

Greens Restaurant

Thirty Years and Still Green!

February 21, 2010

PASTRIES AND FRUIT

Cherry ginger scone with huckleberry jam	3.75
Banana walnut bread with cream cheese	3.75
Pear coffee cake with almond streusel	4.25
Buttermilk biscuits	4.50
Greens almond granola with Clover milk or Straus yogurt	6.50
Straus yogurt with pink lady apples, pineapple, page mandarins and citrus	7.50
Bowl of pink lady apples, pineapple, page mandarins and citrus	7.00

BRUNCH

Pinnacles Scramble - Scrambled eggs with yellow finn potatoes, poblano and chipotle chilies, scallions, cheddar and cilantro. Served on corn tortillas with Rancho Gordo Chili, crème fraiche, fire roasted tomato and tomatillo salsas 14.75

Wild Mushroom Omelet with chanterelle, hedgehog and maitake mushrooms, green garlic and gruyere. Served with roasted fingerling potatoes 17.00

Poached Eggs with mesquite grilled polenta, spicy tomato chick pea sauce, habanero chili oil, marjoram and sage. 15.50

Yukon Gold Potato Griddle Cakes with leeks, smoked mozzarella, fontina and chives. Served with eggs over easy, romesco, salsa verde and mache 15.75

Scrambled Eggs with goat cheese, spring onions and chives. Served with grilled olive bread 11.75

Buttermilk Oatmeal Pancakes with pink lady apple-huckleberry compote and mascarpone 12.50

Carrot Ginger Soup with spiced yogurt and cilantro
Cup 7.50 Bowl 8.50

Little Gems, Escarole and Tardivo Radicchio with avocado, page mandarins, oro blanco grapefruit, blood oranges, pumpkin seeds and page mandarin vinaigrette 11.00
Small Salad 9.50

Open Face Sandwich - Grilled walnut levain bread with gorgonzola dolce, pink lady apples and chives. Served with Star Route lettuces, endigia, Italian parsley, walnuts, cider vinaigrette 12.75

Grilled Eggplant Sandwich on green onion slab with mozzarella, grilled peppers, roasted onions, basil mayonnaise and arugula. Served with rosefir potatoes, capers, Italian parsley, frisee and champagne dijon vinaigrette 14.25

Linguine with braised French lentils, Knoll Farms rapini, spring onions, pepper flakes, Regina olive oil, goat cheese and grana padano 17.00

Mesquite Grilled Brochettes - mushrooms, yellow finn potatoes, peppers, red onions, fennel, yams and Hodo Soy tofu with charmoula and cherry almond quinoa 16.00

Our beautiful private dining room is available for parties and events
Speak with your server for details

Signed copies of Everyday Greens and Fields of Greens are available

18% service charge for parties of six or more