

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- ripened, Tangy young cheese with earthy undertones

Sottocenere Al Tartufo
Semi Soft Ages in Black Truffle Ash

Semi-Firm & Firm

Ewephoria (France)
Ages Smoked Gouda Sheep milk

Cahill Porter (Ireland)
Irish Cheddar made with Guinness Beer

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

Smoked Gouda Wisconsin)
Smokey, creamy Gouda, Smooth Finish

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

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

NDUJA (Italy)
Softened fermented Prosciutto spread

Duck Proscuitto (Canada)
An herb infused curing process yielding tender, earthy duck breast

Serrano (Spain)
Salt cured Ham

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

Dill and Brandy Cured Salmon
Lightly cured and smoked with hickory chips

CHARCUTERIE

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

LIGHT FARES

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 with a Smoked Cherry Vinaigrette

Wilted-Spinach Salad 12

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

Classic Wedge Salad 15

Blacken Steak, Iceburg Wedge, Crater Lake Blue Cheese, Bacon bites, Cherry Tomato with Creamy Basil Dressing

Lobster Mac and Cheese \$12

Fresh made artesian mac and cheese mixed with lobster

Halloumi Stack 12

Grilled Halloumi Cheese, Fresh Tomato, Basil, Balsamic Reduction

P.E.I. Mussels 12

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

Crab Dip 13

Creamy Crab Dip served in a fresh baked Acorn Squash bowl with Toast Points

Top Any Salad with

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

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French Dip \$15

Homemade Roast Beef, Caralized onion, Swiss, horseradish cheese sauce

TGO Cuban \$12

Pulled Pork, Sliced Ham, Swiss Cheese, Dill Pickles, Jalapeno Cilantro Aioli

Pastrami Reuben(or Rachael) \$12

Hot Shaved Pastrami(or Turkey), Sauerkraut, Jalapenos, Swiss Cheese, Russian Dressing

Tofu Sandwich 11

Grilled Tofu, Olive Tapenade, Goat Cheese, Arugula, Cucumber on Toasted Baguette

New England "Lobstah" Roll \$27

Made to order Lobster Salad on an authentic New England Style Roll

Grilled Chicken \$12

Free Range Chicken Breast, Roasted Red Peppers, Oyster Mushrooms, Smoked Tzatziki, Spinach & Goat Cheese

Crab Cake Sandwich \$16

No Filler Crab Cake, Lettuce, Tomato, Red Onion, Roasted Red Pepper Aioli on House Brioche

Turkey Club \$13

House Challah Bread, Turkey, Brie, Cranberry Relish, Sage Aioli

Pork BBQ \$12

Homemade Pulled Pork, Texas Pete, Citrus Coleslaw on Kaiser Roll

***Steak Frites \$16**

Grilled Flat Iron Steak, Pomme Frites, Brown Gravy, Crispy Shallots

Salad Trio \$12

Ask your Server about the Day's Trio of Cold Salads!

*All Sandwiches Are Served with Pommes Frites
Substitute for any side - \$2 • Cup Tomato Bisque - \$3*

SIDES

Sautéed Spinach \$5

Side Caesar Salad \$5

Pommes Frites \$5

Side House Salad \$5

Mac and Cheese \$5

Lobster Cheesecake \$10

Beverages

Fountain Sodas and Fresh Brewed Iced Tea \$2 • Assorted Harney&Sons Hot Teas \$3

Pellegrino Sparkling Water \$3.5

French Press Coffee

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

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