

# THE GREEN DOOR

"A Speakeasy with a Green Twist"

## OPENER

### **Fresh Soup of the Day \$6 C/ \$10 B**

Prepared daily using fresh ingredients from local CT farms.

### **Chips, Salsa & Guacamole (gf) \$12**

MA-grown, organic corn tortillas, locally farmed tomatoes, made-to-order guacamole.

### **Charred Veggie Quesadilla (gf) \$14**

Organic black beans and farm-fresh local veggies, charred in cast-iron, bound with cheddar, and seasoned with a smoky guajillo chili salsa.

### **Cod Cakes (gf) \$15**

2 traditional styled Cod Cake made with organic potatoes and eggs—light, fluffy, and full of cod flavor, seared in cast-iron, and served with house-made tartar sauce.

### **Quinoa & Potato Croquettes (gf) \$14**

Pan-fried crispy nuggets of organic quinoa, creamy potato, shredded kale, and VT cheddar, served with a sunflower-basil pesto.

### **Buffalo Chicken Potato Skins (gf) \$14**

Organic potato skins stuffed with pulled, buffalo-style chicken, and topped with Danish bleu cheese.

### **Flatbread \$13**

Summer Garden: sunflower-basil pesto, fresh tomato, summer squash, garden greens, goat's milk feta cheese.

## INTERMISSION

### **Summer Crunch Salad (gf) \$14**

Crispy summer cabbage, field greens, shredded carrots, radish, celery, toasted seeds, & local peanut, ginger dressing. Fresh, crunchy, and local! Add chicken: \$6

### **Beets & Goat's Cheese (gf) \$16**

Crisp lettuce mix, toasted walnuts, roasted beets, diced apple, goat's cheese, and a sherry-dijon vinaigrette. A classic flavor combination made ever better with local, organic produce!

### **Summer Chopped Salad (gf) \$14**

Loaded with local vegetables from the Farmington Valley! Summer squash, cucumber, tomato, radish, hakurei turnip, and more, all tossed in a creamy herb Gardner's dressing (dairy-free). Add chicken: \$6

**(GF) = Gluten Free**

Consuming raw or uncooked eggs, beef, poultry, shellfish, or fish may increase the risk of foodborne illness.

## HEADLINER

### **Tito's Penne Pasta \$21**

The Green Door's version of the classic Penne a la Vodka! Tito's premium vodka, local tomatoes, summer vegetables, juicy chicken breast, and a touch of cream make for a delicious familiar favorite! Gluten-free pasta available.

### **Summer Garden Rice Bowl (gf) \$19**

Organic brown rice and crisp tempeh are the backing band to a delicious array of summer vegetables, fresh ginger and garlic, a splash of tamari soy sauce, and plenty of fresh herbs to bring it all together.

### **BBQ Chicken with Charred Corn Salsa (gf) \$23**

Free-range chicken roasted in house-made BBQ sauce, sliced, and served with creamy mashed potatoes, charred organic corn salsa, and topped with a little extra sauce for good measure.

### **Ginger and Garlic Braised Beef (gf) \$25**

Braised low and slow with organic ginger and garlic until fork-tender. Served with iron-rich leafy greens from local gardens, pesto potatoes, and a rich sauce made from the braising liquid. Delicious simplicity!

### **Yardbird Summer Sandwich \$15**

Grilled organic chicken breast thinly sliced and stacked with slivered summer squash, fresh avocado, crisp slaw, and melted Gruyere cheese. Gluten-free bun available.

### **Burger Caprese \$16**

A classic caprese trio of fresh tomato, basil (with a little added pesto), and melted mozzarella sit atop a char-broiled beef patty. The perfect summer burger! Gluten-free bun available.

## ENCORE

**Ask your server about our fresh, seasonal desserts!**

THE GREEN DOOR PROUDLY SUPPORTS THE FOLLOWING  
PURVEYORS OF LOCALLY-GROWN PRODUCE:

**Hard Rain Farm (Burlington, CT)**

**Holcomb Farm (Granby, CT)**

**Sub Edge Farm (Farmington, CT)**

**Hall's Farm (Simsbury, CT)**

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