

5% DISCOUNT for Cash and Greenhorn Ambassadors!

Greenhorn

112 Vine Street, Bluffton
567-226-4568

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 **\$17-24**

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

Entrees

SMASH BURGER **\$14**

Beyond Burger® topped with Violife cheese, tomato, lettuce, carmalized onion, pickle, and special sauce on a housemade potato bun, served with kettle chips



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

 = customer favorite!

 = spicy

 = gluten free

LUNCH

Sandwiches

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

House-made seitan, curry, almonds, cranberries, greens, carrots, cucumber, and pickle, served with pita chips. Choose as a salad or as a wrap

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 **\$6/CUP** **\$9/BOWL**

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

FATTOUSH SALAD **\$6/HALF** **\$11/FULL**

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

TABBOULEH SALAD **\$6/\$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

Greenhorn

LUNCH

Drinks

- COFFEE **\$5**
With free refills and optional coconut cream
- ORGANIC LEMONADE **\$5**
- HIBISCUS TEA Hot or iced **\$4**
- MASALA CHAI **\$6**
Served hot or cold, with whipped coconut cream on top of house-made caffeine-free chai tea
- FLAVORED SPARKLING WATER **\$3**
Ask server for available flavors
- BOTTLED SODAS **\$4**
Ask server for available flavors

*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 from Findlay Brewing Co.
- COCKTAILS
See featured cocktails list

Desserts

- CHOCOLATE MOUSSE  **\$7**
Decadent cocoa and avocado mousse topped with coconut cream and a dash of sea salt
- JANE'S COOKIES **\$3**
- ICE CREAM  **\$7**
Ask server for the flavor of the week



*Ask for our
wine list*

*We are a scratch kitchen,
using organic ingredients.
We believe 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 **\$17-24**

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



Small Plates

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

Cashew cream cheese with breadcrumb topping and white truffle oil. Add peas (add \$2) or mushrooms (add \$4).

BRUSSELS SPROUTS  **\$9**

Deep fried with ABC sauce, gochugaru, pine nuts

FALAFEL PLATE **\$12**

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

 = customer favorite!

 = spicy

Soups & Salads

SOUP OF THE DAY **\$6/CUP**
\$9/BOWL

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

FATTOUSH SALAD **\$6/HALF**
\$11/FULL

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

TABBOULEH SALAD  **\$6/\$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

Entrees

SMASH BURGER **\$14**

Beyond Burger® topped with Violife cheese, tomato, lettuce, caramelized onion, pickle, and special sauce on a housemade potato bun, served with kettle chips. Can swap for gluten-free bun.

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

 = gluten free

Greenhorn

DINNER

Drinks

COFFEE	\$5
With free refills and optional coconut cream	
ORGANIC LEMONADE	\$5
HIBISCUS TEA	\$4
Hot or iced	
MASALA CHAI	\$6
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	

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 from Findlay Brewing Co.
COCKTAILS
See featured cocktails' list

Desserts

JANE'S COOKIES	\$3
ICE CREAM 	\$7
Ask server for the flavor of the week	
CHOCOLATE MOUSSE 	\$7

We offer wine by the glass

Nortico Alvarinho -
white wine from
Portugal

\$11/GLASS
\$19/BOTTLE



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We believe you can taste the difference.

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BRUNCH

Entrees

-  **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. Add peas (add \$2) or mushrooms (add \$4).
- 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

- COFFEE** **\$5**
Free refills and optional coconut cream
- ORGANIC LEMONADE** **\$5**
- HIBISCUS TEA** Hot or iced **\$4**
- MASALA CHAI** **\$6**
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!

 = gluten free

Winter 2025 MENU