



At the Wentworth Marina

116 Morgans Way
New Castle, NH
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nhgreenbean.com

SMALL BITES

BURRATA PLATE

Silky Burrata cheese served with Prosciutto, fresh arugula, house made fig jam, toasted almonds, oil cured olives, and ciabatta bread. \$13

TUNA POKE STACK

Raw Yellowfin Tuna seasoned with chilies, soy and layered with zesty mashed avocado and crispy fried tortillas strips. \$14 GF

NACHOS

Hand cut tortilla chips piled high with spiced black beans, melted cheddar cheese, black olives, pico de gallo, pickled jalapenos, scallions, and crema — \$9
Add pulled pork \$12

GUACAMOLE AND CHIPS

Hand cut tortilla chips served with fresh guacamole \$9

SLIDER PLATE \$13

4 sliders – your choice of the following:

Grilled meatloaf with melted provolone cheese and thousand island spread.

Pulled pork with cheddar cheese, red onion, and BBQ sauce.

SOUP OF THE DAY

Like everything at The Green Bean, all of our soups are made in house daily. Please ask your server for today's soup selection and price. Served with oyster crackers.

SALADS

Add seasoned chicken breast \$4, yellowfin tuna \$6, or jumbo shrimp \$6

BABY SPINACH, GOAT CHEESE AND STRAWBERRY SALAD

Tender baby spinach, fresh strawberries, crumbled goat cheese and pistachios with a balsamic reduction and basil oil. \$10

AGED PARMESAN, ENDIVE AND RADICCHIO SALAD

Tangy and tender endive and crisp radicchio atop arugula, roasted pistachios, golden raisins, aged Parmesan Reggiano with a with lemon vinaigrette. \$10

GORGONZOLA AND SPRING GREENS SALAD

A bed of tender greens tossed with our house made balsamic dressing, then topped with Gorgonzola cheese, roasted walnuts, and dried cranberries. Suggestion: Try this salad in a flour tortilla. \$9.50

CHINESE CHICKEN SALAD

Fresh spring greens, rice noodles, roasted red peppers, carrots, scallions, topped with sliced almonds and a seasoned chicken breast. Tossed with our house made sesame dressing. \$10

Bread Selection

Ciabatta

Wheat Tortilla

Flour Tortilla

Spinach Tortilla

Sliced Italian

Gluten Free Bread and Tortilla
(add \$2.00)

SANDWICHES

All sandwiches are served on ciabatta rolls

TURKEY BACON AND PESTO

Deli sliced turkey, bacon, homemade pesto, tomato, and crisp romaine lettuce \$10

SALMON SALAD SANDWICH

Fresh Atlantic salmon, tossed with just a bit of mayonnaise, hard-boiled egg, celery and a touch of sweet pickle relish. Served with green leaf lettuce and tomato. \$10

CHICKEN SALAD

A great combination of tender chicken breast, lemon mayonnaise, celery, dried cranberries, roasted walnuts and green leaf lettuce. \$9.50

CHIPOTLE BLT

The classic BLT with our house chipotle mayonnaise. It's a perfect combination! \$9
Add deli sliced turkey \$2

CHICKEN, PROSCIUTTO AND PROVOLONE CHEESE

A seasoned chicken breast stacked with prosciutto, and melted provolone cheese, served warm with green leaf lettuce, tomato, red onion and our walnut-basil pesto mayo. \$11

TURKEY COBB WRAP

Deli sliced turkey, bacon, blue cheese, tomato, red onion, lettuce and mayonnaise are all wrapped in a fresh tortilla \$10

FRESH MOZZARELLA WITH TOMATO AND WALNUT PESTO

This simple combination of flavors is worthy of trying over and over again \$9.50

FRESH LOCAL LOBSTER ROLL

We keep this classic simple with a generous portion of fresh local lobster meat, tossed in a small amount of mayonnaise and served on a buttered, grilled New England style bun — Market Price

BBQ PULLED PORK SANDWICH

BBQ style pulled pork, slow roasted and then grilled. Topped with cheddar cheese and cole slaw on a grilled ciabatta roll. \$12.50

ENTREES

CHICKEN WITH ROASTED POLBANO & RICE

Chicken breast cooked with poblano peppers, corn, and spiced black beans on top of brown rice. Served with pico de gallo and a side of tortilla chips \$13

BAKED MACARONI AND CHEESE

Our three cheese macaroni topped with a panko and parmesan reggiano crumble. Served with a side salad — \$12

TODAY'S QUICHE AND SIDE SALAD

A generous portion of today's quiche served with a half salad of your choice — \$13

BURGERS*

Gluten free hamburger rolls available upon request \$2

THE CLASSIC

Choose either a 7 oz. 100% USDA freshly ground chuck or a house made veggie burger. House made veggie burgers are made from non GMO soy, egg, bread crumbs and spices. \$11.50

Your choice of cheese — American, Swiss, provolone, cheddar, pepper jack, or fresh mozzarella

Specialty toppings

\$1 each — blue cheese, sprouts, grilled onions

\$1.50 each — avocado, fried egg

\$2 each — bacon

THE CALIFORNIA BURGER

Topped with pepper jack cheese, avocado, sprouts, lettuce, red onion, and our house thousand island spread— \$13

THE BACON BLUE CHEESE BURGER

Served with crisp bacon, melted blue cheese crumbles, lettuce, tomato, and red onion — \$13

THE VEGGIE PESTO BURGER

Our house made veggie burger topped with fresh mozzarella, lettuce, tomato, caramelized red onion, and our walnut-basil pesto mayo — \$12

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies BEFORE ordering.

20% gratuity added to parties of 6 or more.

SPECIALTY COCKTAILS

- Raspberry-Lemon Drop Fizz
Raspberry Vodka, Fresh Lemon, Prosecco \$11
- Blueberry Vodka and Lemonade
Triple Eight blueberry vodka and lemonade \$10
- Pineapple-Mint Rum Punch
Dark rum, Fresh pineapple, mint, pineapple juice \$11
- 4G Mule
Hendrick's gin infused with fresh ginger, fresh lime juice, ginger syrup, ginger beer \$12
- Pineapple-Mint Rum Punch
Dark rum, Fresh pineapple, mint, pineapple juice \$12
- Rose-Limoncello Sangria
Rose wine, Limoncello and fresh fruit \$10
- Frozen Strawberry Daiquiri
whole strawberries, Bacardi, and fresh lime juice \$11
- Frozen Mudslide
Tito's vodka, Baileys, and Kahlua \$11
- Frozen Piña Colada
Pineapple juice and coconut with Bacardi rum \$11

LIQUOR

VODKA

Tito's, Grey Goose & Triple Eight Blueberry,
Triple Eight Raspberry Vodka

GIN

Hendrick's & Tanqueray

TIQUILA

Milagro Blanco Silver & Patron Silver

RUM

Bacardi, & Sailor Jerry

BOURBON

Maker's Mark & Jasck Daniel's

CORDIALS

Baileys & Kahlua

WINE

- Pinot Grigio, Lagaria, Italy — \$10 G, \$30 B
Sauvignon Blanc, Mohua, New Zealand — \$10 G, \$30 B
Chardonnay, DeLoach, CA — \$10 G, \$30 B
The Rose Gardon, South Africa — \$10 G, \$30 B
Prosecco, Lunetta, Italy — \$9
Pinot Noir, J. Lohr, CA — \$10 G, \$30 B
Old Vine Zinfandel CA — \$10 G, \$30 B
Cabernet, The Show, CA — \$9 G, \$27 B

BEER

ON TAP

- Neighborhood Beer Company - Hallowed Hammock
Blonde Ale 4.9% ABV
Samuel Adams Summer Ale, 5.3 % ABV
Shock Top Belgian White, 5.2 ABV

BOTTLED

- Stella Artois
Bud Light
Corona
Clausthaler non-alcoholic

BEVERAGES

Maine Root Beer, Maine Ginger Beer, lemonade, house brewed iced tea, Coke, Diet Coke, Ginger Ale, Sprite, milk, chocolate milk, bottled water, Sparkling water, apple juice, cranberry juice, orange juice

