THE GREEN HOURS
Available 3 to 6pm Daily

FOOD

*Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

**PENNE VENTURANO** - Penne rigate, marinara sauce, parmesan

**PENNE ALLA VONGOLE** - Penne, clams, garlic, white wine, marinara sauce, parsley

**SPAGHETTI ALLA CARABIANCA** - Spaghetti, garlic, chile, red pepper flakes, white wine

**MACARONI & CHEESE**

**ROASTED TURKEY** - Roasted turkey, cranberry, mashed potatoes, gravy, fresh vegetables

**GRILLED FISH**

**GRILLED WING** - Seasoned, grilled chicken wings, blue cheese, celery

**HOT DOG** - Beef, mustard, ketchup, onions, relish

**BEEF STEAK** - 8 oz, onions, peppers, mushrooms, horseradish

**CHICKEN FRICASSEE** - Roasted chicken, scalloped potatoes, gravy

**SHRIMP FRITTA** - Jumbo shrimp, fresh tomatoes, garlic, parsley

**MUSHROOM GRITS** - Grits, sautéed mushrooms, sour cream, chives

**STEAK AND EGGS** - 8 oz, scrambled eggs, toast, choice of sides

**ROASTED CHICKEN** - Whole chicken, potatoes, gravy, fresh vegetables

**STEAK KLEIN** - 8 oz, sautéed onions, mushrooms, peppercorn sauce, toast

**SHARON'S BEEF BOURGUIGNON** - Beef, mushrooms, pearl onions, red wine, thyme

**ASPARAGUS** - Roasted asparagus, lemon, garlic

**GREEN BEANS** - Steamed green beans, garlic, parmesan

**MUSHROOMS** - Sautéed mushrooms, fresh herbs

**FRESH SQUASH** - Roasted squash, thyme, parmesan

**PEI Mussels**, White Wine, Dijon, Saffron $5

**Baked French Brie**, Honey Roasted Pear, Brandy, Marcona Almond $6

**Gulf Shrimp Cocktail**, Cocktail Sauce $2.50 per

**Charcuterie/Cheese Tasting**, Chef Selections $7

**Petite Croque Monsieur**, Béchamel $6

**Green Salad**, Radish, Mustard Dressing $3

**Half Pound Cheeseburger**, Brioche Bun $7

**Classic Escargot**, Garlic Parsley Butter $8

**Truffle Frites**, Aioli $4

**Truffled Deviled Eggs**, Mushroom Duxelles, Espelette $4

**Salmon Rillettes**, Crostini, Dill Creme Fraiche $6

**Potato Croquettes**, Garlic Aioli, Watercress $6

COCKTAILS

**French 75** - Champagne, Cointreau, Gin, Lemon, Sugar $6

**April In Paris** - Champagne, Cognac, Dry Curacao, Lemon Juice, Simple Syrup $6

**Westside** - Lemon Vodka, Lemon Juice, Simple Syrup, Mint $6

**French Martini** - Vodka, Cassis, Pineapple $7

**The Prosecutor** - Rye, St. germain, Chartreuse, Lemon, Dry Curacao, Bitters $7

**French Maid** - Cognac, Falernum, Lime, Mint, Cucumber, Gingerbeer $6

**Kir Royale** - Creme de Cassis, Champagne $6

**Absinthe Drip Cocktail** - Absinthe, Sugar, Water $6

WINE

$6

**White Wine**

Sparkling Rose

Sauvignon blanc

Chardonnay

Languedoc Blend

(Grenache Blanc, Vermintino, Chardonnay)

**Red Wine**

Bordeaux

Cabernet

Languedoc Blend

(Grenache Noir, Carignan, Cinsault, Merlot, Syrah)

$2 Off All Draft Beers