

the green Onion

CHEESE

Soft & Semi-Soft

Triple Crème (Italy)
Earthy & full with a tangy finish

Shepherd Blend
(Wisconsin)
Perfectly balanced blend of Goat, Cow & Sheep, with hints of apple

Cantal (Italy)
Well- ripense, Tangy young cheese with earthy undertones

Smoked Gouda Wisconsin)
Smokey, creamy Gouda, Smooth Finish

Semi-Firm & Firm

Special Reserve (France)
Nutty notes with an amazing creamy finish

Cahill Porter (Ireland)
Irish Cheddar made with Guinness Beer

Cocoa Cardona
(Wisconsin)
The rind on this goat cheese is rubbed with cocoa powder

Bleu Cheeses

Caveman (France)
Buttermilk & fresh tart cream, floral notes with a clean citrus finish

Crater Lake (Oregon)
This cave-aged wheel develops tart lemon flavors that balance the piquant blue mold

Blue Du Bocage (France)
Notes of both fresh fruit and bacon, this blue cheese is the Chef's choice

CHARCUTERIE

Chorizo Roja (Spain)
Flavorful, yet supersingly mild take on a Spanish Classic

Duck Proscuitto (Canada)
An herb infused curing process yielding tender, eathy duck brest

Saucisson Sec (France)
Lean Pork Sausage prepared in the traditratlional process

CHOOSE ANY, ONE- 9, TWO – 13, THREE – 19, FOUR – 24, FIVE – 29, SIX - 35
MORE LUNCH THAN BRUNCH

Tomato Bisque Cup \$5 Bowl \$8

A Rustic Bisque, Bread Cheese and Maple Syrup

Soup du Jour Cup 5 / Bowl 8

Classic Ceasar Salad 11

Fresh Chopped Romaine, House Made Dressing, Shaved Parmesean, Croutons

Rocket Salad 12

Arugula, Roasted Beets, Sweet Potato, Cranberries, Lindstrom Onions, Shaved Fennel, Poached Asparagus, Pine Nuts with a Smoked Cherry Vinaigrette

Wilted-Spinach Salad 12

Bacon, Fried Egg, Red Onion, Roasted Rutabegas, Baby Peas, Carrot with a Warm Bacon Vinaigrette

Quinoa Salad 13

House Greens, Pickled Pear, Roasted Corn, Red Peppers, Crispy Shallots, Roast Sweet Potato, Quinoa with Creamy Basil Dressing

Juustoleipa \$8

Fried Bread Cheese over Fresh Fruit with Honey and Powdered Sugar

P.E.I. Mussels 12

Classic Moules Marinières, Spinach, Garlic & Wine Butter Broth, Toasted French Baguette

TGO BLT \$9

Applewood Smoked Bacon, Lettuce, Tomato, and our Red Pepper Aioli on Sourdough

Cheddar, Apple, Bacon \$11 (No Bacon \$9)

Crisp Applewood Smoked Bacon, Shard Cheddar, and Green Apples on Grilled Sourdough

New England "Lobstah" Roll* \$27

Chunks of Lobster in our Classic Recipe on a New England Style Bun

Top Any Salad with

Grilled Chicken or Tofu \$6 • Flat Iron Steak or Shrimp \$9 • Scallops \$10 Salmon \$8

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Consuming Raw or Undercooked Food May Increase Your Chance of Food-Borne Illness



BENNIES AND BREAKFAST

Eggs Benedict* \$12

Canadian Bacon, toasted English Muffin, Poached Eggs and House Made Hollandaise

Benedict Florentine* \$11

Garlic Spinach atop an English Muffin with Poached Eggs and House Made Hollandaise

Add Salmon to Benedict \$8

The Omelet \$11

3 egg and Sharp Cheddar

Add

Ham \$3	Onion .50
Bacon \$2	Mushroom .50
Sausage \$3	Spinach .50
	Cherry Tomato .50
	Roasted Red Peppers .50

The Scramble \$9

Tomato and Green Onion in Scrambled Eggs topped with Goat Cheese and served with an English Muffin and Applewood Smoked Bacon

Pancakes \$8

Two Enormous Pancakes freshly made and served with Bacon and Maple Syrup

French Toast \$9

Made with fresh Challah and served with Breakfast Sausage and Maple Syrup

Steak and Eggs* \$16

Flat Iron Steak cooked to your liking under Sunny Side Up Eggs with Home Fries and Port Béchamel

Corned Beef Hash* \$11

Corned Beef, Diced Potatoes, Onions and Peppers topped with an Over Easy Egg on Griddled Toast

Shrimp and Grits \$15

Sautéed Shrimp and Bacon in a lightly spiced cream sauce over Cheese Grits

Eggs Woodhouse* \$17

Challah French Toast atop Sautéed Spinach with Poached Eggs, Bacon and Country Ham served with House Made Hollandaise and Port Béchamel

A LA CARTE

Sausage \$3	Two Eggs* \$3	Fresh Fruit \$3
Bacon \$3	Griddled Toast \$1.50	Cheese Grits \$3
Pommes Frites \$5	English Muffin \$1.50	

COCKTAILS

The Classics	Champagne Drinks \$5.50	Sangria
Bloody Mary 7 •	Mimosa	\$6 Glass • 12 Pitcher
Harvey Wallbanger 7 •	Bellini	Peach or Pomegranate
Norfolk Mimosa 8	Poinsettia	
	The Hula	

Beverages

Fountain Sodas and Fresh Brewed Iced Tea \$2 • Assorted Harney & Sons Hot Teas \$3
Pellegrino Sparkling Water \$3.5 / Sprecher Gourmet Soda \$3.5

French Press Coffee

Small \$3.5 • Large \$6 • Extra Large \$8

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