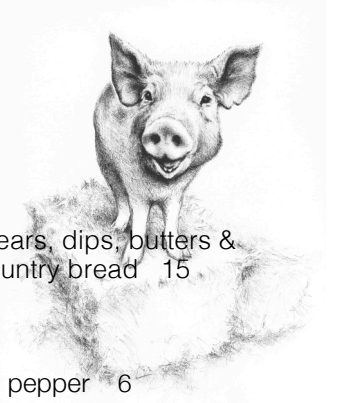




the greenhouse tavern



Warm Bread & Butter Board w/ a selection of house jams, conserves, yogurts, spreads, schmears, dips, butters & rendered fatty animal love served w/ grilled bread, pugliese, house crackers & country bread 15
Bread is meant to be broken between 2 to 4 people. Enjoy!

FIRSTS

Devils on Horseback w/ dee-jay's bacon wrapped date, almond, bitter chocolate & roasted fresno pepper 6

Crispy Broccoli Salad w/ mustard vinaigrette, capers, pickle & egg 8

Crispy Fried Lake Erie Smelts w/ thousand and one island dressing, capers, lemon & parsley 8


Crispy Hominy w/ pork skin cracklin, pickled red onion & lime juice 6

 **Cleveland Greenhouse Salad** w/ cabrales picante blue cheese, sweet sweet licorice & pine nut bread crumb 7


Hand Ground Beef Tartar w/ april's thrice cooked potato, caper, shallot, & mustard 9

SECONDS

Fifth Quarter w/ tasty bits mp

 **Buttermilk Kale Salad** w/ crunchy kale, cucumber & dill yogurt soubaise 11

Sweet Wintered Carrots w/ chef's garden citrus coriander, braised beef tendon, beef glace & crispy shallot 11

 **Grilled Spring Onions** w/ root vegetable puree, grilled baby onion, tri-colored potato, baby fennel & crispy root 11

Ohio Black Walnut Soup w/ duck meatball, crispy fried sage, and smoked prosciutto 12

Foie Gras Steamed Clams w/ butter, red onion brulee, late harvest viognier vinegar & grilled bread 14

Stuffed Semolina Pasta w/ perogi style, new potato, romanesco cauliflower, local goats milk ricotta, garum, capers, prunes, pecorino & brown butter 12

Crispy Chicken Wings Confit w/ roasted jalapeño, lemon juice, scallion & garlic 11


Burrata w/sustainable siberian roe, prosciutto bianco, olive oil, wood sorrel, lemon & toast crumble 14

THIRDS

Fred Flintstone Beef Short Rib w/ brown butter popover, braised root veggie & herb salad 43

Duck Zampone w/ braised winter kale, chestnut, apple & sage 28


Jean Louis Chave Mushroom & Ox Tail Risotto w/ porcini mushroom, parmesan, wood ear mushroom, red wine braised farm onion & poached egg 24

 **Heirloom Ohio Bean Farrotto** w/ winter veggie soffrito, salty feta, pinto, turkey craw, calypso & black lentil crack 22

Roasted Pig Head w/ bbq sauce, raw vegetable salad, brioche bun, lime & lettuce cup 31

The preceding entrées are cooked al a' minute, so please allow additional cooking time

Ohio Beef Burger w/ ohio's only *certified angus beef*®, raclette cheese, tomato, pommes frites & ght pickle 15

 **Double Decker Rice & Beans Burger** w/ aged cheddar cheese, tomato, brown rice, black bean, salad & ght pickle 15

Grilled Ohio Lamb Burger w/ stinky cheese fondue, champagne shallot, olive-dusted pommes frites & tangy yogurt 17

Spring Pasta w/ organic local red winter wheat fettucine, braised beef, marcona almond, shelled pea & spring onion 24

Pan Fried Pork Chop Saltimbocca w/ sage, country ham, pomme purée, scrapple & red eye gravy 24

Properly Butchered Rib Steak w/ parsley salad, dauphenoise, crispy shallot & chive bordelaise 39

Market Fish w/ chefs garden winter root vegetables, celery and fennel bisque, ohio arugula, and miso 26

Strip Steak Frites w/ ohio's only *certified angus beef*®, pommes frites, parsley, shallot mignonette & buerre rouge 28

HALFS

 **Local Turnips & Radishes** w/ spiced american curry & crispy fried shallot 8

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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