



Lunch Lighter Fare

Greencroft Quiche 12

Lorraine, broccoli and cheddar, or spinach & mushroom, served with a fruit cup

Santa Fe Chicken Salad 12

romaine lettuce, cheddar cheese, corn & black bean salsa, diced tomatoes tossed in ranch dressing and topped with sour cream and tortillas

Classic Cobb 14

grilled chicken, field greens, tomatoes, bleu cheese, hard boiled egg, avocado & bacon

Crab Cake Caesar 18

romaine, parmesan cheese, croutons, Caesar dressing

Salad Combo

tuna, chicken, egg, pasta or fruit served over a bed of fresh greens
2 salads \$12 3 salads \$15

Crispy Chicken Wrap 11

lettuce, tomato and honey mustard served with French fries

Grilled Chicken Greencroft 12

garden vegetables, mixed greens, choice of dressing

Plated Lunch Entrees

(All plated entrees include a choice of house salad or soup)

Steak Frites (6 oz) 19

sliced flank steak with Pomme Frites, julienned vegetables and Béarnaise sauce

Chicken Cordon Blue Ridge 17

breaded and fried chicken breast topped with Virginia ham and a Mornay sauce, served with mashed potatoes and seasonal vegetables

Grilled Eggplant Rollatini 14

stuffed with risotto and served with a red bell pepper coulis

Filet Bordelaise (4oz) 25

seasonal vegetable, roasted herbed potato medley, finished with a Bordelaise Sauce

Pulled Pork BBQ 12

served with or without a bun accompanied with coleslaw & potato salad

Salmon Maltese (4oz) 18

rice pilaf, sautéed julienned vegetables finished with a Maltese sauce

Chicken Francaise 17

battered chicken served with green beans and cherry tomatoes, risotto and a lemon herb sauce

Pecan Crusted Pork Tenderloin 18

served with sweet potato puree, seasonal vegetables and jalapeno peach glaze

Herbed Panko Encrusted Cod 16

served with rice pilaf & seasonal vegetables

Pasta Primavera 14

seasonal vegetables tossed with pasta with a pesto white wine sauce

Greencroft Meatloaf 16

served with a herbed gravy, mashed potatoes, and seasonal vegetables

Pan Seared Crab Cake 22

herbed risotto and seasonal vegetables, finished with an citrus Beurre Blanc

Please choose one

House Salad - mixed greens and garden vegetables served with choice of dressing

or

Classic Caesar Salad - romaine, parmesan cheese, & Caesar dressing (\$1)

or

Arugula Salad - fresh arugula with blueberries, bleu cheese crumbles,
candied walnuts with lemon herb vinaigrette (\$2)

or

Soup - seasonal chilled soup, roasted red bell pepper bisque,
Greencroft corn chowder, broccoli & smoked gouda

There will be a 9.3% food & beverage tax and 20% gratuity added to all catered events

Prices and menus subject to change