

# Greenside at Honeybrook grill

## SOUPS

### Fall Spiced Butternut Squash Soup

toasted pumpkin seeds cup-4 bowl-6

### Smoked Angus Beef Chili (Gluten Free)

Oaxaca cheese, scallions 5

## SMALL PLATES

### Fish Tacos

beer battered cod, chipotle ranch, pico de gallo, corn relish 8

### Smoked Chicken Quesadilla

Oaxaca cheese, corn & poblano relish, pico de gallo, avocado sour cream 10

### Beef Nachos

Oaxaca cheese, pico de gallo, corn & poblano relish, avocado sour cream 10

### Eggplant Roulade- (Vegetarian)

ricotta, fresh mozzarella, tomato gravy 8

### Fries (Vegetarian)

3 choices: old bay & cheese; truffle parmesan; or sweet potato with orange maple sauce 8

### Wings or Hand-breaded Tenders

choice of sauce: roasted garlic & herb; BBQ; roasted poblano BBQ; ancho BBQ; jerk; mild; Sriracha chili garlic; hot; bee sting 10

### Fall Barley Bowl

roasted brussel sprouts, carrots, turnips, red onion, butternut squash & tomatoes, smoked ham, arugula pesto 8

### Toms Fries

beer battered potato wedges, Oaxaca cheese, old bay, bacon, scallions, sour cream 10

### Coconut Shrimp

chili garlic aioli, creamy coconut sauce 12

### Crab Cake

honey sriracha, apple & fennel salad 10

### Ahi Tuna

Guinness hollandaise, baby kale, fingerlings, carrots, turnips, puff pastry 13

### Fried Oyster Toast

anchovy butter, bacon, caramelized onion, pepper oil 10

### Chicken & Dumplings

creamy chicken broth, fingerling potatoes, roasted root vegetables, house made ricotta gnocchi 8

### Mushroom Ravioli

house-made with bacon ragout, truffle oil, pecorino romano cheese 11

## SALADS

### Warm Brussels Sprout Salad (Gluten Free & Vegetarian)

baby kale, roasted butternut squash, drunken cranberries, pumpkin seeds, pecorino romano cheese, orange miso dressing 10

### Romaine Wedge (Gluten Free)

bacon, red onion, grape tomatoes, blue cheese crumbles, seared pork belly, blue cheese dressing 10

### Fried Ricotta & Chevre (Vegetarian)

baby arugula, chipotle spiced walnuts, balsamic red onions, honey lemon turnips, radishes, sesame orange dressing 10

### Honeybrook (Gluten Free & Vegetarian)

Spring mix greens, apples, feta, candied walnuts, dried cranberries, cranberry vinaigrette 10

### Add: Chicken or Shrimp 6

### Crab Cake, Salmon, Steak 7



## PANINIS

### **Turkey Pastrami**

house smoked turkey, Red Dragon mustard cheddar, sauerkraut 13

### **Turkey Fig**

roasted turkey, provolone, caramelized onion, fig jam 13

### **Cuban**

house smoked ham, braised pork, Swiss cheese, spicy pickles, Dijon aioli 13

### **Smoked Ham & Cheese**

house smoked ham, Prima Donna gouda, tomatoes, roasted garlic 13

## SANDWICHES

### **Cheesesteak**

Angus beef, American cheese, cheese sauce, caramelized onion, pickled peppers, Amoroso Roll 13

### **Shrimp Bahn Mi**

cucumber, pickled peppers, cilantro, tomatoes, lettuce, chili garlic sauce, Amoroso roll 13

### **BBQ Pork**

house smoked pork, coleslaw, fried leeks, roasted poblano steak sauce, brioche roll 12

### **Chicken Salad**

House-smoked bacon, drunken cranberries, tomatoes, lettuce, marble rye 12

### **Prime Rib**

Apple horseradish spread, gouda cheese, beer battered onion rings, house made bread 14

### **Flounder Po Boy**

Light breading, tomato, lettuce, pickles, remoulade, house made bread 12

## BURGERS

served on brioche roll with lettuce, tomato & onion

**Angus Burger** 11 add cheese 12

### **Mikey D's Burger**

house-smoked shredded beef, bacon, aged cheddar, ancho BBQ 14

### **Kennett Square**

Swiss cheese, sauteed mushrooms & onions 13

### **Big T- Turkey Burger**

Prima Donna gouda, avocado, lemon garlic aioli 12

### **Veggie- (Vegetarian)**

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

SANDWICHES ARE SERVED WITH CHOICE OF SIDE

**House Salad, Chips, Coleslaw, Or French Fries**

**2\$ Upcharge For Specialty Fries**



# ENTREES

Served All Day

## **Crab Cakes**

roasted garlic aioli, brussel sprouts, truffled potatoes 25

## **Fall Salmon**

hot pepper maple glaze, fried brussels, mashed sweet potatoes 23

## **Fish & Chips**

beer battered cod, fries, coleslaw, tartar sauce 18

## **Chicken Chesapeake**

lump crab, Boursin herb & garlic cheese, lemon thyme barley & roasted root vegetables 18

## **Ribeye Steak**

Seared 10oz. steak, mushroom & leeks ragout, roasted fingerlings 25

## **Brisket Pastrami**

house-made cheddar & onion pierogies, sauteed baby kale 25

## **Veal Schnitzel**

Caper butter, brussel sprouts, fingerling potatoes 28

SIDE PLATES 4\$ EACH

## **Coleslaw**

## **Sweet Mashed Potatoes**

## **Mac & Cheese**

## **Fingerling Potatoes**

## **Roasted Root Vegetables**

## **Brussels Sprouts**

## **Lemon Barley**

## **Baby Kale**

## **Gnocchi Bolognese**

