OR BLACKENED SHRIMP OR SALMON** or **SUSHI GRADE SLICED TUNA (SERVED RARE)** / \$6  
**GRILLED MARINATED STEAK 4oz \$6** or **8oz \$10**

*House-made dressings: Caesar, Ranch, Blue Cheese, Lemon and Herb Vinaigrette, Honey Mustard Vinaigrette, Southwest Caesar, Balsamic, Fat Free Raspberry, Peanut and Wasabi*

# HAND HELD FAVORITES

ALL 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

## ANGRY B.L.T.

House-made jalapeño and brown sugar bacon, fresh slices of tomato, pepper jack cheese, crisp lettuce and ghost chili aioli on grilled whole wheat bread 12

## 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 crispy fried 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

## SHORT DIP

Shredded, tender beef short rib, melted swiss cheese and crispy fried onions on a toasted hoagie served with caramelized onion and beef jus for dipping 15

# CRAFTED BURGERS AND SUCH

ALL BURGERS SERVED WITH CHOICE OF HOUSE SIDE

## \*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

## 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 12

## \*EUROPEAN BREAKFAST BURGER

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

## \*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

## 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

## \*MEMPHIS SMOKEHOUSE BURGER

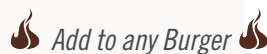
Pulled pork BBQ, tangy homemade BBQ sauce, local smoked bacon, cheddar cheese and onion straws 14

## \*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

### YOU MAY SUBSTITUTE:

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



CARAMELIZED ONIONS or SAUTEED MUSHROOMS or BACON or JALAPEÑO BACON or FRIED EGG or FRESH AVOCADO or CHILI or PULLED PORK BBQ CHEDDAR or BLUE CHEESE CRUMBLES or PIMENTO CHEESE or PEPPER JACK or MOZZARELLA or SWISS or 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.

# HOUSE SPECIALTIES

Add to any Entrée: **HOMEMADE SOUP OF THE DAY, SIDE HOUSE SALAD or SIDE CAESAR / \$4**

## \*BLACKENED YELLOWFIN TUNA

Blackened sushi grade tuna served rare and topped with diced fresh tomatoes and baby spinach dressed with olive oil and reduced balsamic vinegar and served with jasmine rice and Asian style broccoli 21

## 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

## \*“DENVER CUT” MARINATED STEAK

Flavorful and juicy cut of beef marinated in roasted onions, garlic and seasonal beer, best served charred on the outside and cooked medium on the inside. Thinly sliced and served around mashed potatoes and sauteed green beans 22

## BEEF “SHORT RIB” BOURGUIGNON

Beef short ribs braised with shallots, onions and baby carrots cooked in a red wine and veal broth until fork tender and served over cheddar cheese grits topped with a rich red wine butter sauce served with garlic bread 22

## BAKED LASAGNA ROLLS

Sheets of fresh pasta layered with seasoned ricotta cheese blend and a thick and hearty meat-sauce rolled into pinwheels, topped with mozzarella and parmesan cheese and baked at 500 degrees, served with garlic bread 17

## ROASTED VEGGIE MAC AND CHEESE 🌱

Diced zucchini, squash, mushrooms, onions and broccoli florets dusted with ranch seasoning then tossed with Cavatappi pasta, warm queso, melted cheddar and mozzarella cheeses and finished with a crushed ranch potato chip crust 15