

THE GREENSPRING RENDEZVOUS SINCE 1922



LUNCH

SOUPS

👍 VALLEY CRAB SOUP

CUP \$8 BOWL \$12

FRENCH ONION SOUP

\$12

Aged provolone, crispy croutons

FROSTED CRAB SOUP

Cream, roasted tomato, jumbo lump

CUP \$8 BOWL \$12

APPETIZERS

NEW BURRATA AND HEIRLOOM

\$16

Pancetta crisp, basil, parsley infused oil, balsamic glaze

👍 FRIED GREEN TOMATOES

\$23

Jumbo lump crab, teardrop tomatoes confit, roasted corn, lemon butter

HONEY TOMATO BRUSCHETTA

\$14

Ricotta cheese, fire-roasted tomatoes, fresh basil, thyme, toasted baguettes

BRAISED ASIAGO MEATBALLS

\$15

Cabernet sauce, Parmesan, ricotta cheese, micro basil

SEA SALT EDAMAME

\$10

👍 POPCORN SHRIMP

\$14

Lightly breaded shrimp, sesame ginger, buffalo sauce, blue cheese dressing

BROOKLANDVILLE WINGS

\$15

Flavor choices; Dirty jerk, buffalo, old-bay, BBQ, thai sweet chile, dirty buffalo

👍 CALAMARI

\$16

Lightly breaded fried to perfection served with thai dipping sauce

FRIED OYSTER BASKET

\$16

Lightly breaded served with cocktail sauce

STEAMED SHRIMP

\$17

6 jumbo shrimp, old bay, onions, served with cocktail sauce

NEW AHI TUNA TARTAR

\$18

fresh Ahi tossed in sesame citrus soy, topped with sambal aioli and cucumber noodles served with fried wonton

SAFFRON MUSSELS

\$18

Leeks, cherry red tomatoes, fennel, seafood stock, andouille sausage, sun dried tomato focaccia, grilled lime

SUPER NACHOS

\$14

Tomato, olives, corn, seasoned beef, cheddar and jack cheese, cilantro lime sour cream, salsa, guacamole

CHIPS & SALSA WITH GUACAMOLE

\$10

Fresh salsa and guacamole

CHARCUTERIE

\$24

Aged prosciutto, soppressata, applewood smoked ham, pistachios, aged cheddar, honeycomb, whole grain mustard, gherkin pickles, baguette

FRIED DEVEILED EGGS

\$12

Panko, dijon mustard, lemon zest

SALADS

LONGTAIL CAESAR

\$11

Split romaine hearts, croutons, shaved parmesan

GF VALLEY HOUSE SALAD SMALL \$8 LRG \$12

Romaine, black olives, tomato, parmesan, blue cheese, bacon, balsamic dressing

STEAK SALAD

\$28

Romaine, iceberg, tomato, blue cheese, olives, potatoes, crispy onions, ranch dressing

GF THE BAKER SALAD

\$15

Chopped romaine and iceberg, chopped pickles, tomato, bacon, cucumbers, slaw, jalapeno, red onion, blue cheese crumble, parmesan cheese, balsamic vinaigrette

GF CHOPPED SEAFOOD COBB SMALL \$18 LRG \$26

Shrimp, lump crab, bacon, tomato, egg, avocado, gorgonzola, romaine, balsamic vinaigrette

NEW GF BEET CARPACCIO

\$16

Arugula, whipped goat cheese, white balsamic, beets, candied walnuts

* GRILLED CHICKEN- \$6 SALMON- \$12 SHRIMP- \$9 AHI TUNA- \$24
GRILLED TENDERLOIN- MKT CRAB- MKT CRAB CAKE- MKT

THE GREENSPRING RENDEZVOUS SINCE 1922



LUNCH

SOUPS

👍 VALLEY CRAB SOUP

CUP \$8 BOWL \$12

FRENCH ONION SOUP

\$12

Aged provolone, crispy croutons

FROSTED CRAB SOUP

Cream, roasted tomato, jumbo lump

CUP \$8 BOWL \$12

APPETIZERS

NEW BURRATA AND HEIRLOOM

\$16

Pancetta crisp, basil, parsley infused oil, balsamic glaze

👍 FRIED GREEN TOMATOES

\$23

Jumbo lump crab, teardrop tomatoes confit, roasted corn, lemon butter

HONEY TOMATO BRUSCHETTA

\$14

Ricotta cheese, fire-roasted tomatoes, fresh basil, thyme, toasted baguettes

BRAISED ASIAGO MEATBALLS

\$15

Cabernet sauce, Parmesan, ricotta cheese, micro basil

SEA SALT EDAMAME

\$10

👍 POPCORN SHRIMP

\$14

Lightly breaded shrimp, sesame ginger, buffalo sauce, blue cheese dressing

BROOKLANDVILLE WINGS

\$15

Flavor choices; Dirty jerk, buffalo, old-bay, BBQ, thai sweet chile, dirty buffalo

👍 CALAMARI

\$16

Lightly breaded fried to perfection served with thai dipping sauce

FRIED OYSTER BASKET

\$16

Lightly breaded served with cocktail sauce

STEAMED SHRIMP

\$17

6 jumbo shrimp, old bay, onions, served with cocktail sauce

NEW AHI TUNA TARTAR

\$18

fresh Ahi tossed in sesame citrus soy, topped with sambal aioli and cucumber noodles served with fried wonton

SAFFRON MUSSELS

\$18

Leeks, cherry red tomatoes, fennel, seafood stock, andouille sausage, sun dried tomato focaccia, grilled lime

SUPER NACHOS

\$14

Tomato, olives, corn, seasoned beef, cheddar and jack cheese, cilantro lime sour cream, salsa, guacamole

CHIPS & SALSA WITH GUACAMOLE

\$10

Fresh salsa and guacamole

CHARCUTERIE

\$24

Aged prosciutto, soppressata, applewood smoked ham, pistachios, aged cheddar, honeycomb, whole grain mustard, gherkin pickles, baguette

FRIED DEVEILED EGGS

\$12

Panko, dijon mustard, lemon zest

SALADS

LONGTAIL CAESAR

\$11

Split romaine hearts, croutons, shaved parmesan

GF VALLEY HOUSE SALAD SMALL \$8 LRG \$12

Romaine, black olives, tomato, parmesan, blue cheese, bacon, balsamic dressing

STEAK SALAD

\$28

Romaine, iceberg, tomato, blue cheese, olives, potatoes, crispy onions, ranch dressing

GF THE BAKER SALAD

\$15

Chopped romaine and iceberg, chopped pickles, tomato, bacon, cucumbers, slaw, jalapeno, red onion, blue cheese crumble, parmesan cheese, balsamic vinaigrette

GF CHOPPED SEAFOOD COBB SMALL \$18 LRG \$26

Shrimp, lump crab, bacon, tomato, egg, avocado, gorgonzola, romaine, balsamic vinaigrette

NEW GF BEET CARPACCIO

\$16

Arugula, whipped goat cheese, white balsamic, beets, candied walnuts

* GRILLED CHICKEN- \$6 SALMON- \$12 SHRIMP- \$9 AHI TUNA- \$24
GRILLED TENDERLOIN- MKT CRAB- MKT CRAB CAKE- MKT

== MAIN COURSE ==

NEW HERB INFUSED SALMON	\$36
Wild-caught Norwegian salmon, cauliflower puree, roasted carrots	
JUMBO LUMP CRABCAKE	MKT
Lettuce, tomato, lemon, tartar, coleslaw	
NEW GRILLED VEGETABLE STACK	\$22
Zucchini, squash, mushrooms, goat cheese, quinoa, red bell peppers, carrot puree, orange balsamic glazed	
CHICKEN POT PIE	\$16
Peas, carrots, mushrooms, cream, grilled chicken, puff pastry	
MARGHERITA FLATBREAD	\$15
Fire-roasted tomato, fresh mozzarella, basil, housemade pesto, balsamic glaze add chicken- 6, add blackened shrimp - 9	

== SANDWICHES AND SUCH ==

SHRIMP TACOS	\$18	HAVARTI CHEESEBURGER	\$17
Grilled spicy shrimp, avocado puree, cilantro-lime sour cream, mango salsa, L/T, cheese blend		Arugula, tomato, dijonnaise on a ciabatta roll, steak fries	
GRILLED SWORDFISH SANDWICH	\$18	10 OZ VALLEY BURGER	\$16
Jicama mango slaw, guacamole, chili rojo, brioche bun		Valley blend, L/T/O on a brioche roll served with steak fries	
NEW GRILLED AVACADO 3 CHEESE	\$16	TURKEY BURGER	\$16
Avocado, tomato, cherrywood bacon, sourdough bread		Cashew chipotle romesco, lettuce, tomato, sriracha aioli, brioche served with slaw	
CHEESESTEAK SLIDERS	\$16	CHICKEN AVOCADO CLUB	\$15
Lettuce, tomato, onion, mayo, pickle, potato roll, fries		Lemon marinated Chicken, heirloom tomatoes, applewood bacon, microgreens, mozzarella cheese, avocado ranch spread, whole grain Batard served with chips,	
GRILLED LOBSTER BURRITO			
Grilled lobster, cilantro rice, avocado, jalapeno tartar, sriracha, L/T, cheese blend \$22			

SIDES

* STEAK FRIES-\$7 SWEET POTATO FRIES - \$9 COLESLAW -\$ 6 GRILLED ASPARAGUS -\$9
BACON BRUSSEL SPROUTS - \$8 BACON MAC & CHEESE- \$11 LOBSTER RISSOTO - \$15

== DESSERT ==

VALLEY INN BROWNIE	\$10	ICE CREAM	\$10
Chocolate chip brownie, hot fudge, vanilla ice cream, whipped cream		Graeter's Famous Black Raspberry Chocolate Chip Ice Cream, Vanilla	
JUNIOR'S NEW YORK CHEESE CAKE	\$10	BEIGNETS	\$8
decadent cheesecake served with luxardo cherries		Homemade strawberry sauce, powdered sugar	
PANNA COTTA			
Wild berry coulis \$10			

PLEASE NOTE THAT MANY OF OUR DISHES MAY CONTAIN INGREDIENTS NOT LISTED ON THE MENU.
PLEASE ADVISE YOUR SERVER SHOULD YOU HAVE ANY ALLERGIES OR CONCERNS

07.22.21

== MAIN COURSE ==

NEW HERB INFUSED SALMON	\$36
Wild-caught Norwegian salmon, cauliflower puree, roasted carrots	
JUMBO LUMP CRABCAKE	MKT
Lettuce, tomato, lemon, tartar, coleslaw	
NEW GRILLED VEGETABLE STACK	\$22
Zucchini, squash, mushrooms, goat cheese, quinoa, red bell peppers, carrot puree, orange balsamic glazed	
CHICKEN POT PIE	\$16
Peas, carrots, mushrooms, cream, grilled chicken, puff pastry	
MARGHERITA FLATBREAD	\$15
Fire-roasted tomato, fresh mozzarella, basil, housemade pesto, balsamic glaze add chicken- 6, add blackened shrimp - 9	

== SANDWICHES AND SUCH ==

SHRIMP TACOS	\$18	HAVARTI CHEESEBURGER	\$17
Grilled spicy shrimp, avocado puree, cilantro-lime sour cream, mango salsa, L/T, cheese blend		Arugula, tomato, dijonaise on a ciabatta roll, steak fries	
GRILLED SWORDFISH SANDWICH	\$18	10 OZ VALLEY BURGER	\$16
Jicama mango slaw, guacamole, chili rojo, brioche bun		Valley blend, L/T/O on a brioche roll served with steak fries	
NEW GRILLED AVACADO 3 CHEESE	\$16	TURKEY BURGER	\$16
Avocado, tomato, cherrywood bacon, sourdough bread		Cashew chipotle romesco, lettuce, tomato, sriracha aioli, brioche served with slaw	
CHEESESTEAK SLIDERS	\$16	CHICKEN AVOCADO CLUB	\$15
Lettuce, tomato, onion, mayo, pickle, potato roll, fries		Lemon marinated Chicken, heirloom tomatoes, applewood bacon, microgreens, mozzarella cheese, avocado ranch spread, whole grain Batard served with chips,	
GRILLED LOBSTER BURRITO			
Grilled lobster, cilantro rice, avocado, jalapeno tartar, sriracha, L/T, cheese blend \$22			

SIDES
* STEAK FRIES-\$7 SWEET POTATO FRIES - \$9 COLESLAW -\$ 6 GRILLED ASPARAGUS -\$9 BACON BRUSSEL SPROUTS - \$8 BACON MAC & CHEESE- \$11 LOBSTER RISSOTO - \$15

== DESSERT ==

VALLEY INN BROWNIE	\$10	ICE CREAM	\$10
Chocolate chip brownie, hot fudge, vanilla ice cream, whipped cream		Graeter's Famous Black Raspberry Chocolate Chip Ice Cream, Vanilla	
JUNIOR'S NEW YORK CHEESE CAKE	\$10	BEIGNETS	\$8
decadent cheesecake served with luxardo cherries		Homemade strawberry sauce, powdered sugar	
PANNA COTTA			
Wild berry coulis \$10			

PLEASE NOTE THAT MANY OF OUR DISHES MAY CONTAIN INGREDIENTS NOT LISTED ON THE MENU.
PLEASE ADVISE YOUR SERVER SHOULD YOU HAVE ANY ALLERGIES OR CONCERNS

07.22.21