

The Green Room

Breakfast Menu

Served every weekend from 8am - 5pm

Classic Eggs Benedict - 10

Two poached eggs & Canadian bacon on top of an English muffin all covered with a Hollandaise sauce and served with your choice of side

Blue Corn Crab Benedict - 12

Two poached eggs on top of fried green tomatoes & blue corn crab cakes with a spicy Hollandaise sauce and served with your choice of side

Stuffed French Toast - 10

Thick bread stuffed with raspberry cream cheese and coated with Frosted Flakes and served with two sausage links.

The Green Room Breakfast - 7.5

Two eggs any style served with apple smoked bacon and choice of house potatoes or grits and toast or your choice of house breads

French Toast – 8.5

Made from fresh baguettes topped with cinnamon whip cream, strawberries and served with bacon

Bacon Cheddar Omelet – 7.5

Egg White Omelet Available

Tarragon, Tomato, and Feta Cheese Omelet – 7.5

Egg White Omelet Available

Breakfast Sandwich - 5

Two eggs, Bacon and your choice of bread and cheese: Cheddar, American, Havarti, or Provolone

Fresh Fruit Bowl – 4

Add any of the following to the any of the above for 2.5

Two Eggs

Grits or House Potatoes

Bacon or Sausage

Cup of Fruit

Drinks

Bloody Mary	7
Mimosa	7
Soft Drinks	1.5
Juice	2
Iced Tea	1.5
Coffee	1.5
Cappuccino	3.5
Cafe Mocha	4
Espresso	3

The Green Room

Lunch Menu

Soup du Jour

Cup – 5

Bowl - 8

Salad Options

Caesar Salad - 8.5

Romaine lettuce tossed with a classic Caesar dressing and country-style croutons made from artisan breads baked in house with crisped Parmesan

Grilled Artichoke Salad - 9.5

Savory grilled artichokes served atop the chef's handmade mozzarella, lightly drizzled with a flavorful Black Truffle Vinaigrette

The Green Room Salad - 9

Gorgonzola cheese, candied walnuts Craisins and orchard apples with mixed greens and tossed with Black Mission Fig Balsamic dressing

Crispy Chicken Club Salad - 10

Lightly breaded white meat chicken, avocado, bacon, tomato, and egg served on a bed of mixed greens tossed with Honey Mustard dressing

House Salad - 5

Fresh greens topped with tomato, cucumber, carrots and red onions tossed in your choice of dressing:

Caesar, Black Truffle Vinaigrette, Black Mission Fig Balsamic, or Honey Mustard

Add any of the following to any salad for 3:

Crispy, Grilled or Sautéed Shrimp

Crispy or Grilled Chicken

White Spanish Anchovies

We are pleased to let you know that the breads and salad dressings served in The Green Room are made fresh daily

The Green Room

Lunch Menu

Sandwiches - 8.5

Indian Chicken Salad Sandwich

Chicken salad with an Eastern influence - Classic chicken salad flavored with curry and raisins, served on fresh baked golden raisin bread and mango chutney to complement

The Orchard Sandwich

Gorgonzola cheese, walnuts, and orchard apples topped with baby greens drizzled with fig-Balsamic vinaigrette, served on toasted ciabatta bread

Lil' Piggy

Tender pulled pork well sauced in our house made BBQ sauce, piled high and topped with coleslaw on a house baked roll

BLT

Bacon, lettuce, and tomato sauced with a twist... Avocado aioli

Tuscan Chicken Melt

Roasted chicken breast topped with artichoke hearts, tomatoes, fresh mozzarella, and pesto sauce

Cuban

Roasted pork loin, house made pickles, Havarti cheese, and mustard aioli

Italian

Capicola ham, Italian salami, Provolone cheese, topped with lettuce and tomato

Gyro

Ground lamb, feta cheese, tomato, and cucumbers wrapped in Greek-style flat bread, served with a side of hummus

Chicken Sandwich

Fried or Grilled chicken breast served on a fresh, house-baked potato bun. Topped with lettuce, tomato, and red onions. Bring on the bacon or cheese for \$0.75

French Dip

Tender beef sliced thin, smothered with Provolone cheese and caramelized onions and paired with savory house-made au jus for dipping

Cod Fish Sandwich

Smithwicks beer battered cod fish served on house-baked baguette and topped with lettuce and tomato. Served with house made tartar sauce

Shrimp Po' Boy

Fried shrimp loaded into a fresh, house-baked baguette, topped with shaved lettuce, tomato, and house made ramulaud sauce

Ham and Turkey Club

Shaved Black Forest Ham and Roasted Turkey combined with bacon, lettuce, tomato, Cheddar and Swiss cheese. Served with mayonnaise and honey mustard on a croissant roll

Turkey Burger

Coming Soon... Stay tuned.....

All sandwiches served with a side of potato chips

Shoestring Fries sm 2 lg 4
Parmesan-Truffle Fries sm 3 lg 6
Sweet Potato Fries sm 2.5 lg 5
Fresh Fruit Cup sm 2 lg 4
Chips 1.5

Soft Drinks 1.5
Iced Tea 1.5
Juice 2
Iced Tea 1.5

Extras

Coffee 1.5
Cappuccino 3.5
Cafe Mocha 4
Espresso 3
Add a Shot 1

The Green Room

Starters

Mussels - 9

Steamed in a white wine basil broth and served with pesto toast points

Blue Corn Crab Cake - 9.5

Complemented with chipotle cilantro lime remouade with a red pepper jelly

BBQ Pork Biscuit Sliders - 8

Drizzled with jalapeno mustard barbeque sauce

Ahi Tuna Mini Tacos - 9

Crowned with mango salsa and ginger

Short Rib Mini Tacos - 9

Topped with bean sprouts and drizzled with Chipotle aioli

Caprese Bruschetta - 8

Sun dried tomato and herb toast points topped with fresh mozzarella, diced tomatoes, and olives tapenade

Calamari - 10.5

Breaded and served with watercress salad and spicy passion fruit sauce

Spinach Artichoke Dip - 9

Accompanied by seasoned crispy pita chips

The Green Room

Soup du Jour

Cup - 7
Bowl - 10

Dinner Salads

Add any of the following to any salad for 4:

Crispy, Grilled or Sautéed Shrimp
Crispy or Grilled Chicken
White Spanish Anchovies

Caesar Salad - 10.5

Romaine lettuce tossed with a classic Caesar dressing and country-style croutons made from artisan breads baked in house with crisped Parmesan

Grilled Artichoke Salad - 11.5

Savory grilled artichokes served atop the chef's handmade mozzarella, lightly drizzled with a flavorful Black Truffle Vinaigrette

The Green Room Salad - 11

Gorgonzola cheese, candied walnuts and orchard apples with mixed greens and tossed with Black Mission Fig Balsamic dressing

Crispy Chicken Club Salad - 12

Lightly breaded white meat chicken, avocado, bacon, tomato, and egg served on a bed of mixed greens tossed with Honey Mustard dressing

House Salad - 7

Fresh greens topped with tomato, cucumber, carrots and red onions tossed in your choice of dressing:

Caesar, Black Truffle Vinaigrette, Black Mission Fig Balsamic, or Honey Mustard

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Entrees

North Main Chicken - 18

Oven Roasted half chicken served with mashed sweet potatoes, roasted onion stuffing, and sautéed asparagus. Complemented with crushed cranberry jelly and a roasted poultry au-jus

TGR Meatloaf - 18

A signature dish from the foodies here at The Green Room. Sweet Chipotle glazed meatloaf sharing the plate with a three cheese jalapeno macaroni and creamed green peas

Filet - 34

Simple and elegant.....A beautifully lean cut of grass-fed beef, seared to your liking. Served with roasted garlic mashed potatoes, haricots verts, and a red wine demi-glaze

Ribeye - 24

Pan seared 12oz ribeye served with a parsley and red onion steak butter accompanied with parmesan truffle fries

Water bird - 24

A tender duck breast and confit thigh served with foie dirty rice, wilted spinach, and a roasted duck sauce

Southern-style Trout - 24

Pecan crusted trout served on cauliflower puree, wilted spinach and dressed with a lemon beurre blanc

Upstate Classic - 16

Shrimp and Grits served with spicy andouille sausage, diced tomato, scallions, and seasoned shrimp broth combined in the sauce for a tasty finishing touch

Little Fish in a Big Pond - 21

Seared Ahi tuna with tropical mango slaw, and zesty cilantro pesto sauce

The Green Room

Late Night Menu

Served from 11pm to Close

Panini Options - 8.5

Tuscan Chicken Melt

Roasted chicken breast topped with artichoke hearts, tomatoes, fresh mozzarella, and pesto sauce

Cuban

Roasted pork loin, house made pickles, Havarti cheese, and mustard aioli

Italian

Capicola ham, Italian salami, Provolone cheese, topped with lettuce and tomato

The Green Room

Wine List

Champagne and Sparking Wines

	Vintage	Glass Price	Bottle Price	Origin
House Champagne		5.5	-	France
Pol Clement Brut Sparking Wine (187 ml)		-	7	France
Alfred Gratien Brut Champagne (750 ml)		-	110	France
Banfi Rosa Regale (375 ml)	2008	-	28	Italy
Banfi Rosa Regale (750 ml)	2008	-	44	Italy

White Wines

	Vintage	Glass Price	Bottle Price	Origin
Chardonnay				
House Chardonnay		5.5	-	
De Loach Chardonnay	2008	7	22	California
Shoofly Chook Raffle Chardonnay	2007	8	27	Australia
Armen Chardonnay, Alexander Valley	2007	-	44	California
Pinot Blanc				
Sass Willamette Valley Pinot Blanc	2007	-	36	Oregon
Sauvignon Blanc				
Kendall-Jackson Sauvignon Blanc Reserve	2007	8	27	California
Chalk Hill Sauvignon Blanc Estate	2007	-	44	California
Girard Sancerre (375 ml)	2007	-	32	France
Girrad Sancerre (750 ml)	2007	-	64	France
Pinot Grigio				
De Vailier Pinot Grigio	2008	9.5	33	Italy
Lasorda Pinot Grigio	2008	-	36	Italy
Riesling				
Frontera Riesling	2008	6	20	Chile
Thomas Haag Schloss Lieser Riesling	2008	-	42	Germany
White Zinfandel				
House White Zinfandel		5.5	-	

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Red Wines

	Vintage	Glass Price	Bottle Price	Origin
Merlot				
House Merlot		5.5	-	
De Loach Merlot	2007	-	27	California
Alexander Valley Merlot	2006	10	36	California
Shiraz / Zinfandel				
House Shiraz		5.5	-	
Indaba Shiraz	2009	7.5	24	South Africa
D'Arenberg "Stump Jump" Shiraz	2007	-	27	Australia
Domaine Terlato & Chapoutier Shiraz-Viognier (WE 91)	2007	-	39	Australia
Starlite Zinfandel	2006	-	58	California
Cabernet Sauvignon				
House Cabernet Sauvignon		5.5	-	
Sawbuck Cabernet Sauvignon	2007	6	20	California
Leese-Fitch Cabernet Sauvignon	2007	8	27	California
Chateau Ste Michelle Cabernet Sauvignon	2005	-	42	Washington
The Cover Drive Cabernet Sauvignon	2006	-	56	Australia
Pinot Noir				
McManis Vineyards Pinot Noir	2008	8	27	California
Aquinas Napa Valley Pinot Noir	2007	-	34	California
Wine By Joe Pinot Noir	2007	-	41	Oregon
Bottega Vinaia "Trentino" Pinot Noir	2007	-	54	Italy
BV Carneros Pinot Noir	2006	-	61	California
Malbec				
Casa de Campo Malbec	2008	7	22	Argentina
Alamos Selección Malbec	2007	-	42	Argentina
A LISA Patagonia Malbec	2008	-	62	Argentina
M.chapoutier Bila-Haut (#75 Wine Spectator Top 100 of 2009)	2008	-	34	France
Red Blend				
Trinchero Napa Valley Meritage	2006	-	52	California
Hayman And Hill Meritage	2006	9	32	California
Nicolas Catena Zapata (WS 94)	2005	-	220	Argentina
Italian Reds				
Masciarelli Montepulciano d'Abruzzo	2006	8	26	Italy
Bonacchi Montepulciano Montepulciano d'Abruzzo	2007	-	30	Italy
Lasorda Sangiovese di Toscana	2008	-	36	Italy
Rosso Di Montalcino Sangiovese	2007	-	46	Italy
Gentilesco Chianti	2006	9.5	33	Italy

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Beer List

Domestic Bottles

Bud	3.5
Bud Light	3.5
Bud Light Wheat	3.5
Coors Banquet	3.5
Coors Light	3.5
Fat Tire	4.5
Harpoon IPA	5.5
Major Tom's Pomegranate	4.5
Michelob Light	4
Michelob Ultra	4
Miller Light	3.5
Sam Adams Ale	4.5
Seadog Blueberry	4.5
Shiner Bock	4.5
Yuengling	3.5
Woodchuck Cider	4.5

Import Bottles

Amstel Light	4.5
Augustiner Edelstoff	5
Bass	4.5
Corona	4.5
Heineken	4.5
Kwak	6.5
Leffe Blonde	4.5
Lindemans Framboise Raspberry	8.5
Reisdorf Koelsch (500ml)	6
Sapporo	6
Warsteiner Fresh (NA)	4
Weihenstephan Dunkel Weisse (500ml)	5.5

After Dinner Drinks

Banfi Rosa Regale (375 ml)	28
Banfi Rosa Regale (750 ml)	44
Quinta do Infantado Tawny Port	7.5
Coffee	1.5
Cappuccino	3.5
Cafe Mocha	4
Espresso	3