

5% DISCOUNT for Cash and Greenhorn Ambassadors!

# Greenhorn

112 Vine Street, Bluffton  
567-226-4568

# LUNCH

## Starters

### SMOKED CARROT TOAST **\$11**

Smoked carrot, cashew cream cheese, capers, pickled red onion, and pea shoots on house-made bread



### BEET & LEEK TOAST **\$11**

Beet cream cheese and fried leeks on fresh, house-made bread

### MEZZE **\$16-25**

Selection of 4-6 starters, including falafel, olives, hummus, and pita bread. Ask your server for this week's fresh options.

## Entrees

### PINTOS & RICE **\$17**

Saffron rice, cashew queso, pico de gallo, pepitas, avocado, lime, & side salad

### RED CURRY **\$17**

Seasonal vegetables in a curry sauce over rice

### CURRIED CHICKEN SALAD **\$12**

House-made seitan, curry, almonds, cranberries, greens, carrots, cucumber, bell pepper, finished with lemonette

## Sandwiches

### CURRIED CHICKEN SALAD WRAP **\$12**

House-made seitan, curry, almonds, cranberries, greens, carrots, cucumber, and pickle, served with pita chips

### BBQ TOFU SANDWICH **\$12**

Tofu with gochujang bbq, pickles, cabbage slaw on house-made bread, served with pita chips

### HUMMUS WRAP **\$12**

hummus, lettuce, tabbouleh, kalamata olives, castelvetrano olives, carrots, pea shoots, and tahini, served with pita chips

### FALAFEL PLATE **\$12**

House-made falafel with hummus, tabbouleh, and pita bread

### TLTA SANDWICH **\$12**

Tempeh bacon, lettuce, tomato, and avocado on house-made bread, served with pita chips

## Soups & Salads

### SOUP OF THE DAY **\$5/CUP** **\$7/BOWL**

Seasonal soup, using locally sourced, organic ingredients, served with house-made bread

### FATTOUSH SALAD **\$11**


Chopped tomatoes, peppers, cucumbers, onion, sumac and mint leaves, mixed with crunchy pita chips

### TABBOULEH SALAD **\$10**


Parsley salad with quinoa, fresh tomatoes and onions, lemon juice and olive oil

### NANCY'S SALAD **\$10**

Greens, carrots, radishes, pistachios, capers, and croutons finished with lemonette

 = customer favorite!

 = spicy

 = gluten free

Fall 2024 MENU

# Greenhorn

# LUNCH

## Drinks

COLD BREW COFFEE With or without coconut cream	\$6
ORGANIC LEMONADE	\$5
HIBISCUS TEA Hot or iced	\$4
MASALA CHAI Served hot or cold, with whipped coconut cream on top of house-made chai tea	\$5
FLAVORED SPARKLING WATER Ask server for available flavors	\$3
BOTTLED SODAS Ask server for available flavors	\$4

*Chef's Tasting*  
*Wednesdays 6 p.m.*  
*4 courses for \$30,*  
*\$40 with wine pairing*

*Reservations recommended*  
*567-226-4568*

## Alcohol

DRAFT BEER  
Ask server for what's on tap

COCKTAILS  
See featured cocktails list

## Desserts

CHOCOLATE MOUSSE 	\$7
JANE'S COOKIES	\$3
ICE CREAM  Seasonal flavors	\$7

*Ask for our*  
*wine list*

*All our*  
*ingredients are*  
*organic and made*  
*fresh as you*  
*order. We hope*  
*you can taste*  
*the difference.*

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## DINNER

### Starters

#### SMOKED CARROT TOAST **\$11**

Smoked carrot, cashew cream cheese, capers, pickled red onion, and pea shoots on house-made everything bread

#### BEET & LEEK TOAST **\$11**

Beet cream cheese, and fried leeks on fresh, house-made bread

#### MEZZE **\$16-25**

Selection of 4-6 starters, including falafel, olives, hummus, and pita bread. Ask your server for this week's fresh options. (Pictured below)



### Small Plates

#### TRUFFLE MAC N CHEESE **\$10**

Cashew cream cheese with breadcrumb topping and white truffle oil

#### SHISHITO PEPPERS **\$9**

Blistered mild (-ish) peppers, roasted tomatoes and garlic, parmesan, tamari, almonds

#### BRUSSELS SPROUTS **\$8**

Deep fried with ACB sauce, gochugaru, pine nuts

### Soups & Salads

#### SOUP OF THE DAY **\$5/CUP** **\$7/BOWL**

Seasonal soup, using locally sourced, organic ingredients

#### FATTOUSH SALAD **\$11**

Chopped tomatoes, peppers, cucumbers, onion, sumac and mint leaves, mixed with crunchy pita chips

#### TABBOULEH SALAD **\$10**

Parsley salad with quinoa, fresh tomatoes and onions

#### NANCY'S SALAD **\$10**

Greens, carrots, radishes, pistachios, capers, and croutons finished with lemonette

### Entrees

#### FALAFEL PLATE **\$12**

House-made falafel with hummus, tabbouleh, and pita bread

#### SEASONAL RAVIOLI **\$22**

Hand-made ravioli stuffed with cashew cheese

#### PINTOS & RICE **\$17**

Saffron rice, cashew queso, pico de gallo, pepitas, avocado, lime, & side salad

#### RED CURRY **\$17**


Seasonal vegetables in a curry sauce over rice

#### ABC CHICKEN **\$17**


Deep fried with steamed rice, broccoli, carrot, almonds and delicious garlic & ginger sauce

#### BIBIMBOP **\$17**

Korean-inspired crispy rice dish with tofu, vegetables, sesame, & spicy gochugaru sauce

 = customer favorite!

 = spicy

 = gluten free

# Greenhorn

# DINNER

## Drinks

COLD BREW COFFEE **\$6**  
With or without coconut cream

ORGANIC LEMONADE **\$5**

HIBISCUS TEA **\$4**  
Hot or iced

MASALA CHAI **\$5**  
Served hot or cold, with whipped coconut cream  
on top of house-made chai tea

FLAVORED SPARKLING WATER **\$3**  
Ask server for available flavors

BOTTLED SODAS **\$4-5**  
Ask server for available flavors

*Come on Wednesday nights  
at 6 p.m. for  
our Chef's Tasting:  
4 course for \$30,  
or \$40 with wine paired  
with each course.*

*Reservations recommended.*

## Alcohol

DRAFT BEER  
Ask server for what's on tap!

COCKTAILS  
See featured cocktails list

## Desserts

CHOCOLATE MOUSSE  **\$7**

JANE'S COOKIES **\$3**

ICE CREAM  **\$7**  
Seasonal flavors

*Ask for our  
wine list*

*All our  
ingredients are  
organic and made  
fresh as you  
order. We hope  
you can taste the  
difference and  
don't mind  
if there's  
a little wait.*

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## BRUNCH

### Starters

-  **SMOKED CARROT TOAST** **\$11**  
Smoked carrot, cashew cream cheese, capers, pickled red onion, and pea shoots on house-made everything bread
- HUMMUS TOAST** **\$10**  
Made-from-scratch hummus, avocado, pea shoots, green olives, pepitas, radish on house-made bread
- NANCY'S SALAD** **\$10**  
Greens, carrots, radishes, pistachios, capers, and croutons finished with lemonette
- CHEF SALAD** **\$13**  
Greens, with house-made seitan "chicken" salad, hazelnuts, croutons, tempeh bacon, avocado, and pea shoots
- GREENHORN HASH** **\$15**  
Curried tofu, smoke potatoes, kale, cashew queso and kimchi
-  **TRUFFLE MAC N CHEESE** **\$10**  
Cashew cream cheese with breadcrumb topping and white truffle oil
- PINTOS & RICE**  **\$17**  
Saffron rice, cashew queso, pico de gallo, pepitas, avocado, lime, & side salad
- FRITTATA** **\$15**  
Broccoli, garlic, parsley, violife cheddar - served with half Nancy's salad, and smoked potatoes with choice of sauce
-  **WAFFLE & FRUIT** **\$14**  
with maple syrup, caramel, bananas, hazelnuts, coconut whipped cream and oranges
- CHICKEN & WAFFLES** **\$15**  
Made-from-scratch seitan "chicken" strips over a waffle, with greens and buffalo sauce

### Drinks

- COLD BREW COFFEE** **\$6**  
With or without coconut cream
- ORGANIC LEMONADE** **\$5**
- HIBISCUS TEA** Hot or iced **\$4**
- MASALA CHAI** **\$5**  
Served hot or cold, with whipped coconut cream on top of house-made chai tea
- FLAVORED SPARKLING WATER** **\$3**  
Ask server for available flavors
- BOTTLED SODAS** **\$4**  
Ask server for available flavors


### Featured drinks

- MIMOSA** **\$8**
- SPICY KIMCHI BLOODY MARY/MARIA** **\$10**
- COFFEE WITH LIQUOR** **\$10**  
Hot or iced

### Desserts

- CHOCOLATE MOUSSE**  **\$7**
- JANE'S COOKIES** **\$3**

 = customer favorite!

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