

Welcome to the Green Parrot Restaurant and Pub, located in the heart of Newtown, PA, in beautiful Bucks County.

Our high ceilings, rich woodwork and deep colors evoke the feel of the original green parrot inn, a popular Newtown tavern from the 1940's. With its inviting, friendly atmosphere, and delicious pub-style cuisine, The Green Parrot is fast becoming a favorite restaurant destination for both locals and visitors alike. The Green Parrot prides itself in using only the freshest ingredients in every dish we serve. Our fish arrives straight from the dock within hours of being caught, our beef is certified organic and grass fed. We use only the top produce available from local suppliers. From our house-made pasta dough, to our innovative dressings and sauces, you will never find preservatives, trans fats or MSG in anything we serve. All of our cooking is done in a one-of-a-kind wood-fired oven, specifically designed for The Green Parrot and fueled 100% by wood alone. As a renewable energy resource, the wood-fired oven limits the use of fossil fuels, while enhancing the food's superior flavor. We are pleased to have you as our guest and hope to see you again soon.

WOOD - MIX PENNSYLVANIA HARDS AND CHERRY

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[WWW.GREENPAROTRESTAURANTANDPUB.COM](http://WWW.GREENPAROTRESTAURANTANDPUB.COM)



## APPETIZERS

### Artisanal Cheese Plate

Assorted seasonal cheeses, fruit, condiments **10**

### Summer Roll

Rice paper, sushi-grade tuna, daikon radish, julienned carrots, mixed sprouts, sesame-plum sauce **9**

### Stuffed Mushrooms

Chicken, mixed peppers, onions, capers, sherry reduction, Parmigiano Reggiano **8**

### Hummus

White beans, tomatoes, tahini, lemon juice, cumin, fire-roasted flatbread **8**

### Quesadilla

Roasted portobello mushrooms, caramelized onions, goat cheese, Peach salsa **8**

### Calamari

Flash fried calamari, spicy-sweet glaze, mixed peppers **9**

### Baked Spinach and Artichoke Dip

Fresh spinach, baby artichokes, creamy Parmigiano Reggiano sauce, crisp tortilla chips **9**

### Wings

Spicy Cajun or signature hot sauce **9**

### Mussels

Choice of white, red or Thai red curry **10**

### Mini Crab Cakes

Jumbo lump crab meat, diced red pepper, house-made spicy cocktail sauce **10**

### Potato Futomaki

Rolled potato skins, crisp bacon, sharp cheddar, broccoli, sour cream, spicy sriracha sauce **8**

### Nachos

Crisp tortilla chips, house-made chili, sharp cheddar, sour cream, fresh guacamole **9**

### Blackened Tuna Bites

Cast-iron seared sushi-grade Yellowfin tuna, Thai dipping sauce **9**

### Philly Egg Rolls

Crisp egg roll wrapper, marinated rib eye steak, fried onions, American cheese **8**

### Sampler

Tuna bites, Philly Egg Rolls, Spinach Dip and your choice of wings **14**

### Soup of the Day **5**

### Chili

House-made chili, sharp cheddar **6**

### Potato Soup

Baked potatoes, cream, fresh herbs, sharp cheddar, crisp bacon **5**

## SALADS

### Sonoma Salad

Crisp flat bread, crisp greens, crumbled bleu cheese, toasted walnuts, golden raisins, pan seared shrimp, white merlot vinaigrette **Lunch 9 | Dinner 13**

### Au Poivre Sirloin Salad

Pepper-crusted sirloin, crisp romaine, grilled red onion, roasted red pepper, crumbled bleu cheese, Parmesan vinaigrette **Lunch 9 | Dinner 13**

### Club Salad

Fire-roasted chicken breast, mixed greens, hard cooked egg, crisp bacon, sharp cheddar, croutons **Lunch 8 | Dinner 11**

### Caesar Salad

Crisp romaine, house-made croutons, shredded Parmigiano Reggiano **Lunch 7 | Dinner 9**

### Topped with your choice of:

Fire-roasted chicken **3**  
Pan-seared shrimp **4**  
Grilled salmon **4**

### Blackened Mahi Mahi Salad

Spiced Mahi Mahi, crisp romaine and iceberg lettuces, pepperoncini, hard-cooked egg, crispy pancetta, mandarin oranges, macadamia nuts, pineapple vinaigrette **Lunch 9 | Dinner 13**

### Asian Noodle Salad

Hoisin-lime chilled lo mein noodles, fire-roasted chicken breast, red peppers, edamame, shredded carrots, sesame peanut dressing **Lunch 8 | Dinner 11**

### House Salad

Mixed greens, crisp garden vegetables **Lunch 7 | Dinner 9**

**Dressings:** Caesar | Blue Cheese | Honey Lime | House Vinaigrette | Ranch | White Merlot Vinaigrette | Thousand Island | Honey Mustard | Pineapple Vinaigrette

## BURGERS

All burgers served with French fries and pickle

### Cheeseburger

Topped with your choice of cheese: American, sharp cheddar, aged Swiss, mozzarella, bleu **9**

### Fajita Burger

Fajita-spiced burger, fried onions, charred peppers, sharp cheddar **10**

### Mushroom Swiss Burger

Sautéed mushrooms and onions, aged Swiss **10**

### BBQ Bacon Cheddar Burger

Crisp bacon, sharp cheddar, smoky Texas-style BBQ sauce **10**

### Turkey Burger

Ground turkey mixed with caramelized onions and roasted garlic, sliced avocado, sharp cheddar, spicy roasted red pepper glaze **9**

## SANDWICHES & PUB GRUB

All burgers served with French fries and pickle (excludes Tuscan Panini)

### Grilled Grouper Sandwich

Grouper, relish, tartar sauce, French fries, coleslaw **11**

### Tuscan Panini

Fresh mozzarella, prosciutto di parma, genoa salami, charred red peppers, sauted spinach. **9**

### Cuban Sandwich

House-roasted mojo pork, ham, imported Swiss, pickles, whole grain mustard spread, ciabatta, French fries **11**

### Filet Mignon Sandwich

Sliced filet tips, caramelized onions, sautéed mushrooms, roasted garlic mayonnaise, artisan bread **12**

### Grilled Salmon BLT

Grilled salmon, applewood smoked bacon, mixed greens, ripe tomato, herb-infused mayonnaise **11**

### Chicken Parmesan Sandwich

Lightly seasoned breaded chicken breast, mozzarella cheese, rich tomato sauce **9**

### BBQ Pulled Pork

House-smoked pulled pork, tangy barbecue sauce **8**

### Corned Beef

Sliced corned beef, aged Swiss, Thousand Island dressing, rye bread, house-made coleslaw **9**

### The Classic Club

Choice of fresh roasted turkey or fire roasted chicken, crisp bacon, lettuce, tomatoes **9**

### Fish Tacos

Lightly-battered cod, baja slaw, fresh lime, avocado, flour tortilla, ancho-chili honey sauce **10**

### Shepherd's Pie

Ground beef, diced fresh vegetables, rich onion demi-glace, creamy mashed potatoes, sharp cheddar **11**

### Southern Style Chicken Tenders

Lightly seasoned, hand breaded chicken tenders, French fries, honey mustard or BBQ sauce **9**

### Mac & Cheese

Parmigiano Reggiano, sharp cheddar, goat cheese, crispy pancetta, sage, shaved Italian truffles. Served with side salad **9**

## SAUTÉE DISHES

All pastas are made fresh in-house daily

### Chicken Marsala

Thinly sliced chicken, button mushrooms, savory-sweet Marsala wine sauce, hand-cut linguini **15**

### Paella

Garlic white wine sausage, clams, mussels, shrimp, cod, saffron rice **17**

### Shrimp & Crab

Petite shrimp, jumbo lump crab meat, portabella mushrooms, broccoli florets, cherry tomatoes, pink vodka sauce, hand-cut linguini **18**

### Jerk Chicken Skewers

Caribbean spiced chicken, pineapple, cherry tomatoes, sweet potatoes, pineapple salsa **15**

## FROM THE GRILL

Served with a baked russet potato and fresh vegetables

### Rib Eye

14 ounce center cut **21**

### Filet Mignon

10 ounce center cut **26**

### Honey Lime Chicken

Wood-oven roasted chicken marinated in fresh cilantro and lime, brushed with honey locally produced and harvested at Shady Brook Farm, over Spanish rice filled with fresh vegetables and herbs **16**

### Baby Back Ribs

Slow smoked, fall-off the bone tender, Texas-style BBQ sauce **19**

## SEAFOOD

### Cioppino

Halibut, clams, mussels, shrimp, scallops, herb tomato broth **18**

### Snapper

Delicate Red Snapper served over a Mediterranean salad - thinly sliced red onions, shredded carrots, calamata and Spanish olives, feta cheese, oregano and fresh lemon - with a light citrus vinaigrette **17**

### Soft Shell Crabs

Pan-seared, Old Bay butter, herb-roasted potatoes

### Pan Roasted Salmon

Salmon, whole grain mustard sauce, roasted baby potatoes, sautéed spinach **16**

### Crab Cakes

Two fresh herb-seasoned jumbo lump crab cakes, tangy cocktail sauce, French Fries **18**

### Fish & Chips

Lightly beer battered cod filets, French Fries, tartar sauce, malt vinegar **14**

## PIZZA

Pizza dough made fresh in-house daily

### Black & Blue

Blackened chicken, bleu cheese, crisp bacon, caramelized onions **10**

### Goat Cheese

Fig jam, goat cheese, caramelized onions, thinly-sliced prosciutto **11**

### BBQ, Bacon & Sharp Cheddar

Seasoned chicken, sharp cheddar, Texas-style BBQ sauce **10**

### Fresh Clam

Fresh clams, crispy pancetta, garlic, olive oil, herbs, alfredo drizzle **10**

### Margherita

Fresh mozzarella, rich tomato sauce, fresh basil **10**

### Four Cheese

Parmigiano Reggiano, mozzarella, Pecorino Romano, sharp cheddar, rich tomato sauce drizzle **9**

### Tomato Pie

Crisp dough, rich tomato sauce, fresh herbs, Parmigiano Reggiano **8**

**Standard Toppings | \$1.00 | Pepperoni | Sausage | Mushrooms | Onions | Green Peppers | Spinach | Roasted Garlic**

**Premium Toppings | \$2.00 | Shrimp | Chicken | Cheese Steak | Roasted Peppers | Fresh Mozzarella**

## SIDE DISHES

Mashed Potatoes **2**

French Fries **3**

Baked Potato **3**

Sauteed Broccoli **2**

Vegetable of the Day **3**

## BEVERAGES

Coffee **1.50**

### Bottled Water

Sparkling Water, San Pellegrino, Still Water, Aqua Panna **3.25**

### Sodas

Coke, Root Beer, Sprite, Ginger Ale, Diet Coke, Fresh Brewed Unsweetened Iced Tea **2.50**

### Juices

Orange, Cranberry, Grapefruit, Lemonade, Apple, Tomato **2.75**

### Speciality Flavored Teas

Ginger Peach, Ginger Peach Decaf, Raspberry Quince, Mango Ceylon, Blackberry Sage, Republic Darjeeling, Passion Fruit, Pomegranate, Acai Berry Red Tea **4.50**