

the green Onion

Cheese, Small Plates & Tapas Menu

<u>Smoked Gouda</u>	<u>Red Spruce 4 Year aged Cheddar</u>	<u>Prosciutto</u>
<u>Domestic Bleu</u>	<u>Goat Cheese</u>	<u>Smoked Salmon</u>
<u>Brie</u>	<u>Camembert</u>	<u>NDUJA</u>
<u>Mezzaluna (Fontina)</u>	<u>Affinee (Buttermild Blue)</u>	<u>Chef's Selection of Salamis</u>

Choose any: One- 10 | Two - 14 | Three - 20 | Four - 25 | Five - 30 | Six - 36

Spinach & Artichoke Dip 11 (add Crab 6)

P.E.I. Mussels 16

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

Bruschetta 9

Traditional Bruschetta with tomato, red onion, basil, garlic, balsamic vinegar, and fresh mozzarella on crostinis

Strawberry Goat Cheese Bruschetta 11

Our traditional bruschetta with a Green Onion twist of fresh strawberries and goat cheese

The Green Onion Mac & Cheese 9

Our Mac & Cheese with your choice of:
Truffle Oil-12; Crab Meat-17; Lobster-20

Mixed Peppers & Onions 12

Andouille and Chorizo sausage with sautéed peppers & onions, marinara, on crostinis

Fried Calamari 12

Served with a Spicy marinara with lemon capers

Fried Artichokes 8

Marinated Artichoke hearts, flash fried, lemon caper remoulade

Blackened Tuna Bites 14

Served with a Cajun Cream sauce

Truffle Fries 10

Shoestring fries with salt & pepper, Parmesan cheese, green onion and Truffle oil

Cajun Crab Dip 12

Cheese Crab dip with a Cajun kick served with 1/2 baguette

Low Country Crab Cakes 17

Served with roasted roma remoulade

Fried Shrimp 12

Served with lemon caper aioli and sweet chili sauce

Antipasto Board 15

Salami, Peppered Salami, Prosciutto, and Dry Coppa

RESERVATIONS CALL 757-963-1200 • FACEBOOK @GREENONIONNORFOLK

*Consuming Raw or Undercooked Meats, Poultry, shellfish, or Eggs may Increase Your Risk of Food-Borne Illness, Especially if you have certain medical condition *

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

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HOUSE MARTINIS - 9

Vodka or Gin Martinis (well liquor) - garnish with your choice of olives or a "twist"

Lemon Drop - Vodka, triple sec, freshly squeezed lemon juice with a sugar rim

The NARO Cosmo - Vodka, triple sec, freshly squeezed lime juice, and cranberry juice.

The Stockley-tini - Vodka, peach schnapps, peach juice, topped with bubbles

"UP SCALE" CLASSIC MARTINIS - 12

French Martini - Vodka, Chambord, and a splash of pineapple juice

Bubbly Bossa Nova - Premium Gin, St. Germain, Champagne & lemon twist

Bubbly Bolshoi - Vodka, St. Germain, Champagne & lemon twist

Manhattan - Four Roses Whiskey, vermouth, bitters, shaken and garnished with a cherry.

Colley De Cuba - Bacardi Gold, red wine, simple syrup, and fresh lime juice

Chocolate Delight - Godiva Chocolate, Crème De Cacao Vanilla Vodka and Cream

Orange Dream - Orange Moscato, Vanilla Vodka, and Orange juice

BOURBON/ WHISKEY

George Dickle \$6

Jim Beam \$6

Jack Daniels \$8

Jameson \$8

Elijah Craig \$9

Woodford Reserve \$10

Woodford Rye \$10

Basil Hayden \$11

TEQUILIA

Jose Cuervo Silver \$6

Patron Silver \$10

SCOTCH

Monkey Shoulder \$8

Glenfiddich 10

Johnny Walker Black 12

Copper Fox 10

Glenlivet 12

Laphroaig \$12

Maccallan 12 \$13

GIN

Brokers \$6

Hendricks \$10

Bombay Sapphire \$10

Tanqueray 10

SIGNATURE COCKTAILS

French 75 - Gin, Champagne and Lemon Twist - 9

Malibu Bay Breeze - Malibu rum, pineapple and cranberry juices - 9

Old Fashioned - Whiskey and sugar muddled with an orange and bitters, shaken with 10

Maple Old Fashioned - Whiskey and Maple syrup muddled with an orange and bitters, shaken with 10

Mai Tai - Captain Morgan and Malibu rums, orange and pineapple juices, with a splash of grenadine - 10

Dark & Stormy - Kraken Rum and ginger beer - 10

Instant Karma - St. Germaine and vodka with a sugar rim. - 12

Pomegranate Sangria - Red Wine, Brandy, pomegranate juice & fresh fruit, Triple Sec - 9 a glass or 20 Pitcher

Peach Sangria - White Wine, Peach Schnapps, Peach nectar, & fresh fruit, Triple Sec - 9 a glass or 20 Pitcher

VODKA

Absolut \$7

Titos \$9

Grey Goose \$10

Belvedere 10

RUM

Bacardi \$6

Cruzan \$7

The Kraken \$9

Sailor Jerry \$9

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