

STARTERS

Charred Tomato & Bacon Goat Cheese Dip - \$12

Charred Tomatoes and Applewood Smoked Bacon blended with Chevre and Cream Cheese, topped with shaved Pecorino-Romano and served with "Chicken Toast" - Bouillon Butter Grilled Italian Paesano Bread. *Can be prepared Gluten-Free on request, sub Tortilla Chips for Bread.*

Blackberry Brie - \$14.50 Full Miniature wheel of Danish Brie topped with House-Made Blackberry Compote and served with Herb-grilled Paesano bread and Sliced Pears.

Madeira Mushroom Bruschetta - \$9.50 Crimini and Portobello Mushrooms sautéed with Shallots, Rainwater Madeira and Herb Butter on Herb-Grilled Baguette with Boursin spread and fresh Parsley. *Can be prepared Vegan on request.*

Tomato Pesto Bruschetta - \$9.50

Chopped Roma Tomatoes, Feta Cheese and Basil-Garlic Pesto tossed with Olive Oil and served on Herb-Grilled Baguette with Boursin Cheese Spread, Shaved Pecorino-Romano and Balsamic Reduction.

Friends, we cannot thank you enough for your continued support during this extraordinary time! Please stay tuned to our website and Facebook page as our menu availability will continue to change so we can prep our scratch kitchen with limited staff! Feel free to ask us about items from our Main menu, we will do our best to make what we can for you! Thank you for your patience and understanding!

MENU DATE 3-23-20

ENTREES

Pancetta "Mac" & Cheese - \$16.50 A combination of Aged Mozzarella, Muenster, Swiss, Feta, Romano and Smoked Gouda with Pancetta Bacon, Shallots, Sugar Snap Peas, and Roma Tomatoes tossed with Bechamel and Cavatappi Pasta. Crowned with a Butter Pretzel Crust. Add Chicken for \$4 or Steak for \$6.

The Greenbrier - \$26 (Gluten-Free on request)

Seared Medallions of Fresh-Cut Beef Tenderloin with Brussels Sprouts, Bacon, Green Apple and Garlic-Wilted Spinach sautéed in a Balsamic Reduction. Served atop Seasoned Yukon Golds and finished with crumbled Gorgonzola. A legend in its own time.

Port Bleu Gnocchi - \$16.50 Potato Dumplings, Portobello Mushrooms and Shallots sautéed in a Gorgonzola Port Wine Cream Reduction topped with Fresh Parsley, Fried Onions and Molasses Drizzle. Add Smoked Chicken Breast for \$ or Steak for \$6.

SEZ Pad Thai - \$17 (Vegan with Jackfruit)

Chopped Jackfruit tossed in a rich Thai Cashew-Peanut sauce with Broccoli, Shallots and Moroccan spices on a bed of Saffron Cous Cous. Served with Grilled Flatbread. Substitute Chicken for Jackfruit-no charge.

DESSERTS

Flourless Chocolate Torte - \$6 (Gluten-Free)

Served with House-Made Quad-Berry Sauce

Chai Spice Cake - \$6 (Vegan)

Cinnamon and Spices baked into soft cake with Classic White Icing

616-458-3125



SOUPS & SALADS

Cream Soups \$5.50 Cup or \$7.50 Bowl Made to order with sautéed Shallots in a rich White Cream. Broccoli Cheese; Madeira Mushroom; Herb Tomato Basil

Vegetable Soup \$5.50 Cup or \$7.50 Bowl (Gluten-Free & Vegan) Made to order with Seasonal Veggies in a savory Vegetable Stock.

SEZ House Salad (Vegan) - \$7.50 Fresh Mixed Greens with Diced Roma Tomato, Cucumber, Carrot, Red Onion and House Croutons. Choice of House-Made Dressing. *Add Smoked Chicken or Diced Turkey \$4. Sliced Tenderloin Steak \$6.* Choice of House-Made dressing: Cucumber Ranch (V), Moscato-Lemon-Basil Vinaigrette (V), Balsamic Vinaigrette (V), Sweet Poppyseed, Clover-Honey Mustard

BLT Salad (Dairy-Free) - \$11 A classic, deconstructed. Applewood Smoked Bacon and Diced Roma Tomatoes on a bed Mixed Greens with our Cucumber Ranch Dressing and a side of Herb-Grilled Sourdough. *GF Upon Request without Bread.*

Hot Bacon Brussels Sprout Salad - \$12 (Gluten-Free) Spinach, Red Onion, Sherried Walnuts and Shaved Pecorino-Romano Cheese ready to be topped with a side of decadent Balsamic-Apple-Bacon-Brussels Sprout. Add Smoked Chicken Breast \$4 or Sliced Tenderloin Steak \$6.

Gorgonzola & Pear Salad (Gluten-Free) - \$11.50 Spinach with Pears, Diced Roma Tomatoes, Gorgonzola and Sherried Walnuts, with Moscato Lemon Basil Vinaigrette. Add Smoked Chicken Breast for \$4 or Sliced Tenderloin Steak for \$6.

Poppyseed Grilled Chicken Salad - \$13 Chicken Breast Grilled with our Poppyseed Dressing on Mixed Greens with Tomato, Roasted Red Pepper, Red Onion, Feta Cheese and Moscato-Lemon-Basil Vinaigrette.

SANDWICHES

All served with Standard Side Choice of Kettle Chips, Corn Tortilla Chips, or Goldfish Crackers unless otherwise noted. \$2 for Premium Side (Small SEZ Salad; Roasted Yukon Potatoes; Roasted Brussels Sprouts) \$3 for Cup of Soup.

The Crispy Mister - \$11 A French bistro classic re-imagined! Bavarian Ham, Swiss and Pecorino-Romano Cheeses and Whole-Grain Mustard Aioli on Thick Italian bread, Butter-Grilled and topped with a ladle of creamy Bechamel sauce. Knife and fork required, side not included. Add a Fried Egg for \$1.

The Pit Boss-Smoked Chicken BBQ - \$12.50 House-Smoked Chicken Breast topped with Applewood Smoked Bacon, Fresh Sliced Green Apple, Gouda, BBQ Sauce and Roasted Garlic Aioli on Herb Grilled Sourdough.

Pesto Turkey Mozzarella - \$11.25 Turkey Breast, Pesto, Roasted Garlic Aioli, Aged Mozzarella inside Herb Butter Grilled Sourdough. Add Tomato for \$.50.

Blackberry Turkey Panini - \$12 Sliced Turkey Breast and Havarti cheese with House Blackberry Compote, Red Onion and Mayo on Bouillon-Grilled Golden Panini bread.

Double Double Grilled Cheese - \$11.50 Muenster, Gouda, Mozzarella, and Boursin Cheeses with Cheddar Spread on Sourdough, Grilled to perfection with a Parmesan Crust. What could be better than more cheese? Add Bacon for \$2. Add Tomato for \$.50.

Grilled Jackfruit CrunchWrap - \$12 (Vegan) Seasoned Jackfruit, Chopped Guacamole, Vegan Chipotle Aioli, Red Onion and Crushed Corn Chips all wrapped up in a Flour Tortilla and Grilled. Served with a side of Corn Chips and Chef's Salsa.

Turkey Club Wrap - \$11.50 Sliced Deli Turkey Breast, Bacon, Tomato, Mixed Greens and Mayo all rolled up in a Flour Tortilla. Add Guacamole \$2.

