

Greenside at Honeybrook grill

Starters

CREAM OF MUSHROOM SOUP

served with umami croutons & scallion oil cup-\$4 bowl-\$6

SMOKED BRISKET CHILI

with scallions & Oaxaca cheese skillet-\$5

FISH TACOS

two beer-battered cod fillet served with corn relish, pico de gallo, chipotle aioli, on a bed of lettuce with flour tortilla \$8

OYSTER TOAST

three breaded Blue Point Oysters, slab bacon, anchovy butter, Dijon aioli, caramelized onion & chili oil served on toasted house bread \$11

COCONUT SHRIMP

five coconut crusted shrimp served with coconut cream sauce & chili garlic aioli \$12

TOM'S FRIES

beer battered spiral cut fries, house made bacon, Oaxaca cheese, old bay seasoning & scallions \$12

"PHILLY" CHEESE-STEAK EGGROLL

Black Angus beef, caramelized onion & provolone served with spicy ketchup \$12

RICOTTA GNOCCHI BOLOGNESE

Angus beef, tomato gravy & Peccorino cheese \$8

HAND BREADED CHICKEN TENDERS

*All natural Coleman Farm chicken, marinated in buttermilk & breaded to order- Choice of Sauce- garlic & herb, Sriracha garlic, roasted poblano, soy ginger, bee sting, BBQ, hot or mild
6 piece for \$10 8 piece for \$12*

CHICKEN WINGS

Choice of Sauce- garlic & herb, Sriracha garlic, roasted poblano, soy ginger, bee sting, BBQ, hot or mild 6 piece for \$12 8 piece for \$14

BARLEY BOWL

Healthy tower of barley, roasted root vegetables & brussels sprouts, tomatoes, smoked ham with arugula pesto \$10

EGGPLANT ROULADE

Three breaded eggplant slices stuffed with ricotta & mozzarella, served with tomato gravy and Peccorino cheese \$8

WARM BRUSSELS SPROUT SALAD

roasted butternut squash, drunken cranberries, pumpkin seeds, pecorino cheese with miso dressing served over baby kale \$12

ROMAINE WEDGE SALAD

house bacon, shaved Bermuda onion, blue cheese, grape tomato & creamy blue cheese dressing \$12

THE HONEYBROOK

Local golden delicious apples, feta, candied walnuts, dried cranberries, with citrus cranberry vinaigrette served over Spring Mix Greens \$12

Add On To Any Salad- Chicken, Chicken Salad, Tofu, Shrimp, Salmon or Steak

Entrees

FISH & CHIPS

golden Yuengling-battered cod, french fries, coleslaw, tartar sauce 18

CHICKEN CHESAPEAKE

two grilled chicken breasts topped with lump crab meat and Boursin cheese, lemon-thyme barley, roasted root vegetables 18

RIBEYE STEAK

grilled 12 oz. ribeye seasoned with our house steak rub, mushroom & smoked bacon ragout sauce, roasted fingerling potatoes 25

Burgers

served with brioche roll, lettuce, tomato & onion

ANGUS BURGER

add cheese for \$1 11

MIKEY D'S BURGER

Angus burger, smoked brisket, bacon, aged cheddar & ancho BBQ sauce 14

KENNETT SQUARE

Angus burger, Swiss cheese, sauteed mushrooms & onions 13

VEGGIE

garbanzo beans, barley, carrots, mushrooms, scallions, celery, aged cheddar, ancho BBQ 11

Sandwiches

CHEESESTEAK

Angus beef, American cheese, cheese sauce, caramelized onion & pickled hot peppers 14

BBQ PORK

apple wood smoked pulled pork, coleslaw, fried leeks & roasted poblano BBQ sauce on a brioche roll 13

CHICKEN SALAD

bacon, drunken cranberries, tomatoes & lettuce on sliced marble rye 13

ROAST BEEF

Sliced Angus beef, apple horseradish spread, aged cheddar cheese, beer battered onion rings on house bread 14

TURKEY FIG PANINI

roasted turkey, provolone cheese, caramelized onion & fig jam 13

CUBAN PANINI

apple wood smoked pork & ham, Swiss cheese, Dijon aioli & spicy pickles 13

SMOKED BRISKET PANINI

Provolone, pesto, caramelized onion 14

Flatbreads

BBQ CHICKEN

bacon, Oaxaca cheese, caramelized onion 14

SHRIMP SCAMPI

garlic oil, provolone, bacon, roasted red peppers & Peccorino 15