

GREENWICH GRILLE

SNACKS

DEVILED EGGS crispy bacon	\$9
HONEY ROASTED CASHEWS	\$6
CHARCUTERIE PLATE	\$19
CHEESE PLATE	\$18
CRUDITÉS tzatziki & hummus	\$16

APPETIZERS

SIMPLE SALAD mixed greens, herb vinaigrette	\$13
LOCAL KALE SALAD red cabbage, apples, cashews	\$16
AVOCADO SALAD tomato, cucumber, radish, onion, jalapeño	\$18
STEAK TARTAR scallions, poblano peppers, green apple	\$17
ALBACORE TUNA ginger, soy, yuzu	\$18
BEEF SHORT RIB CHILI sour cream, scallions, corn bread	\$14
PORTUGUESE STYLE MUSSELS chorizo, peppers, grilled bread	\$18

WEEKLY HIGHLIGHTS

OYSTERS (6) \$22
on the half shell,
Beausoleil, New Brunswick

AL PASTOR BURRITO \$21
pork, pineapple, rice, black
beans, queso fresco

LOBSTER CURRY \$29
lobster, squash, sweet
potato, broccoli, red curry
sauce, cilantro, lime

BROWN RICE BOWL \$22
brown rice, brussels
sprouts, fall squash, sesame,
new york state egg

ENTREES

ROTISSERIE CHICKEN mashed potatoes, broccoli	\$25
TAVERN BURGER aged cheddar, french fries	\$22
FRIED CHICKEN SANDWICH lettuce, tomato, onion , french fries	\$22
CRAB CAKES green salad, remoulade sauce	\$29
CHOPPED STEAK mashed potatoes, caramelized onions, broccoli	\$23
POTATO GNOCCHI BOLOGNESE	\$26
SALMON bibb lettuce, avocado, cucumber, dill	\$29
KOREAN-INSPIRED RED SNAPPER steamed snapper, kimchi, daikon	\$29
OLD SCHOOL CHICKEN POT PIE	\$26
FRIED CHICKEN cole slaw, potato salad	\$27
STEAK FRITES hanger steak, caramelized onions, french fries	\$35
BRAISED BEEF SHORT RIB grits, fall vegetables	\$33

FOR TWO

CÔTE DU BOEUF with choice of two sides	\$88
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SIDES

SAUTÉED SPINACH	\$8
FRENCH FRIES	\$6
BROCCOLI burnt garlic	\$8
ROASTED BRUSSELS SPROUTS chili & lemon	\$9
CHEDDAR CHEESE BISCUITS (3)	\$7

Chef de Cuisine **BRYCE SOREM**

We respectfully decline substitutions & modifications to the menu.
CREDIT CARDS ONLY.

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

11/7/2017

SPARKLING

Château de Brézé Crémant de Loire \$14/\$48
CHENIN BLANC, CHARDONNAY

Château de Brézé Crémant de Loire Rosé \$10/\$25
CABERNET FRANC

Louis Roederer “Brut Collection” \$120
CHARDONNAY, PINOT NOIR, PINOT MEUNIER

J.L. Vergnon, Champagne Grand Cru Extra Brute Eloquence Blanc de
Blancs \$160
CHARDONNAY

ROSÉ

Bieler Père & Fils \$12/\$38
Coteaux d'Aix-en-Provence Sabine Rosé
SYRAH, GRENACHE, CINAULT, CABERNET SAUVIGNON

WHITE

Château Bela \$15/\$60
RIESLING

Domaine Mardon “Quincy” \$15/\$60
SAUVIGNON BLANC

Olivier Leflaive Bourgogne \$14/\$56
ALIGOTÉ

Hugel “Les Amours” \$12/\$48
PINOT BLANC

Talbott Logan \$16/\$64
CHARDONNAY

Domaine Pierre et Jérôme Courson, Saint-Joseph Le Paradis
Blanc \$135
MARSANNE, ROUSSANNE

Château Picque Caillou, Pessac-Léognan Blanc \$76
SÉMILLON, SAUVIGNON BLANC

Château de la Maltroye, Santenay 1er Cru La Comme Blanc
\$95
CHARDONNAY

Domaine Ostertag, Reisling Fronholz \$84
RIESLING

REDS

Vivanco, Rioja Crianza \$12/\$48
TEMPRANILLO

David Duband, Bourgogne Rouge \$15/\$60
PINOT NOIR

The Stag \$15/\$60
CABERNET SAUVIGNON

Château Castera, Château Bourbon La Chapella Médoc
\$14/\$56
CABERNET SAUVIGNON, MERLOT

Clos La Coutale Cahors \$13/\$52
MALBEC

Domaine Arlaud Vosne-Romanée Cyprien Arlaud \$154
PINOT NOIR

Paul Jaboulet Aîné Châteauneuf-du-Pape Les Cédres \$114
GRENACHE, SYRAH, MOURVÉDRE, CINAULT

Bethel Heights, Eola-Amity Hills \$85
PINOT NOIR

Blackbird Vineyards Napa Valley “Arise” \$114
MERLOT, CABERNET SAUVIGNON, CABERNET FRANC

Trincherio “Mario’s Reserve” Napa Valley \$121

COCKTAILS

GREENWICH STREET \$14
Gin, Elderflower, Mint, Prosecco

PINEAPPLE MARTINI \$14
Pineapple-Infused Vodka, Pineapple Juice

ESPRESSO MARTINI \$14
Espresso, Vodka, Kahlua

SIDECAR \$14
Cognac, Cointreau, Lemon
MAKE IT A ROYALE \$17

MANHATTAN \$14
Rye, Carpano Antica, Bitters

AGAVE STINGER \$13
Blanco Tequila, Burnt Honey Syrup, Lime

SHOTS (2)

GRANDPA'S MEDICINE \$14
Bourbon, Lemon, Honey

JAMESON \$21
Neat

CASA DRAGONES \$30
Chilled or Neat, Lime Wedges

BEER

HOUSE LAGER \$6

CHIMAY RED \$12

KELSO PILSNER \$8

TWO HEARTED BELLS IPA \$8

OMMEGANG WITTE \$8

TOAST AMERICAN PALE ALE \$8

NINE PIN HARD CIDER \$8

STELLA \$8