

# the green Onion

## Salads & Soups

### Tomato Bisque Cup 6 / Bowl 10

Rustic Bisque, topped with Maple Syrup.

### French Onion Cup 6 / Bowl 10

Caramelized Onion, Beef broth, Swiss and Crostini.

### She Crab Cup 9 / Bowl 13

Cream, Old Bay, and aged Sherry

### Classic Caesar Salad 11

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

### House Salad 10

Mixed fields green, red onion, carrots, cucumbers and grape tomato

### Chopped Wedge 10

Iceberg lettuce wedge, cucumber, grape tomato, red onion, blue cheese crumbles, bacon bites and blue cheese dressing

### Riesling Poached Pear Salad 12

Mixed greens toasted with a lemon white balsamic dressing, goat cheese, candied walnuts

### Apple & Bacon Spinach Salad 13

Green apples & bacon tossed with goat cheese, spinach, grape tomato and red onion

### Mixed Berry Salad 13

Strawberry, Blueberry, Raspberry, and Blackberry with mixed greens, almonds, blue cheese crumbles and a red wine Vinaigrette

### Caprese Salad 12

Traditional Caprese Salad with fresh tomato, basil and mozzarella topped with Balsamic reduction and olive oil

### Strawberry Caprese 13

Our traditional Caprese with fresh Strawberries and Strawberry Balsamic reduction

### Top Any Salad with\*

Grilled Chicken \$6 • Shrimp \$8 • Salmon • \$10 • Steak \$9 • Scallops \$12

## Burger Bar \*

*(All burgers are served with Pommes Frites and dressed with lettuce, tomato and onion.)*

### The Classic 15

Cheddar cheese ketchup & mustard (add bacon \$3)

### The 1603 15

Smoked gouda, camembert cheese, tomato jam, black garlic aioli

### The Cajun Burger 16

Blackened burger with minced jalapeno, blue cheese, bacon and togarashi aioli

### Vegan Burger (Beyond Burger) 15

Balsamic reduction

### Smokehouse BBQ 16

Fried onion straws, bacon, gouda & cheddar cheese and BBQ sauce

### Good Morning Burger 16

Bacon cheese burger with a Fried egg on top

### The Southern Gentlemen 17

Pulled Pork BBQ atop a Bacon Cheeseburger with Onion Straws

### Cali Burger 16

Avocado, Bacon, pico, and Swiss with Togarashi Aioli

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



## **Entrees**

### **Fish of the Day \***

(market price, ask your server)

### **Pan Fried Chicken Breast 24**

Truffle Mushroom Brie cream sauce, mashed potatoes and vegetable du jour

### **Grilled Ribeye 28**

Grilled Ribeye with Rosemary Demi-Glace, mashed potatoes and vegetable du jour

### **Steak Au Poivre 26 \***

12oz NY Strip served with burgundy reduction, mashed potatoes and green beans

### **Shrimp & Grits 24**

Grilled Shrimp over stone ground Cheddar grits with Bourbon Brown sugar BBQ sauce

### **Sesame Seared Tuna 28**

Sesame seared tuna with wasabi mashed potatoes, pickled ginger relish, and grilled Asparagus

### **Pan Seared Scallops 28**

Pan Seared Sea Scallops, served orange Thai chili glaze, mashed potatoes and vegetable du jour

### **Low Country Crab Cakes 28 \***

Served with roasted tomato remoulade, mashed potatoes and vegetable du jour

### **Grilled Pork Chop 26 \***

Apple butter bacon cream sauce, mashed potatoes and vegetable du jour

### **Salmon Oscar 30 \***

Roasted potatoes and Asparagus

### **Vegetable Medley 18**

Grilled Vegetables served as the chef desires

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

Fresh Lobster salad in an authentic New England style bun served with drawn butter & pomme frites

## **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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\*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