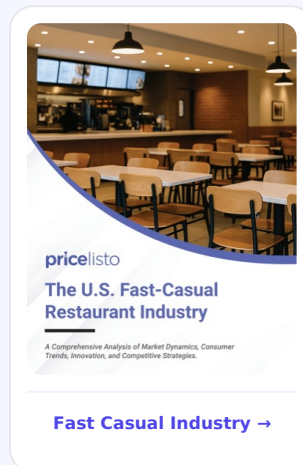




The GreenHouse Tavern

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Firsts (Small Bites)

ITEM	PRICE
Beet Salad Golden & Crimson Beets, Kale, Tart Cherry Cola Vinaigrette, Apple & Pistachio Crumble, Goat Cheese	\$9.00
Greenhouse Tavern Salad Mustard Vinaigrette, Radish, Red Onion, Fennel, Cucumber, Parmesan VF VO GF	\$9.00
Fried Brussels Sprouts Vegetarian. Gluten-free. Maple aioli, lemon, fresh mint, raw red onion.	\$11.00

Seconds (Bigger Bites)

ITEM	PRICE
Vegan Arancini Spanish Rice, Vegan Ricotta, Smoked Marinara, Cilantro, Crispy Garlic	\$13.00
Crispy Chicken Wings Confit Roasted jalapeno, lemon juice, scallion, garlic.	\$14.00
Barrel Aged Tabasco Fried chicken leg and a thigh. Tabasco® mash, oregano, hot sauce vinegar, GHT pickle.	\$13.00

Thirds (Full Portions)

ITEM	PRICE
Strip Steak Parsley, Shallot Mignonette, Served with Pommes Frites	\$36.00
Fall Squash Curry Purple Sticky Rice, Coconut Citrus Curry, Seasonal Squash Medley, Pita VEGAN	\$28.00
Bucatini Bolognese Ground Veal, Bacon, Rosemary, Garlic Breadcrumb, Crispy Sage, Shaved Parmesan	\$28.00
Tomahawk Pork Chop Saltimbocco Gluten-free. Sage, country ham, pomme puree, scrapple, salsa verde, red-eye gravy.	\$38.00
Bucket of Fried Chicken Brioche bread, oregano, cultured butter, hot sauce vinegar, GHT fermented relish.	\$35.00

Greenhouse Tavern Burgers

ITEM	PRICE
*Ohio Beef Burger Raclette cheese, tomato, lettuce, GHT pickle, served with pomme frites. *Consuming raw or undercooked meats, poultry se...	\$18.00
*Ohio Lamb Burger Stinky cheese fondue, champagne shallot, mignonette, tangy yogurt, served with pomme frites. *Consuming raw or undercoo...	\$18.00
Rice & Bean Veggie Burger Vegetarian. Aged Cheddarcheese, omato, brown rice, cennellini beans, beets, GHT pickle, mixed greens salad.	\$15.00

Frites

ITEM	PRICE
Pommes Frites Raw garlic, rosemary and aioli.	\$7.00

ITEM	PRICE
Garvy Frites Mozarella curd, pepper, brown gravy.	\$10.00
No Name Frites (Half) Bacon, fried eggs, whole grain mustard, Mozzarella cheese curd, brown gravy.	\$12.00
No Name Frites (Full) Bacon, fried eggs, whole grain mustard, Mozzarella cheese curd, brown gravy.	\$18.00

Dessert

ITEM	PRICE
Buttered Popcorn Pot De Creme Caramel & Sea Salt	\$9.00

Soups

ITEM	PRICE
Soup & Side Salad Side salad paired with soup.	\$14.00
Soup Du’jour	\$9.00

Salads

ITEM	PRICE
Caesar Gluten-free option. Grilled romaine lettuce, Parmesan cheese, red onion, capers, crispy shallot, and crouton.	\$14.00
Greenhouse Tavern Salad Vegetarian, vegan option, gluten-free option. Mustard vinaigrette, radish, red onion, fennel, cucumber, and Pecorino che...	\$9.00
Strawberry Arugula Salad Arugula, strawberries, poppy seed dressing, goat cheese, butter pecans vegetarian, gluten free	\$13.00

Sandwiches

ITEM	PRICE
Hot Italian Spicy Capicola, Sopressata, Dee Jay's Bologna, Mozzarella Cheese Curd, Lettuce, Tomato, Pickled Onion, Roasted Garlic Vi...	\$15.00
Rice & Bean Veggie Burger Vegan, vegetarian, Gluten-free option. Aged Cheddar cheese, tomato, brown rice, cannellini beans, beets, and ght pickle.	\$14.00
Oyster Mushroom Po'Boy Cornmeal crusted oyster mushrooms, vinegar slaw, red pepper yogurt & french bread	\$14.00
Fried Chicken Sandwich Nashville style hot chicken, Pimento cheese, sliced pickles, and brioche bun.	\$15.00
Cubano Mojo roasted pork shoulder, salt-cured ham, Swiss cheese, mustard spread, dill pickles, and Cuban roll.	\$16.00
French Dip Roasted strip loin, caramelized onion, swiss cheese au jus	\$17.00
Grilled Ohio Lamb Burger Gluten-free option. Shallot mignonette and stinky cheese fondue.	\$16.00
Ohio Beef Burger Gluten-free option. Raclette cheese, tomato, lettuce, and ght pickle.	\$16.00

Small Bites

ITEM	PRICE
Pommes Frites Vegan option, vegetarian option, gluten-free option. Raw garlic, rosemary, and aioli.	\$7.00
Crispy Chicken Wings Confit Gluten-free. Roasted jalapeño, lemon juice, scallion, and garlic.	\$14.00
Gravy Frites Gluten-free option. Mozzarella cheese curd, pepper, and brown beef gravy.	\$10.00
Fried Brussels Sprouts Vegetarian, vegan option, gluten-free. Maple aioli, lemon, fresh mint, and raw red onion.	\$11.00

Entrées

ITEM	PRICE
Salmon Jerk Salmon, Coconut Curry Rice, Bok Choy, Gochujang Sweet Soy	\$18.00
Strip Steak Gluten-free. Ohio's only certified Angus beef. Bacon Balsamic Braised Kale, Tandoori Carrots, Crispy Garlic, Alla Diavol...	\$19.00
Falafel Bowl Vegetarian, gluten-free option. Hummus, romaine, onion salad, tzatziki sauce, and pickled vegetables.	\$15.00
Rigatoni Al Pomodoro Fresco Bacon, Blistered Tomatoes, Cream Sauce, Parmesan, Torn Basil, Chili Flake	\$18.00

Shared

ITEM	PRICE
Roasted Pig Head Gluten-free. Bbq sauce, raw vegetable salad, brioche bun, lime, and lettuce cup.	\$56.00
Bucket of Tabasco® Chicken Brioche bread, oregano, cultured butter, and ght fermented relish.	\$35.00

Sweets Menu

ITEM	PRICE
Butter Popcorn Pot De Creme Caramel, sea salt.	\$8.00
Take Home Vegetarian.	\$9.00