

# greenmarket TAVERN

## WINTER OPENING MENU DINNER

### SMALL PLATES

Soup of the Day	4 / 7
Sausage, Lentil & Cannellini Stew Roasted garlic, plum tomato, sage & basil	9
Organic Field Greens & Oven Dried Tomatoes Winter herb mix & shallot vinaigrette	9
Roasted Beet Salad Arugula, frisée, hearts of palm, goat cheese, aged apple vinegar dressing	10
Romaine, Celery Root, Apple Salad Walnut, blue cheese, orange onion vinaigrette	9

### MEDIUM PLATES

Mediterranean Dips for 2 or 4 Hummus, tzatziki, spicy red pepper dip, Greek feta & Kalamata olives	16 / 26
Cannellini & Chick Pea Stew Plum tomato, swiss chard, kale, garlic, shallot, winter herbs <i>Vegan</i>	17
Lensi Organic Linguine & Shrimp Extra virgin olive oil, garlic, lemon confit & basil	19
Greenmarket Hamburger & Housemade French Fries All natural, pasture raised ground beef, roasted tomato, brioche bun	16
Greenmarket Turkey Burger & Housemade French Fries Plainville Farm, all natural turkey, brioche bun	13
Greenmarket Vegetable Burger w/ red chili vegetable aioli, seven-grain bun <i>Vegan</i>	14
Pekin Duck Confit Bitter greens & housemade french fries	16
Greenmarket Chicken Half rotisserie roast Lancaster County chicken, lemon, rosemary, garlic pan jus, mashed sweet potato & roasted vegetables	18

5 west 21<sup>st</sup> street, new york, ny 10010  
greenmarkettavern.com  
info@greenmarkettavern.com

ph: 212 929 2468  
fax: 212 929 2488

*greenmarket*  
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LARGE PLATES

Caramelized Berkshire County Pork Chop Cranberry, apple, ginger glaze, mashed sweet potato & sautéed swiss chard	23
Pan Seared Pekin Duck Breast Black cherry, peppercorn glaze, red rice & sautéed swiss chard	23
Pasture Raised All Natural Calf's Liver Berkshire County bacon, sautéed onions, mashed potato & roasted vegetables	23
Painted Hills Ranch All Natural Sirloin Steak House french fries & roasted vegetables	26
Skin Seared Loch Duart Salmon Horseradish pan sauce, red rice & sautéed swiss chard	25
Winter Risotto & Pan Seared Sea Scallops Extra virgin olive oil, root vegetable purée & winter herbs	24

DINNER SIDES

Spinach sautéed with extra virgin olive oil	7
Roasted vegetables, seasonal herbs, extra virgin olive oil	8
Housemade french fries	6
Mashed potatoes	5
Sweet potato fries	6
Mashed sweet potato	5
Kale sautéed with coconut oil	7
Swiss chard sautéed with coconut oil	7

All produce is organic, and/or locally farmed.  
All meat and poultry come from animals raised humanely,  
antibiotic- and hormone-free.



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DESSERTS

Greenmarket Cheesecake	8
White Chocolate Crème Brulée Santa Barbara certified organic chocolate	8
Flourless Chocolate Cake S B Hispaniola 60% dark chocolate, fruit sauce, English cream	9
Missouri Organic Pecan Pie Raw honey & real southern crust	9
Apple Tart Tatin	9
Greenmarket Brownie Organic Rain Forest Alliance dark, white & cacao chocolate & walnuts	8
Greenmarket Blondie Organic brown sugar, walnuts & chocolate chips	8
Carrot Cake Cream cheese icing	7
Key Lime Pie Whipped cream	9

All desserts available for takeout except White Chocolate Crème Brulée

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