

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 and 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

240 NORTH SYCAMORE STREET NEWTOWN, PA 18940 215.504.7277

WWW.GREENPAROTRESTAURANTANDPUB.COM



APPETIZERS

Hummus

White beans, tomatoes, tahini, lemon juice, cumin, fire-roasted flatbread 10

Quesadilla

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

Baked Spinach and Artichoke Dip

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

Mussels

Choice of white or red 10

Fried Oysters

Choice, hand picked oysters with assorted sauces 9

Mini Crab Cakes

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

Nachos

Crisp tortilla chips, salsa, house-made chili, sharp cheddar, sour cream, fresh guacamole, jalapeno peppers 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

Pheasant Rolls

Sauteed pheasant breast, black beans, corn, mushrooms, honey and spices served with an apricot reduction 7

Sampler

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

Summer Trio

Assorted hot wings, fried oysters & quesadilla 14

Pot Stickers

Pork, cabbage, carrots, and ginger with asian slaw and plumb sauce 7

Wings

Spicy Cajun or signature hot sauce 9

Tomato Bruschetta

Seasoned tomatoes, balsamic vinaigrette & fresh mozzarella 7

Soup of the Day 5

Chili

House-made chili, sharp cheddar 6

Chopped Southwest Salad

Mixed greens, black beans, roasted corn, red peppers, fire-roasted chicken breast, sharp cheddar, crisp tortilla strips, creamy chipotle dressing Lunch 8 | Dinner 11

House Salad

Mixed greens, crisp garden vegetables Lunch 7 | Dinner 9

Bordeaux

Pan seared duck, dried cranberries, golden raisins, baby spinach, cashews, red onions, pancetta, Languiole cheese and champagne vinaigrette on flat bread Lunch 10 | Dinner 14

SOUP

Sonoma Salad

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

Sirloin Salad

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

Club Salad

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

Potato Soup

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

SALADS

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

Dressings: Caesar | Blue Cheese | 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, guacamole, sharp cheddar, spicy roasted red pepper glaze 9

Chicken Burger

Ground white meat seasoned with bacon infused peppers and onions. Topped with cheddar 9

Salmon Burger

Hand cut salmon steak, citrus butter and guda cheese 11

SANDWICHES & PUB GRUB

Tuscan Panini

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

Filet Mignon Sandwich

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

Grilled Salmon BLT

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

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

Fish Tacos

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

Chicken Pot Pie

Wood oven roasted chicken breast, fresh vegetables and herbs in a creamy veloute sauce topped with house-made puff pastry 10

The Classic Club

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

Southern Style Chicken Tenders

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

Baby Back Ribs

Slow smoked, fall-off the bone tender, Texas-style BBQ sauce Half 10 | Full 19

Mac & Cheese

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

Al Pastor

classically seasoned pork with adobo sauce in warm flour tortilla shells with lettuce, tomatoes and red onions 9

Shepherd's Pie

Lamb, carrots and onions topped with mashed potatoes and aged cheddar. Served with crisp salad greens 13

Fish & Chips

Beer battered Cod paired with fries 15

Po Boy

Fried oysters, shrimp, tomatoes, lettuce and remoulade sauce on French bread 12

SAUTÉE DISHES

All pastas are made fresh in-house daily

Jerk Chicken Skewers

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

Chicken Marsala

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

Tequila Pork

Herb marinated, thinly sliced and sautéed with saffron rice 16

Hasenpfeffer

Classic German style braise with tender white meat, cracked peppercorn, assorted potatoes, carrots and onions in a flavorful full bodied sauce 17

Apple Glazed Pork

Mushroom ragu, sweet potato mash and apple reduction 16

SEAFOOD

Crab Cakes

Two fresh herb-seasoned jumbo lump crab cakes, tangy cocktail sauce, French Fries 19

Shrimp & Crab

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

Paella

Garlic, white wine, sausage, clams, mussels, shrimp, white fish, saffron rice 17

Tuna Steak (Served Rare Only)

Sesame crusted with warm asian slaw, shitake mushrooms couscous and miso broth 18

Jambalaya

Chorizo sausage, chicken and Crawfish in a tangy creole sauce with authentic Louisiana dirty rice 17

Pheasant Confit

Cured pheasant leg with herb potatoes, baby green beans & apricot sauce 16

Lamb Chops

Herb marinated lamb chops, fire roasted baby potatoes, French green beans 25

Pan Roasted Salmon

Sundried tomatoes, lemon and capers & fire roasted potatoes 17

Pan Seared Mako Shark

Panko herb crust, sweet potatoes, light butter sauce 17

Linguini and Clams

Chopped sea clams served red or white 16

GOURMET HOT DOGS

Italian

Sautéed peppers & potatoes with gouldens mustard 6

Chili

Caramelized onions, chili, aged cheddar 6

Cuban

Ham, salami, relish, swiss cheese and mojo sauce 6

PIZZA

Pizza dough made fresh in-house daily

Black & Blue

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

BBQ, Bacon & Sharp Cheddar

Seasoned chicken, sharp cheddar, Texas-style BBQ sauce, carmelized onions 10

Philly Cheese Steak

Onions, cheddar 10

Margherita

Fresh mozzarella, rich tomato sauce, fresh basil 10

Four Cheese

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

Traditional

Rich tomato sauce, mozzarella 8

Tomato Pie

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

Buffalo

Grilled chicken, hot sauce, blue cheese and mozzarella 9

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

Sauteed Broccoli 2

Vegetable of the Day 3

Chips & Salsa 3

BEVERAGES

Sodas

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

Juices

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

Coffee 1.50

Tea 1.50

Bottled Water

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

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