



WINTER OPENING MENU

LUNCH

Soup of the Day	cup / bowl	4 / 7
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SALADS

Organic Field Greens	8
w/grilled chicken breast or shrimp	15
w/Loch Duart salmon filet	17
 Classic Caesar	 8
w/grilled chicken breast or shrimp	15
w/Loch Duart salmon filet	17
 Greenmarket Cobb	 12
Rotisserie roast Lancaster County chicken, avocado, smoked bacon, egg, Maytag blue cheese & mustard vinaigrette	
 Spinach, Smoked Bacon & Avocado	 10
Shallot vinaigrette	
 Greenmarket Niçoise	 15
Iron-seared tuna, field greens, plum tomato, olives, capers, anchovy, potato, green beans, hard cooked egg & shallot vinaigrette	
 Greek Salad	 10
Imported feta, Kalamata olives, cucumber, red onion & plum tomato, dry organic oregano, extra virgin olive oil & red wine vinegar	
w/romaine or field greens	14
 Seasonal Chopped Roasted Vegetables	 14
Rutabaga, celery root, sweet potato, winter squash, sweet onion, cauliflower, brussels sprouts, daily market vegetables & herb vinaigrette	
<i>Vegan</i>	
 Endive, Trevisano & Arugula Salad	 12
Spicy honey glazed pecans, apple, Hudson Valley goat cheese & balsamic vinaigrette	

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

*greenmarket*  
TAVERN 

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SANDWICHES

Sandwiches are served with field green salad & herb vinaigrette

Turkey & Fontina on Seeded Rye Plainville Farms, turkey breast, Danish style fontina, red slaw & russian dressing	10
Grandpa's Favorite on Baguette Grilled chicken breast, apple sage stuffing & cranberry orange relish	9
Ham & Gruyère on Pumpernickel Berkshire Hills ham & aged gruyère, housemade sauerkraut, raw honey & mustard sauce	9
Granny's Favorite on Baguette Granny Smith apple, Hudson Valley camembert & spicy glazed pecans	10
Roasted Vegetables on Baguette Seasonal vegetables w/ choice of hummus or basil pesto	10
Iron Seared Ahi Tuna (Rare) on Brioche Housemade pickled ginger & wasabi aioli	15

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#### THE GRILL

Grilled sandwiches are served with housemade french fries

Grilled Cheddar Cheese on Hand-cut Rustic Bread	7
Clearview Farm's aged cheddar cheese w/seven-grain bread	8
Grilled Ham & Gruyère on Hand-cut Rustic Bread	9
Berkshire Hills ham & aged gruyère & mustard sauce	
Iron Seared Sirloin on Baguette	15
Caramelized sweet onions and peppers & Clearview Farm cheddar cheese	
Greenmarket Hamburger on Brioche Bun	12
1/2 lb of Pineland all natural beef w/cheddar, swiss or fontina	2
w/Berkshire smoked bacon	2
Greenmarket Turkey Burger on Brioche Bun	10
Plainville Farm all natural turkey	
Greenmarket Vegetable Burger on Seven-grain Bun	10
W/red chili vegetable aioli & field greens <i>Vegan</i>	
Chopped Sirloin Sandwich on Potato Onion Bun	17
10oz. of pasture-raised beef w/Berkshire smoked bacon, red slaw & french fries; choice of cheddar, swiss or fontina	

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### ENTRÉES

Greenmarket Chicken	15	
Half rotisserie roast Lancaster County chicken, lemon, rosemary, garlic pan jus, housemade french fries & roasted vegetables		
Greenmarket Chicken Breast	12	
Rotisserie roast Lancaster County chicken, lemon, rosemary, garlic pan jus, housemade french fries & roasted vegetables		
Pekin Duck Confit	14	
Bitter greens & housemade french fries		
Winter Squash Risotto	13	
Roasted garlic, winter squash purée, Agricultura Biologica Parmigiano Reggiano, Pecorino Romano, extra virgin olive oil, shallot, sweet butter & fresh herbs <i>Available vegan</i>		
Lensi Organic Linguine al Pesto	13	
Housemade basil paste w/ garlic, extra virgin olive oil, toasted pine nuts, Parmigiano Reggiano & sea salt		
Greenmarket Macaroni & Cheese	8	
Lensi organic trottole, cream & Clearview Farm cheddar, Reggiano Parmesan & breadcrumb gratin		
w/ Berkshire slab smoked bacon or ham		11
Swiss Chard, Kale, Chick Pea & Cannellini Stew	13	
Plum tomato, roasted garlic, shallot, winter herbs & extra virgin olive oil <i>Vegan</i>		
Lensi Organic Linguini & Shrimp	15	
Extra virgin olive oil, garlic, lemon confit & basil		



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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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