



◆ APPETIZERS ◆

SOUP CHEF'S CHOICE OF THE DAY 6

CHILI CERTIFIED ANGUS BEEF, CHEDDAR CHEESE, SOUR CREAM, CHIVES, CRISPY TORTILLAS 9

TUNA SALAD STUFFED TOMATO MELTED MOZZARELLA, BALSAMIC GLAZE, BASIL OIL 11

WHITE MARBLE FARMS CONFIT PORK TACOS CABBAGE, PINEAPPLE CUCUMBER SALSA, TACO SAUCE, CORN TORTILLA 12

TUNA TAR TARE AVOCADO, CUCUMBER, SESAME SEED, MANGO DRIZZLE, SEA WEED SALAD, CHIPS 13

HUMMUS PLATTER ROASTED RED PEPPER & FRESH HERBS, VEGETABLES 12

CHARCUTERIE BOARD LIUZZI BRO'S BURRATA & BASIL OIL, CHEESE, CURED MEATS, TOAST POINTS 18

BAKED BRIE CHEESE STRAWBERRY PRESERVE, WALNUTS, APPLES, TOAST POINTS 11

ROASTED AVOCADO 7 MINUTE EGG, BEET PURE, CRUMBLER BACON, FETA, TOAST POINTS 10

SAUTEED MUSSELS WHITE WINE, LEMON, GARLIC, FRESH HERBS 12

◆ SALADS ◆

CLASSIC CAESAR

FRESH ROMAINE LETTUCE, SHREDDED ASIAGO CHEESE, GARLIC CROUTONS, CAESAR DRESSING 11

FIELD GREEN SALAD

CUCUMBER, SHREDDED RAINBOW CARROTS, SHAVE RED ONION, SHAVED PARMESAN, BALSAMIC VINEGAR 10

FRIED TOMATOES & BURRATA SALAD

ARUGULA, FRISSEE, BALSAMIC REDUCTION, BASIL OIL 13

SUPERFOOD SALAD

BLEND OF 7 VEGGIES, CHERRY TOMATOES, WALNUTS, BEETS, BLACK BERRY PEPPERCORN VINAIGRETTE 14

ADD ONS

SHRIMP 10*, SALMON 9*, STEAK 9*, CHICKEN 8*

◆ SANDWICHES ◆

SERVED WITH FIELD GREEN SALAD, CREASER, COLESLAW OR FRIES

CERTIFIED ANGUS BEEF BURGER 14

(CHEDDAR CHEESE +1, BLUE CHEESE & BACON +2)

REUBEN

SHA VE CORN BEEF, THOUSAND ISLAND DRESSING, HOUSEMA TE SAUERKRAUT, FONTINA CHEESE, MARBLE RYEBREAD 14

TUNA MELT PANINI

HOUSE-MADE TUNA SALAD, TOMATOES, CHEDDAR CHEESE 13

CUBAN MELT PANINI

SHA VE HAM, CONFIT PORK, SWISS CHEESE, PICKLES, DIJON WHOLE GRAIN MUSTARD 14

TOMATO CAPRESE PANINI

FRIED TOMATOES, MOZZARELLA, BASIL PESTO, ARUGULA 13

SALMON BURGER

REMOULADE, BRIOCHE ROLL 16

GENIUSES BRATWURST

HOUSE SAUERKRAUT, DIJON WHOLE GRAIN MUSTARD, BRIOCHE ROLL 13

WALDORF CHICKEN SALAD

WALNUTS, APPLES, CELERY, BRIOCHE ROLL 13

◆ PIZZAS ◆

CLASSIC CHEESE PERSONAL PIZZA 10

THE GREEN DOOR PIE 13
BASIL PESTO, MOZZARELLA, FIELD GREENS

BUFFALO CHICKEN 13

CLAM CASINO 15
GARLIC, CHOPPED CLAMS, BACON, MOZZARELLA, PARSLEY

SAUSAGE & MUSHROOMS 13
TRUFFLE OIL, ARUGULA

PEPPERONI 12

PULLED PORK BARBECUE 13
RED ONIONS, TOMATOES

HAWAIIAN 13
PINEAPPLE, HAM, RICOTTA

EACH ADDITIONAL TOPPING, ADD 1.50

MUSHROOMS, OLIVES, PEPPERONI, SAUSAGE, TOMATOES, ONIONS, PEPPERS

◆ ENTREES ◆

ROSES HANDMADE CHEESE RAVIOLIS
TOMATO SAUCE, ASIAGO CHEESE 15

ARTICHOKE PARMESAN CRUSTED SALMON *
TOMATO WILD RICE PILAF, VEGETABLES, LEMON BEURRE BLANC 22

NEAL'S FAMOUS CHICKEN POT PIE
A LOCAL FAVORITE- SAME RECIPE, NEW LOCATION! 15

GRILLED BLACK ANGUS SIRLOIN
CHIVE POTATO MASH, VEGETABLES, AU POIVRE SAUCE 19
(WITH GRILLED SHRIMP +10)

BEEF BOLOGNESE
CERTIFIED ANGUS BEEF, PENNE PASTA, RICOTTA CHEESE 17

CRISPY CHICKEN PICCATA
CHIVE MASHED PURE, VEGETABLES, WHITE WINE LEMON CAPER SAUCE 17

SHRIMP & ANDOUILLE SAUSAGE ETOUFFEE
LOBSTER TOMATO CREOLE SAUCE, MUSSELS, CAJUN DIRTY RICE & BEANS 20

GUINNESS BRATWURSTS
MUSTARD SPAETZLE, HOUSE-MADE SAUERKRAUT, AGED CHEDDAR SAUCE 17

SESAME AHI TUNA BOWL *
QUINOA & BUCKWHEAT, CRISPY CHICKPEAS, SHAVED CARROTS, AVOCADO, ARUGULA, HERB LEMON DRESSING 18

GRILLED NY STRIP
ROASTED GARLIC CHIVE MASH, BROCCOLI, CHIMICHURRI BUTTER, DEMI GLAZE 35
(WITH GRILLED SHRIMP +10)*

*THOROUGHLY COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH & EGGS REDUCES THE RISK OF FOODBORNE ILLNESSES
**THIS MENU CONTAINS RAW OR UNDERCOOKED INGREDIENTS

