

THE GENERAL GREENE

breakfast and lunch

tuesday-friday

beverages

coffee by counter culture			
12oz drip/ 16oz drip	\$1.50/ 2.00	americano	\$2.25
espresso	\$2.00	hot chocolate	\$3.00
cappuccino	\$3.00	soy/ chocolate	add \$.50
latte	\$3.50	fresh juices	\$3.00
macchiato	\$2.50	soda	\$3.00
cafe au lait	\$2.50		
harney & sons tea	\$2 (organic mint, chamomille, earl grey, green)		

breakfast (7am-4pm)

egg & gruyere sandwich	\$4
whole grain mustard aioli	
grilled cheese sandwich	\$3
monterey jack	
roasted portobello & egg sandwich	\$7
goat cheese, pesto, & tomato jam	
eggs, bacon & cheddar sandwich	\$5
eggs, avocado & sprout sandwich	\$5
butter & house-made jam sandwich	\$3
yogurt parfait	\$5
house-made granola & fresh fruit	

house-made pastries

blueberry muffin	\$2.25
apple walnut muffin	\$2.25
banana bread	\$2.00
orange currant scone	\$2.25
whole wheat oat scone	\$2.25
sticky bun	\$2.50

lunch (11am-4pm)

chicken salad sandwich	\$7	butternut squash soup	\$7
avocado, arugula, dates & herb aioli		spiced creme fraiche and apple	
smoked trout melt	\$8	butter lettuce salad	\$7
red onion, hard boiled egg & gruyere		grapefruit & curried almonds	
steak sandwich	\$8	roasted chicken cobb salad	\$12
avocado, cheddar, red onions, sprouts & horseradish creme fraiche		avocado, blue cheese, egg, & bacon	
roasted pork sandwich	\$7	iceberg wedge salad	\$8
ham, pulled pork, house-made pickles, spicy aioli, & gruyere		buttermilk-blue cheese dressing, bacon	
pork meatball hero	\$6	marinated beets	\$7
spiced tomato sauce & parmesan		yogurt & mint	
egg salad sandwich	\$4	caesar salad	\$7
bibb lettuce & fines herbes		garlic croutons, parmesan, & caesar dressing (add chicken \$2)	
side of mixed greens	\$3		

\$15 minimum on credit card. wifi available with purchase. coffee & tea prices include tax.

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brunch

cocktails and beverages

bloody mary tomato juice, horseradish, lemon, pepper	\$9	coffee	\$3
"bellini" prosecco, st. germain, peach	\$9	tea	\$2
mimosa prosecco, orange juice	\$8	juices	\$3
		oj, grapefruit, cran & apple	

sandwiches

egg & gruyere mustard aioli (add ham or bacon \$1)	\$5
egg, avocado & sprouts	\$6
roasted portobello & egg goat cheese, pesto & tomato jam	\$7
fluffer nutter banana (add bacon \$1)	\$5
smoked trout melt red onion, hard boiled egg, arugula & gruyere	\$8
the general greene burger cheddar, red onion, pickle, mayonnaise mixed greens	\$11

skillet baked eggs

confit chicken creamed spinach	\$13
grilled steak potatoes & herbs	\$13
chorizo zucchini & fried chickpeas	\$12
blood sausage apple & creme fraiche	\$11
hair of the dog bacon grits & red eye gravy (can o' pork slap \$4)	\$11
frittata potato, piquillos, onions & goat cheese	\$8

salads and sides

macaroni and cheese (add an egg \$1)	\$8
caesar salad parm & croutons (add chicken \$2)	\$7
butter lettuce salad grapefruit & curried almonds	\$7
quinoa walnuts, mint & preserved lime	\$7
roasted chicken cobb avocado, blue cheese, bacon & egg	\$12
ham and gruyere bread pudding	\$7
side of bacon	\$4
candied bacon	\$5

sweets & house-made pastries

yogurt parfait house-made granola & fresh fruit	\$8
sticky bun french toast apple, spiced creme fraiche, apple butter & maple syrup	\$11
fruit salad	\$6
banana bread	\$2
scone	\$2.25
muffin	\$2.25
pastry basket muffin, scone, banana bread	\$6

there is a 20% gratuity added to parties of 6 or more. \$15 minimum on credit cards.

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dinner

bar snacks

bacon dates \$4
deviled eggs \$3
chicken liver toast \$7
roasted eggplant toast \$6
radishes w/sea salt & anchovies \$5

share plates

cold

iceberg wedge with buttermilk-blue cheese dressing & bacon \$8
butter lettuce with grapefruit, fines herbs & curried almonds \$7
local mixed greens & herb salad \$6
quinoa with walnuts, mint & preserved lime \$7
marinated beets with yogurt & mint \$7
lamb & apple salad with goat cheese, coco beans & arugula \$9
roasted chicken cobb with bacon, avocado, blue cheese & egg \$12
caesar salad romaine, caesar dressing & garlic croutons \$7
(add chicken \$2)

hot

chicken & grits with arugula, fennel, & radish salad \$13
grilled steak with smoked garlic & parsley \$12
tomato braised pork meatballs with grilled bread \$11
grilled prawns with coco beans & smoked turkish pepper \$13
salt & pepper roasted pork ribs with sweet & sour tomato chutney \$10
lentils & lamb sausage with fresno chiles \$9
vegetable ragout white beans, kale, root vegetables & artichoke \$11
roasted cauliflower with pine nut & parsley pesto \$8
dirty rice with chicken liver & andouille sausage \$5
bbq baked black beans with sweet red onion & bacon \$5
butternut squash soup spiced creme fraiche, pumpkin seeds & apple \$7
ham & gruyere bread pudding \$7
creamed spinach \$7
macaroni and cheese \$8
scaloped potatoes \$7
candied bacon \$5

the general greene burger \$11

100% angus beef, cheddar, red onion, pickles, mayonnaise, mixed greens

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beer, wine & cocktails

american craft beers (in 12oz mason jars)

kaiser pils, pilsner	\$5
the pennsylvania brewing company, pittsburgh, PA	
liquid gold, belgian golden ale	\$6
captain lawrence brewing company, pleasantville, NY	
avery IPA, india pale ale	\$7
avery brewing company, boulder, CO	
landmark vanilla, brown ale	\$7
flying bison brewery, buffalo, NY	
old jubilation, english style winter ale	\$7
avery brewing company, boulder, CO	

red

cabernet sauvignon	\$10 /\$40
coastline, 2005	
paso robles, CA	
malbec	\$9 /\$36
catena family, 2007	
mendoza, argentina	
tempranillo / garnacha	\$6 /\$24
vega, 2007	
rioja, spain	
pinot noir	\$11/\$44
deloach vineyard, 2007	
russian river valley, sonoma, CA	

white & sparkling

viognier	\$10 /\$40
laurent miquel, 2007	
languedoc, france	
sauvignon blanc	\$8 /\$32
arabella winery, 2008	
south africa	
pinot grigio	\$6 /\$24
famiglia cielo, 2007	
veneto, italy	
chardonnay	\$10 /\$40
wölffer estate vineyard, 2005	
long island, NY	
riesling	\$11 /\$44
peconic bay winery	
long island, NY	
sparkling - prosecco	\$9 /\$36
canevari, veneto, Italy	

cocktails

the candied pear	\$12	the spiked apple	\$13
oak aged rum, pear, gula jawa		vsop cognac, local cider, ginger	
the general's gin cup	\$12	the vanilla ale float	\$8
gin, cucumber puree, pineapple,		house-made vanilla ice cream,	
ginger ale, mint		landmark vanilla ale	
the salty hog	\$11	the kings manhattan	\$12
bacon infused vodka, maple,		bourbon, sweet & dry vermouth	
salt & sugar rim		galliano	
the pumpkin pie	\$9	the hound dog	\$9
gin, sweet vermouth, orange, carrot,		vodka, grapefruit, campari	
maple, pumpkin spices		the greene collins	\$11
the old fig	\$9	vodka, basil, citrus, seltzer	
bourbon, fig puree, orange, bitters			