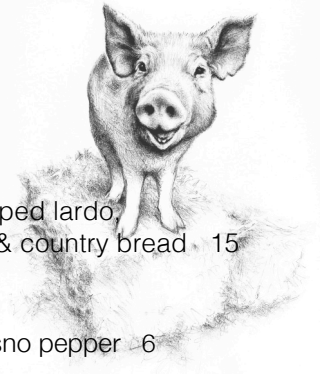




thegreenhouse tavern

**4 COURSE CHEFS'
TASTING MENU \$44**
VEGETARIAN / VEGAN OPTIONS AVAILABLE



FIRSTS

- Warm Bread & Butter Board** w/ olive-scented chicken schmaltz, Provençal butter, juniper whipped lardo, beef suet fennel spread, fromage blanc, seasonal fruit yogurt, pain d'epi, house crackers & country bread 15
Bread is meant to be broken between 2 to 4 people. Enjoy!
- Crispy Potato & Sauerkraut Latke** w/ smoked fish, crème fraiche, cornichons & herbs 8
- Devils on Horseback** w/ Dee-Jay's bacon wrapped dates, almonds, bitter chocolate & roasted fresno pepper 6
- Crispy Hominy** w/ pork skin cracklins, pickled red onion & lime juice 6
- Sloppy JO-Nut** w/ savory donut, coffee n' cola braised beef & BBQ 6
- Foie Gras Steamed Clams** w/ butter, red onion brulee, late harvest viognier vinegar & grilled bread 6
- Chips and Dip** daily preparation 5
- Tokyo Turnips** w/curry, lemon, cilantro, chili & crispy shallots 8
- French Breakfast Radishes** w/ butter, lemon zest & sea salt 5

SECONDS

- Fifth Quarter** w/ tasty bits mp
- Duck Meatball Soup** w/ toasted fregola sardo, aged pecorino cheese, greens & beef brodetto 8
- Chestnut Gnocchi** w/ spice box butter, ginger & breadcrumbs 11
- Double Yolk Omelet** w/ local egg, black truffle cheese & herbs 11
- Hand Ground Beef Tartar** w/ pommes frites, 3 minute egg, salted fresno peppers & condiments 13
- Crispy Chicken Wings Confit** w/ roasted jalapeño, lemon juice, scallions & garlic 11
- Grilled Romaine Caesar** w/ crispy shallot, anchovy, garlic beer vinegar, crouton, curly parsley & parmesan 7
- Raw Kolrobi Salad** w/ ohio apple, shaved brussel sprouts, almonds and lemon vinaigrette 8

THIRDS

- "40 Clove" Heirloom Garlic Roasted ½ Chicken** in brioche bread with Thaxton farms garlic 36
- Mushroom Risotto** w/ truffles, candy cap mushrooms, chives and parmesan cheese 29
- 40 Day Dry-Aged Rib Steak Frites** w/ Niman Ranch *Certified Angus Beef* ® Natural, braised ribs, parsley salad, pommes frites, roasted marrow bone, shallot mignonette & Chave bordelaise 59
- Whole Braised Beef Shin** w/ *a' la bourguignonne*, fresh parkerhouse rolls, bacon lardon & braised veggies 39
- Roasted Pig Head** w/ BBQ sauce, raw vegetable salad, brioche bun, lime wedges & lettuce cups 31
- The preceding entrées are cooked al a' minute, so please allow additional cooking time*
- Pork n' Pumpkin Pasta** w/ crispy sage, Ohio pork, kabocha squash & pecorino 18
- Grass Fed Beef Burger** w/ raclette cheese, tomato, pommes frites & GHT pickle 15
- Grilled Ohio Lamb Burger** w/ stinky cheese fondue, champagne shallots, olive-dusted pommes frites & tangy yogurt 17
- Braised Ohio Lamb Neck** w/ Grandma Goodman's gravy, tomato, celery salad and "little sparrows" 23
- Kabocha Squash Etouffe** w/ leeks, holy trinity, vegan black roux & beans 20
- Pan Fried Pork Chop Saltimbocca** w/ sage, country ham, pommes purée, scrapple & red eye gravy 24
- Market Fish** w/ poppy seeds, radishes, beets, bacon & winter greens 25
- Heirloom Ohio Beans & Farro** w/ calypso, black turtle beans & red quinoa 23
- Strip Steak Frites** w/ Ohio beef, pommes frites, parsley, shallot mignonette & béarnaise 28

HALFS

- Citrus Salad** w/ grapefruit, fennel, Chef's Garden field greens & racing onion soubise 5
- Very, Very, Very Spicy Greens n' Beans** w/ pickled red chili paste, crispy shallot & white beans 6
- Pommes Frites** w/ raw garlic, rosemary & aioli 6
- Gravy Frites** w/ pommes frites, mozzarella cheese curd & brown gravy 10
- Animal Style Frites** w/ bacon, two fried eggs, whole grain mustard, mozzarella cheese curd & brown gravy 13
- Kitchen Coffee** buy the kitchen a round of after-service canned beer 10



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