

# the green Onion

## CHEESE

### Soft & Semi-Soft

**Triple Crème** (Italy)  
Earthy & full with an aromatic finish

**Pickwick** (English)  
Cheddar with Caramelized Onions

**Chevre** (Vermont)  
Fresh Creamy Goat Cheese

**Horseradish** (Vermont)  
White Cheddar with a bit of heat and a lot of smoothness

### Semi-Firm & Firm

**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

**Gruyere** (Switzerland)  
Sweet but slightly salty, with a flavor that varies widely with age. It is often described as creamy and nutty

**Grana** (Wisconsin)  
Slow – ripened, Semi-fat, cows milk

### Bleu Cheese

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

**Domestic** (Wisconsin)  
Slightly veiny, aromatic, mildly sharp

### CHARCUTERIE

**Prosciutto**  
Thinly sliced ham

**NDUJA** (Italy)  
Softened fermented Prosciutto spread

**Smoked Lox**  
Lightly cured and smoked with hickory chips

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

## Salads & Soups

### Tomato Bisque Cup 6 / Bowl 9

Rustic Bisque & Maple Syrup

### She Crab Cup 9 / Bowl 13

Chef Garrett Barner's award winning recipe with a kiss of Sherry

### Classic French Onion Soup Cup 7/ Bowl 10

Homemade croutons and Swiss cheese in a Rosemary demi glace with caramelized onions

### Classic Caesar Salad 11

Romaine lettuce, house made dressing, shaved Parmesan, croutons and Asiago Tuile

### Spring Salad 12

Baby field greens, watermelon, cucumber, avocado slices and romaine, topped with Strawberry Balsamic Vinaigrette

### Goat Cheese Salad 13

Cucumber, baby field greens, Bermuda onions, tomato, grapefruit with a Champagne vinaigrette, truffle goat cheese crouton and a touch of Balsamic reduction

### Top Any Salad with

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

Menu inspiration from Chef Garrett Barner

RESERVATIONS CALL 757-963-1200 • FACEBOOK @GREENONIONNORFOLK

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

**Some of our food may contain allergen such as Nuts Please ask your server for more information**



## **Entrees**

### **Brick Chicken 24**

½ deboned Chicken cooked under a brick served with truffle Mac –n – Cheese, fresh green beans and Pan Jus

### **Boo-YA-Base 32**

Chef's version of the classic Bouillabaisse; Crab Cake, Shrimp and Scallops served with garlic mashed potatoes, Lobster Bisque and Caviar

### **Pork Chop 26**

12 oz Bone in Pork chop topped with banana caramelized apples and served with garlic mashed potatoes and grilled asparagus

### **Steak Au Poivre 24**

Pepper encrusted 12oz Rib eye served with pommes frites, sautéed spinach and topped with Rosemary demi glace

### **Filet Mignon 29**

Grilled to Perfection topped with Rosemary demi glace served with cheddar au gratin potatoes, Asparagus and blue cheese butter

### **New England Lobster Rolls 27**

Fresh Lobster Salad in an Authentic New England style bun served with drawn butter and pommes frites

### **Scallops and Lobster 30**

Pan Seared Sea Scallops served with grilled asparagus and lobster cheese cake topped with balsamic reduction

### **Rack of Lamb 33**

New Zealand Rack, served with garlic mashed potatoes and asparagus with a five pepper glaze

### **Crab Cakes 28**

Grilled with stone-ground white Grits and cheddar cheese served with asparagus and a Togarashi Aioli

### **Vegetarian 18**

Grilled Portobello and blackened tomato served over mushroom Risotto with a five pepper glaze

## **Beverages**

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

Pellegrino Sparkling Water \$3.5

### **French Press Coffee**

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

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### **Small Plates**

#### **Crab Dip 12**

Blackened Crab Dip, Toasted Points, Scallions

#### **BBQ Sliders 11**

BBQ, Citrus Slaw, Hawaiian Rolls, Pommes Frites

#### **P.E.I. Mussels 14**

White Wine, Butter, Shallots, Fresh Herbs, Garlic, Baguette

#### **The Burger 14**

7oz Angus Patty/House Baked Brioche Bun/ Pommes Frites. Try it Classic, or T.G.O.

**Classic**-Lettuce, Tomato, Pickle, Onion, Cheddar

**T.G.O.**- Pulled Pork, House BBQ, Roasted Red Peppers, Chef's Blue Cheese, Lettuce, Tomato  
Onion, Blackening season

#### **Classic Caprese 12**

Tomato, fresh basil, olive oil, house made Mozzarella and Balsamic reduction

#### **Lobster Cheesecake 10**

Savory Cheesecake made with Maine Lobster, Shepherd's Blend Cheese, and a drizzle of  
Strawberry Balsamic reduction

#### **Mini Rack of Lamb 12**

2 Lollipops with garlic mashed potatoes and a five pepper glaze

#### **New England Lobster Rolls (1) 18 (2) 30**

Fresh Lobster Salad in an Authentic New England Style Bun Served with Drawn Butter and Pommes Frites

#### **Aranchia 11**

Fried Risotto – Parmesan Croquettes with a Dijon Butter sauce and Scallions

#### **Shrimp and Grits 12**

Seared with Stone Ground Cheddar Grits, Alligator \_ Pork Sausage and a Bourbon BBQ Sauce

#### **Truffle Mac-N-Cheese 12**

Penne Pasta, White Cheddar, Creamy Crème Fraiche and Parmesan

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