

GREENVIEW TAVERN

STARTERS

French Onion Soup or Soup Du Jour	\$6.00
Bavarian Pretzels Fresh Baked Pretzel served with Beer Cheese Sauce	\$9.00
Irish Nachos Fresh fried potato chips topped with Chili and Cheddar	\$11.00
The Chili Bowl Angus Beef, Bacon, Chorizo and Black Beans topped with Cheddar	\$10.00
Loaded Potato Wedges Topped with Cheddar Jack Cheese and Crisp Bacon	\$10.00
Truffle Mac & Cheese Elbow Pasta, Mixed Vermont Cheddar, and Truffle	\$12.00
Buffalo Wings - 8 pcs BBQ, Hot, Double Dip, Thai Chili, Jagermeister	\$14.00
Local Burrata Tomatoes, Basil, Olive Oil, & Balsamic Honey Drizzle	\$14.00
Fried Calamari Served with Marinara, Thai Chili, or Buffalo Sauce	\$15.00
Fresh Steamers Fresh Long Island Clams, Steamed in White Wine, Garlic Herb Butter, and Fresh Lemon	\$15.00
Polski Platter Kielbasa, Pierogies, over a bed of Bacon Laced Sauerkraut	\$16.00

SALADS

Add Shrimp \$8 Chicken \$7 Steak \$9

The Green Spring Mix, Tomatoes, Cucumber, Bacon and Onions	\$10.00
Classic Caesar Romaine, Croutons, Parmesan	\$10.00
The Warwick Orchard Mixed Greens, Crispy Bacon, Granny Smith Apples, Candied Walnuts, and Goat Cheese	\$12.00
Buffalo Chicken Mixed Greens, Chicken Breast Fried and Tossed in Buffalo Sauce, Tomatoes, and Crumbled Blue Cheese	\$18.00

ENTREES

Steak Tacos Shaved Ribeye, Slaw, Shredded Cheddar, and Chipotle Sauce	\$17.00
Penne Ala Vodka Pasta in a creamy Tito's Vodka Cream Sauce	\$18.00
Fish & Chips Beer Battered Haddock served with French Fries	\$18.00
Maple Glazed Salmon Pan Seared Sesame Crusted Atlantic Salmon w/ a Jim Beam Bourbon Maple Glaze served w/ Vegetables and Starch.	\$25.00
Linguine White Clams Long Island Clams, White Wine, Garlic Butter	\$25.00
The Classic Chicken over Pasta Parmigiana, Francese, or Marsala	\$20.00

HANDHELDS

Pickle, Chips, with Texas Toast, Ciabatta, or Brioche

The Warwick Quesadilla Apples, Tomato, Bacon, and Cheddar Jack	\$12.00
Chicken Wrap Buffalo or Caesar Chicken, Romaine Lettuce, Buffalo or Caesar style	\$12.00
Grilled Chicken Quesadilla Grilled Chicken, Cheddar Jack	\$13.00
Grilled Chicken Chipotle Sub Grilled Chicken Breast topped with Smoked Gouda, Roasted Peppers, and Chipotle Sauce	\$14.00
BLT Chicken Sandwich Fried Chicken, Smoked Bacon, Lettuce, and Tomato	\$14.00

BURGERS & SLIDERS

8 oz. Prime Angus Beef, Fries, and Pickle on Brioche

Veggie Burger Flat top seared Fresh Garden Burger	\$12.00
The House Burger Classic Hamburger with French Fries	\$13.00
The American Cheese Burger Your Choice of American, Swiss, Cheddar, or Mozzarella	\$15.00
Wagyu Beef Sliders 3/ 3oz Wagyu Beef Sliders with your choice of American, Swiss, Cheddar, or Mozzarella	\$15.00
The BBQ Bacon Burger Cheddar, Applewood Smoked Bacon, and BBQ Sauce	\$17.00
South of the Border Chorizo, Pickled Jalapenos, Queso Fresco and Chipotle Sauce	\$17.00
Surf & Turf Wagyu Sliders Wagyu Beef Sliders Topped with Grilled Jumbo Shrimp and Horseradish Sauce	\$20.00

HOT OFF THE GRILL

Served with House Vegetables and Choice of Starch

Slow Cooked Baby Back Ribs Half Rack of our rubbed slow cooked smoked Ribs Slathered in a rich BBQ Sauce	\$25.00
Hudson Valley Pork Chop Grilled Berkshire Pork Chop topped with an Apple and Raisin Chutney	\$26.00
New York Strip Certified Angus Strip served in a NY State Cabernet Wine and Peppercorn Reduction	\$34.00

SIDES

Truffle Fries	\$9.00
Mozzerella Sticks	\$9.00
French Fries	\$6.00
Sweet Potato Fries	\$7.00
Onion Rings	\$8.00
Curry Fries	\$9.00

KIDS MENU & DRINKS

Parties of 8 or more will be subject to a 18% Gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

If you have a food allergy, please notify us.

GREENVIEW TAVERN



RED WINE

Glass Bottle

Madera County, California

San Joaquin Merlot

\$10.00 \$25.00

Classic medium-bodied wine. Bright fruit flavors of red cherry and ripe plum. Laced with a touch of oak from the barrel.

North Coast, California

A la Carte Pinot Noir

\$13.00 \$33.00

Deep ruby red tone, dark cherry, cola, and subtle mint aromatics. Flavors of red huckleberry, orange zest and bergamot linger on the long finish.

California

Josh Cabernet

\$12.00 \$30.00

Full bodied wine with flavors of blackberry, plum, and hints of vanilla.

HOUSE RED WINE

Glass

Copper Ridge Cabernet Sauvignon

\$8.00

Copper Ridge Merlot

\$8.00

Anthony's Hill Pinot Noir

\$8.00

Frontera Malbec

\$8.00

WHITE WINE

Glass Bottle

Veneto, Italy

Serenissima Pinot Grigio

\$10.00 \$25.00

Dry, velvety, tasty, and fruity with a slight after-taste of bitter almond.

Marlborough, New Zealand

Hei Mataua Sauvignon Blanc

\$12.00 \$30.00

Vibrant, fragrant, with honeysuckle, lemongrass and fresh ginger notes that mingle with grapefruit and pear flavors.

California

J Lohr Chardonnay

\$13.00 \$33.00

Enticing aromas of ripe orange, white peach, nectarine, cocoa, and baking spices. Flavors of ripe Meyer lemon, citrus cream, hazelnut, and a hint of oak on the finish.

California

Fluers de Prairie

\$14.00 \$35.00

Delicate flavors of red fruit and lemon, subtle notes of tropical fruits on the finish.

HOUSE WHITE WINE

Glass

Copper Ridge Pinot Grigio

\$8.00

Copper Ridge Chardonnay

\$8.00

Frontera Sauvignon Blanc

\$8.00

Copper Ridge White Zinfandel

\$7.00

Barefoot Moscato

\$7.00

COCKTAILS

Spicy Lavender Margarita

\$12.00

1800 tequila, mike's hot honey, fresh lime juice, triple sec, lavender syrup.

BitterSweet Symphony

\$12.00

Stoli Raspberry and Citron, fresh lime juice, rose syrup, & bitters.

Pomp It Up

\$12.00

Pomegranate liqueur, vodka, grenadine, fresh lemon juice, club soda.

GVT Gimlet

\$13.00

Warwick gin, fresh lime juice, blueberry basil syrup.

Fizz Pig

\$14.00

Gin Pig, campari, passion fruit puree, prosecco.

Sweet Makin's

\$14.00

Makers mark, strawberry puree, fresh lemon juice, ginger beer.

BEER

Bud Light	\$5.00	Heineken	\$6.00
Budweiser	\$5.00	Stella	\$6.00
Coors Banquet	\$5.00	Blue Moon	\$6.00
Coors Light	\$5.00	Yuengling	\$5.00
Michelob Ultra	\$5.00	All Day IPA	\$5.00
Miller Lite	\$5.00	Heineken 0 - NA	\$5.00
Corona	\$7.00	Guinness 0 - NA	\$5.00
Corona Light	\$6.00		

HARD SELTZER/SODA

White Claw (Ask for Flavor)	\$6.00
White Claw Vodka Soda (Ask for Flavor)	\$8.00
Stateside Vodka Soda (Ask for Flavor)	\$8.00

CIDERS

Doc's Pear Cider (5.5% ABV)	\$6.00
Magner's Cider (4.5% ABV)	\$7.00
Penning's Cold Crash (5.6% ABV)	\$7.00
Penning's Bone Dry (7.1% ABV)	\$7.00
Penning's Peach Fuzz (6.5% ABV)	\$8.00

JUST FOR KIDS

Grilled Cheese	\$7.00
Mac & Cheese	\$7.00
Penne with Butter	\$7.00
Chicken Fingers and French Fries	\$8.00
Grilled Chicken Quesadilla	\$8.00
1/4 Pound Beef Cheeseburger	\$10.00