

GREENCROFT CLUB
SINCE 1964



MARCH
2021

575 Rodes Drive | Charlottesville, Va, 22903 | (434) 296-5597 | www.greencroftclub.com

March Events

Taco Night To Go

Wednesday, March 3rd

Fish Frydays

Friday, March 5th, 12th, 19th & 26th

Sunday Suppers To Go

Sunday, March 7th, 14th, 21st & 28th

Burger Nights To Go

Wednesday, March 10th & March 31st

Prime Rib Night

Saturday, March 13th

St. Patrick's Day

Wednesday, March 17th

Surf & Turf Nights

Friday & Saturday, March 19th & 20th

Chinese Night To Go

Wednesday, March 24th

Greek Wine Dinner

Saturday, March 27th

Dinners Open to the Public

Friday & Saturday

**March 5th-6th, 12th-13th, 19th-20th
& 26th-27th**

The current pandemic has affected us all. In response to decreased membership, we are opening our doors to the public on select nights. We hope this will encourage new memberships and enhance our community presence. This will give you the opportunity to invite non-members to dine at the Club on their own and showcase all we have to offer.

All the ways to dine at the Club

With a variety of dining options, we certainly have one that will fit your needs. As always, vegetarian options will be available.

To Go Meals

We offer carside drop off or contactless pickup at a stocked sanitizing station.

In-House Dining

Adhering to local and state guidelines, our tables are spaced six+ feet apart and cleaned hourly, creating the safest environment for your dining pleasure.

Patio Dining

If you are not ready to dine indoors, we have two heaters set on the patio to keep you warm. We still recommend dressing warmly and bringing a blanket. Patio dining is weather-permitting.

Delivery

We offer delivery to our Members within a five-mile radius. 24-hour notice is required.

Fish Fryday

Friday, March 5th, 12th, 19th & 26th

In observance of Lent, we will prepare various fish and shellfish baskets every Friday. Chef Gregg's fish mongers provide us with their catch lists Thursday mornings. Call after 2:00 on Thursday to learn each Fridays' offerings and place your order!

Fish Fryday baskets will be served In-House or To Go in addition to our à la carte menu.

CLUB NEWS

Gallery at Greencroft

We are featuring three artists throughout our dining room galleries.

V-Anne Evans

<https://v-anneevansart.com/>

“My greatest hope as a painter is to tell a story - of the pastoral and secluded places we cherish and return to, and of how these places lead us toward deeper contemplation, and nurture our souls. Painting is for me a devotion of love for these places and an attempt to capture their essence with some truth and clarity.”

Eric Allen

<https://erictallen.com/>

“The painting subjects that I am drawn to tend to be dramatic unspoiled landscape scenes that stir my soul. Sometimes I will find an old or forgotten structure that will evoke or reflect an emotion in me. I paint in oils on canvas or panels. Archival quality giclee prints are available for most of my original oil paintings.”

Gincy Plummer

<https://www.facebook.com/gincycarringtonplummerartist/>

“Gincy is a well collected artist and leads creativity workshops that include single projects for group bonding and creativity unblocking as well as 4 and 12 session workshops. While making art and raising four children, she has also been on the boards of several institutions. She enjoys bringing both creative and analytical skills to every challenge.”

Chef's Message

Thank you for your continued support of the Club. With a vaccine now being administered, I am more optimistic that in-house dining can return to normal soon.

I have standardized the a la carte menus. They are well balanced and should meet everyone's tastes. With the start of Lent, I will offer a different tempura-battered fish basket each week and on Fish Frydays. This time of year, I love to feature Carolina rainbow trout. It allows me to offer one of my “signature dishes”: the trout is whole, butterflied, and deboned (yes, head removed), seared crispy, olive oil basted, and served over roasted root vegetables in an amaretto beurre blanc. It is a wonderful marriage of sweet, almond nutty, crispy, and buttery.

For your best meal experience, I prepare the To Go dinners to be ready exactly at your chosen pickup time. They do not sit under a heat lamp, drying and losing much integrity.

I look forward to wetting your appetite again this month. Do not hesitate to call or email me directly to ask any food-related questions. I appreciate the support.

Taco Nights To Go

Wednesday, March 3rd

\$10/4 Tacos (excludes tax and gratuity)

\$19/8 Tacos (excludes tax and gratuity)

Ground Beef | Fish | Chorizo | Chicken | Shrimp

Empanadas: \$3 each (excludes tax and gratuity)

Chicken and spinach

Vegetarian

Tacos will be available only To Go in addition to our à la carte menu.

Sunday Suppers To Go

Pick up Sunday 10:00AM-3:00PM

Sunday, March 7th

Vegetarian Lasagna, Garlic Bread and Salad

Sunday, March 14th

Sweet Chili Meatloaf, Broccoli, Mashed Potatoes

Sunday, March 21st

Shepherd's Pie, Carter Rolls and Seasonal Dessert

Sunday, March 28th

Spaghetti and Meatballs, Garlic Bread and Salad

Dinner for two \$30

Dinner for four \$60

(excludes tax and gratuity)

All meals are packaged cold with reheat instructions. All orders must be placed by 12:00PM on the Saturday prior to pickup.

Burger Nights To Go

Wednesday, March 10th & March 31st

All are served on a brioche bun and come with one side. Beef burgers are cooked pink or no pink. Served with french fries, coleslaw or a little salad.

Chef Gregg's Classic \$13

bibb lettuce, aioli, tomato, pickles, American cheese

Cowboy \$13

ranch, BBQ sauce, cheddar, onion ring

Bacon Blue \$13

cherrywood smoked bacon, blue cheese, lettuce, tomato

Little Mac \$13

one all beef patty, special sauce, lettuce, cheese, pickles, onions on a sesame seed bun

Black Bean \$10

dressed greens, aioli, Swiss cheese

CLUB NEWS

Prime Rib Night

Saturday, March 13th

\$45 per person (excludes tax and gratuity)

Shrimp Cocktail

Prime Rib or Salmon

horseradish mashed potatoes, fried brussel sprouts

Chocolate Mousse

Reservations required no later than 2:00PM on
Friday, March 12th.

Dine in or take it To Go. Prime Rib will be served in
addition to our à la carte menu.

Chinese Night To Go

Wednesday, March 24th

All meals are served with pork fried rice, dumpling and
fortune cookie. Prices exclude tax and gratuity.

Orange Chicken \$14

Beef and Broccoli \$15

Kung Pao Shrimp \$15

Sweet & Sour Chicken \$14

Entrees will be available only To Go in addition to our
à la carte menu.

St. Patrick's Day

Wednesday, March 17th

Entrees are available all day, In-House and To Go.

\$20 per person (excludes tax and gratuity)

Classic Corned Beef and Cabbage

boiled potatoes, braised cabbage, mustard, carrots

Shepherd's Pie with Guinness

braised tenderloin, corn, colcannon, beer gravy

Both entrees are served with soda bread

A LA CARTE SIDES

Colcannon \$5

O'Brien Potatoes \$5

Braised Cabbage \$5

Irish Crème Brûlée \$6 (to go only)

Reservations Required. To Go orders must be placed by
2:00PM on Sunday, March 14.

Greek Wine Dinner

Saturday, March 27th

6:00PM

\$55 per person (excludes tax and gratuity)

\$45 per person without wine (excludes tax and gratuity)

Greek Olives, Hummus, Pita

Spanakopita

spinach-stuffed filo

Moussaka

eggplant, ground beef, béchamel

Paidakia

seasoned, bone-in lamb, traditional Greek salad

Rice Pudding

raisins, cinnamon

Reservations Required
Wines will be announced.

Surf & Turf Nights

Friday & Saturday, March 19th-20th

\$39 per person (excludes tax and gratuity)

Choice of:

Beef tenderloin

Beef Ribeye Steak

Pork Ribeye Steak

Wild Boar

Fin Fish (Non Meat Option)

Choice of:

Crab Cake

Fried Oysters

Fried Shrimp

Grilled Shrimp Skewer

Lobster Tail +\$12

Choice of 2 Sides

Surf & Turf will be served In-House or To Go and we
will not be offering our à la carte menu these nights.

Greencroft Gourmet Meals To Go

Since Sunday Suppers have been such a hit, Chef
Gregg will make entrees daily for you to take and
bake. Entrées will be available Tuesday-Sunday
for pickup during our normal business hours.

Pepperoni Pizza \$12

½ Cheese ½ Pepperoni Pizza \$12

Meat Lasagna \$18

Vegetable Lasagna \$18

MARCH 2021

Sun Mon Tue Wed Thu Fri Sat

	1	2	3 Taco Night To Go	4	5	6
7 Sunday Supper Vegetarian Lasagna	8	9	10 Burger Night To Go	11	12	13 Prime Rib Night
14 Sunday Supper Sweet Chili Meatloaf	15	16	17 St. Patrick's Day	18	19 Surf & Turf Night	20 Surf & Turf Night
21 Sunday Supper Shepherd's Pie	22	23	24 Chinese Night To Go	25 Book Club	26	27 Greek Wine Dinner
28 Sunday Supper Spaghetti and Meatballs	29	30	31 Burger Night To Go			

Dining Room Hours of Operation

Lunch 11:30AM-2:00PM

Dinner 5:00PM-8:00PM

Monday.....CLOSED

Friday.....Lunch & Dinner

Tuesday.....Lunch only

Saturday.....Lunch & Dinner

Wednesday.....Lunch & Dinner

Sunday.....Brunch only

Thursday.....Lunch & Dinner

Club Contacts

John Van Peppen

General Manager

john@greencroftclub.net

Katy Kirby

Food and Beverage Director

katy@greencroftclub.net

Gregg Dionne

Executive Chef

gregg@greencroftclub.net

Alicia Williams

Office Manager

alicia@greencroftclub.net

Peyton Guthrie

Marketing

peyton@greencroftclub.net

Office Hours

Monday-Friday

8:00AM-4:00PM

296-5597

Club Bridge will meet

April 7th & May 5th

We will need at least 8-12 players

**Members enjoy Bridge and lunch
from 10:30am until 2:30pm**

1st, 2nd, and 3rd -place prizes!

**For more information, please call
Alicia at the Club, 296-5597.**

Book Club

Thursday, March 25th

12:00PM-2:00PM

The Four Winds

By Kristin Hannah

**Please call the Club for more
information.**