



Waynesboro Va

Tuesday - Thursday 4-9

Friday - Saturday 11-9

**Order Togo online
www.thegreenleafgrill.com**

STARTERS

Roasted Red Pepper Hummus

Slow Roasted Fresh Garlic with Roasted Red Peppers, Chickpeas, & a hint of Citrus.
Served with Pita Chips.

10

Drunken Shrimp

Shrimp marinated in Legend Brown Ale Beer, dredged in our Flour Mixture & Flash Fried Crispy. Served with our Homemade Chipotle Ranch Dressing.

10

Nawlin's Creole Shrimp

A classic New Orleans recipe of Sautéed Shrimp in Creole Spices, Garlic and Butter. Served with French Bread.

12

Fried Cheese Curds

Local Curds from Mainstreet Farmstead. Ask for our Daily Flavor

10

Fried Alligator

Fresh Louisiana Alligator Fried in our Coriander Beer Batter.

11

French Onion

Caramelized Sweet Onions in a Hearty Beef Broth topped with French Bread, Melted Swiss & Provolone Cheeses.

Cup **4** Bowl **5**

Grilled Beet Salad

Over top Fresh Arugula with Red Onions, Gorgonzola Cheese and a Balsamic Vinegar Reduction.

7

Shrimp Stuffed Hush Puppies

A Waynesboro Favorite! Served with our Homemade Chipotle Ranch Dressing.

10

Hot Spinach & Artichoke Dip

A Parmesan & Cream Cheese Base blended with Fresh Spinach Leaves & Artichoke Hearts. Served with Pita Chips.

10

Chipotle Raspberry Baked Brie

Flaky Puff Pastry stuffed with Brie & our Chipotle Raspberry Sauce Baked until Golden Brown. Served with Pita Chips.

12

SOUPS

Crab & Chicken Gumbo

Crab, Chicken, Andouille Sausage, Peppers, Onions, & Tomatoes in a Classic New Orleans Sauce over Rice.

Cup **6**. Bowl **7**

FRESH SALADS

Grilled Asian Chicken Salad

Slices of Grilled Chicken Breast served on a bed of Fresh Greens with Tomatoes, Cucumbers, Mandarin Oranges, & Red Onions. Topped with Sliced Almonds & Crispy Won Ton Strips. Served with our Sesame Soy Vinaigrette. **14**

Spinach Salad

Fresh Baby Spinach Leaves topped with Tomatoes, Bacon, Crimini Mushrooms, Red Onions, & Hard Boiled Eggs. **10**

Add Chicken 6 Salmon 8

Five Shrimp 6 Five Fried Oysters 7

Classic Caesar Salad

Our Fresh & Crispy Romaine Greens tossed with Caesar Dressing, Parmesan Cheese, & Homemade Croutons. **8.50**

Add Chicken 6 Salmon 7

Five Shrimp 6 Five Fried Oysters 7

Greek Salad

Grilled Chicken over Fresh Greens with Feta Cheese, Black Olives, Tomatoes, Cucumbers, Red Onions and Peperoncini Peppers. Served with our Balsamic Vinaigrette. **14**

Chicken Cobb Salad

Grilled or Fried Chicken Breast with Chopped Bacon, Tomatoes, Hard Boiled Eggs, Red Onions, Mix Cheese over Fresh Greens. Served with our Homemade Bleu Cheese or Ranch Dressing. **14**

SANDWICHES

ALL SANDWICHES ARE SERVED WITH HOMEMADE CHIPS

.SUBSTITUTE A SIDE FOR A ADDITIONAL CHARGE

Sweet Potato Fries **1** French Fries **1** House Salad **2**

Fresh Fruit **2** Tofu Fries **3**

Most Sandwiches Can Be Substituted with a Gluten Free Wrap

New York Reuben

Shaved Corned Beef or Turkey Breast, Swiss Cheese, Sauerkraut, & Thousand Island Dressing on Marble Rye grilled to perfection.

13

Shrimp or Fish Tacos

Grilled and seasoned with our Mexican Spices served in two Flour Tortillas with Lettuce, Cheese, Pico de Gallo & Chipotle Ranch.

12

Philly Cheese Steak

Sautéed Beef smothered in Cheese, Peppers & Onions served in a Fresh Baked Hoagie Bun.

12

Buffalo Chicken Wrap

Grilled Buffalo Chicken, Romaine Lettuce, Tomatoes, Onions, Cheddar & Jack Cheese with Ranch Dressing.

12

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Parmesan Cheese with Homemade Caesar Dressing.

12

Mozzarella Caprese

Mozzarella, Sliced Tomatoes, Fresh Basil Pesto with a drizzle of Balsamic Glaze.

11

New Orleans Style Po' Boys

Seafood dredged in our Flour Mixture & Fried Crispy. Served with Chipotle Ranch, Sliced Tomato, Red Onion, & Lettuce on a Fresh Baked Hoagie Bun.

**Drunken Shrimp 12 Oyster 13
Cajun Rockfish 11**

Black Angus Beef Burger*

A ½ Lb of Certified Black Angus Beef topped with your choice of Cheddar, Provolone, Gouda, or Havarti Cheese. Served on a Toasted Glossy Bun with Lettuce, Tomato and Onions.

13

Build Your Own Burger 1 ea

Black Garlic Aioli, Sautéed Mushrooms, Onions, Fried Egg, Bacon, Spinach or Roasted Red Peppers

House Smoked Turkey

Thinly Sliced layers of Turkey Breast, Havarti Cheese, Tomatoes, Arugula, & our Spinach & Artichoke Spread.

12

Grilled Veggie Burger

Our seasoned blend of Kidney Beans, Carrots, Corn, Onions, & Tomato with Havarti. Served on a Glossy Bun with Lettuce, Tomato and Onions.

Contains Egg and Bread

12

ENTREES

Homemade Baked Lasagna

Layers of Lasagna Noodles, Italian Sausage and Beef Meat Sauce, Ricotta Cheese and topped with Melted Mozzarella Cheese.
Choice of Salad **18**

Caprese Chicken

Grilled Chicken Breast topped with Fresh Cherry Tomatoes, Mozzarella, Basil and Finished with a Balsamic Glaze reduction
Choice of Salad & a Side.
19

Flat Iron Steak

Seared Black Angus Steak seasoned to perfection & cooked to your liking Sliced thin & topped with our Garlic Butter Sauce. Choice of Salad & a Side.
22

Fried Oyster Platter

Chesapeake Bay Oysters dredged in our special Flour mixture and flash fried.
Choice of Salad & a Side. **22**

Drunken Shrimp Platter

Shrimp Marinated in Legends Brown Ale dredged in our special Flour mixture and flash fried. Choice of Salad & a Side.
23

Pan Seared Duck Breast

Cooked to your liking and Finished with a Port Wine Reduction Sauce. Served with Mashed Potatoes, Green Beans and a Side salad **24**

Fried Seafood Sampler

Chesapeake Bay Oysters, Drunken Shrimp, & Cajun Rockfish Flash Fried till Golden Brown. Choice of Salad and a Side.
23

Fish and Chips

Beer Battered Cod Fried and Served with French Fries, Malt Vinegar, Tarter Sauce and a Side Salad. **19**

Crab & Chicken Gumbo

Crab, Chicken, Andouille Sausage, Peppers, Onions, & Tomatoes in a Classic New Orleans Sauce over Rice.
Choice of Salad. **21**

Alfredo

Cured Bacon, Tomatoes, Onions & Fresh Spinach Leaves tossed in our Creamy Alfredo Sauce over pasta. Choice of Salad.
Chicken 18 Shrimp 21

Grilled Salmon

Faroe Island Salmon
Topped with a Artichokes, Capers and Onion Butter Sauce. Choice of Salad and a Side. **23**

Shrimp and Grits

Sautéed Shrimp, Bacon, Peppers and Onions in a Cajun Cream sauce. Served Over top Creamy Grits with French Bread and a Side Salad. **22**

Sesame Crusted Tuna

Served Overtop Jasmine Rice with our Wasabi Aioli and Teriyaki Glaze with Asian Slaw and Fried Won Tons.
With a Side Salad.
24

Bacon Wrapped Scallops

Jumbo Sea Scallops Wrapped with Apple Cider Cured Bacon and Finished with a Chive Butter Sauce. Served with Jasmine Rice, Green Beans and a Side Salad.
28

Red Beans and Rice

Cajun Style Red Beans and Rice, with Andouille Sausage topped with Country Fried Pork. Served with a side salad.
\$20

MOSTLY VEGETARIAN

Substitute Vegan Cheese add 3

Stuffed Portobello

Balsamic Grilled Portobello
stuffed with Spinach & Artichoke
Dip, Roasted Peppers, Arugula, &
Mozzarella Cheese.

Choice of Salad & a Side. **15**

Baked Polenta Caprese Stack

Polenta topped with Roasted
Tomatoes, Basil Pesto, &
Mozzarella over Spinach &
Arugula.

Choice of Salad & a Side. **15**

Coconut Curry

Bok Choy, Shallots, Celery, Tomatoes,
Cashews, Lemon Grass & Ginger in a
Light Curry Sauce Served Over Top
Jasmine Rice & Finished with Toasted
Coconut Flakes & Fresh Cilantro.
Choice of Salad.

Tofu 17 Chicken 18 Shrimp 21

SIDES

Yukon Gold Mashed Potatoes, Baked Potato, Sweet Potato Fries, French Fries,
Homemade Potato Chips, Wilted Spinach, Jasmine Rice, Green Beans, Fresh Fruit

DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Mountain
Dew, Orange Crush, Pink Lemonade, Dr.
Pepper **3**

Coffee Regular or Decaf **3**

Iced Tea, Sweet Tea **3**

Hot Tea Selections **3**

San Pellegrino **6**

Bottled Water 2

Mt. Culture Kombucha

A Fermented Tea Made Locally in
Charlottesville, VA

Blueberry Lemongrass

The Ginger

6

DESSERTS

Peanut Butter Pie 6

Bananas Foster 8

New York Cheese Cake with an Espresso Cream Sauce 7

New Orleans Bread Pudding with a Whiskey Cream Sauce 7

Key Lime Pie 6

Flourless Chocolate Cake 8

A \$1 Plate Fee Per Person will be charged for any outside dessert