

# Greencraft Club



# May 2020

P.O. Box 14, Ivy, VA 22945-0014 (434) 296-5597 [www.greencraftclub.com](http://www.greencraftclub.com)



**Mother's Day Dinner**  
**Sunday, May 10th**  
**10:00am-3:00pm**  
\$30 per person  
(excludes tax & gratuity)

With the overwhelming response from our Easter Meals To Go, we will continue the tradition with Mother's Day Meals To Go! Each meal can be served hot and ready or chilled with re-heat instructions.

Prime Rib or Salmon  
Hot Rolls and Whipped Butter  
Garden Salad  
Sides of House and Ranch Dressing  
Roasted Garlic Mashed Potatoes  
Buttered Green Beans  
Spoonbread  
House-made Carrot Cake

Dinner for 2 \$60 | Dinner for 4 \$120  
Dinner for 6 \$180

We have two pickup options. We can bring your order to your car as you pull up into the circle or we can put it on the table under the portico as you pull up. Please let us know what option you would like when you call to place your order.

**Annual Meeting has been rescheduled!**  
**Wednesday, June 24<sup>th</sup>**  
**6:00pm**

Please join us for the Greencraft Annual Meeting on **Wednesday, June 24<sup>th</sup>, at 6:00pm** to hear about the Club's performance during 2019 and elect a new Board Member. If you are interested in joining the Social Committee, please let us know.

## Weekly Specials

Weekly specials will be posted on our website, Facebook page, and in our daily e-mails. If you do not currently receive our e-communications, please call and we will add you right away. It's a great way to keep up-to-date on what's happening at the Club!

## Update on Pool Opening Projected for Sunday, May 31<sup>st</sup>

I know everyone is looking forward to warmer weather and social-distancing fun in the sun. We originally planned on opening the 2020 pool season on May 1st, but due to COVID-19-related restrictions and guidelines, we will delay the our pool opening until May 31st or until a practical date is determined. We will post all information about an opening date as soon as possible. Thank you for your understanding and continued support.

# TO GO DINNER MENU

## Salads

### **Classic Caesar Salad 12**

*Romaine, Caesar Dressing, Garlic Croutons, Shredded Parmesan Cheese  
add chicken \$6, crab cake \$10, or salmon \$10*

### **Opulent Seafood Salad 18**

*Steamed Shrimp, Lobster Salad, Jumbo Lump Crabmeat, Steamed Asparagus,  
over Mixed Greens with Thousand Island dressing*

## Entrees

*All Sandwiches come with your choice of one:  
Battered French Fries, Sweet Potato Fries, Onion Rings, Mixed Fruit,  
Seasonal Vegetables, Fingerling Potato Salad*

### **Crab Cake Sandwich 17**

*A Member Favorite, no filling just Crab! Served on a Brioche Bun with Lettuce and Tomato*

### **Marinated Mushroom Sandwich 12**

*House-marinated Portobello Mushroom Cap Brioche Bun, Lettuce, Tomato with  
your Choice of Swiss, Cheddar, or Bleu Cheese*

### **Chicken Bacon Ranch Sub 14**

*Toasted Demi Baguette, Grilled Chicken Strips, Smoked Cherrywood Bacon, Ranch dressing,  
Lettuce, Tomato, and Choice of Cheese*

### **Chicken or Eggplant Parmesan 13/12**

*Breaded Chicken Cutlet or Eggplant, Marinara, Parmesan Cheese, served over Linguini Noodles*

### **Pecan, Cranberry, Green Apple Chicken Salad 11**

*on your choice of bread or over greens with fresh fruit*

## Favorites

*Served with a cup of soup or a house salad*

### **Peppercorn N.Y. Strip 24**

*Peppercorn Crusted N.Y. Strip, Mashed Potatoes, Tri-Colored Carrots*

### **Crab Cakes 32**

*Rice Pilaf, Asparagus, and Tangy Remoulade*

### **Curried Shrimp and Rice 18**

*House-curried Shrimp and sauce, served over Rice Pilaf, side of Tri-Colored Carrots*

### **Bloody Mary Fried Chicken 15**

*Buttermilk and Bloody Mary Mix Fried Chicken Breast served with Mashed Potatoes and Seasonal Vegetables*

### **Vegetarian Alfredo 16**

*House-made Alfredo, Artichokes, Sun-Dried Tomatoes, Spinach, Onions, tossed with Linguini Pasta*

# TO GO BEER & WINE MENU

Whites	Bottle	Reds	Bottle
<b>NV Lamberti Prosecco</b> <i>floral aromas with peach &amp; tropical fruit notes, lively &amp; effervescent, clean &amp; crisp with balanced acidity</i>	17	<b>Underwood, Pinot Noir</b> <b>Oregon</b> <i>Fruit forward, with complete flavors of plum and raspberry, velvety tannins &amp; a hint of pepper</i>	15
<b>Peter Mertes, Riesling</b> <b>Germany</b> <i>floral &amp; fruit aromas of sweet melon &amp; honey, beautifully balanced, versatile wine</i>	11	<b>Etude, Lyric Pinot Noir</b> <b>California</b> <i>fresh Bing cherry, raspberry, &amp; hints of kola-nut, notes of cinnamon, clove &amp; allspice</i>	20
<b>Villaggio, Pinot Grigio</b> <b>Sicily</b> <i>fresh &amp; fruity, very clean &amp; crisp</i>	10	<b>William Hill Estate Winery, Merlot</b> <b>California</b> <i>juicy &amp; complex, notes black cherry &amp; blueberry with a hint of spice on the finish</i>	12
<b>Underwood, Pinot Gris</b> <b>California</b> <i>all stainless with more natural fruit complexity of lime, apple &amp; white peach fruit</i>	14	<b>Badia a Coltibuono Chianti Classico</b> <b>Italy</b> <i>nose of iris, violet, tobacco, black pepper &amp; marasca cherry; well balanced</i>	18
<b>Whitehaven, Sauvignon Blanc</b> <b>New Zealand</b> <i>full flavored, medium-bodied wine, currant &amp; gooseberry flavors, dry, clean finish</i>	16	<b>Austin Hope, Cabernet Sauvignon</b> <b>California</b> <i>freshly picked blueberries, ripe black cherries, with subtle notes of roasted coffee</i>	23
<b>Famille Perrin, Luberon</b> <b>France</b> <i>Nice balance in the mouth, between acidity &amp; volume. With a long finish with lemon-citrus notes</i>	10	<b>Alexander Valley, Cabernet Sauvignon</b> <b>California</b> <i>aromas of black cherry, cassis, plum, vanilla, oak &amp; flavors of cassis, blackberry &amp; chocolate</i>	21
<b>Kono, Sauvignon Blanc</b> <b>New Zealand</b> <i>a vibrant fruit driven nose bursting with citrus &amp; passionfruit</i>	15	<b>Bodega Catena Zapata, Malbec</b> <b>Argentina</b> <i>aromas of dark berries with fresh herbs &amp; floral notes, traces of vanilla, tobacco &amp; mocha</i>	21
<b>Pedroncelli, Chardonnay</b> <b>California</b> <i>light bodied, clean &amp; refreshing with fruit forward qualities &amp; a silky texture</i>	12	<b>Kanonkop, Kadette Stellenbosch</b> <b>South Africa</b> <i>ripe raspberries, black currant &amp; mocha on the nose &amp; dark chocolate &amp; blackberry fruit</i>	15
<b>Barboursville, Chardonnay</b> <b>Virginia</b> <i>fermentation in stainless steel, aromas &amp; flavors of apple, pear, &amp; lemon</i>	15	<b>Les Dauphins, Cotes Du Rhone</b> <b>France</b> <i>Mediterranean scents, offers a rich play of supple aroma, notably ripe fruit &amp; spices</i>	12
<b>Sonoma-Cutrer, Chardonnay</b> <b>California</b> <i>bright fruit aromas of kiwi, apple &amp; white peach, toasted nuts &amp; stone fruit, sweet oak &amp; honeysuckle</i>	23	<b>Matchbook, Tinto Rey</b> <b>California</b> <i>aromas of violet, rose petal, saddle leather &amp; orange peel &amp; flavors of blackberry, plum &amp; cassis</i>	18
<b>Domestic Beer by the 6 pack \$8</b> Budwiser, Bud Light		<b>Chateau Damase, Bordeaux</b> <b>France</b> <i>full-bodied palate with a melange of red fruits &amp; structured with soft, supple tannins</i>	17
<b>Craft/Import Beer by the 6 pack \$12</b> Star Hill Northern Lights, Devils Backbone Vienna Lager, Blue Mountain Full Nelson Bold Rock Virginia Apple & IPA, Stella Artois			

# May 2020

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3	4	5	6	7	8	9
10 Mother's Day	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31 Pool Opens!						

## Dining Room Hours of Operation

Dinner 4:30-7:30pm

Monday.....CLOSED  
 Tuesday.....Dinner  
 Wednesday.....Dinner  
 Thursday.....Dinner

Friday.....Dinner  
 Saturday.....Dinner  
 Sunday.....CLOSED

## Club Contacts

**John Van Peppen, General Manager**  
 john@greencroftclub.net

**Katy Kirby, Food & Beverage Director**  
 katy@greencroftclub.net

**Alicia Williams, Office Manager**  
 alicia@greencroftclub.net

**Janelle Loving, Sales & Events**  
 janelle@greencroftclub.net

**Eric Fouch, Executive Chef**  
 eric@greencroftclub.net

**Office Hours:**  
 Monday-Friday  
 8am-4pm

Club Bridge will meet  
 June 3<sup>rd</sup> & July 1<sup>st</sup>

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

1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place prizes!

For more information, please call  
 Alicia at the Club.



June 25<sup>th</sup>, 2020  
 12:00pm-2:00pm

News Of The World  
 By Paulette Jiles

For more information,  
 Charlotte Martin  
 (434) 296-7722