



Brunch Menu

Sunday Only

Starters

New Orleans BBQ Prawns \$18

(6) Pan Seared Prawns, Served in a Cajun Style Broth, Baguette

Pollpette (GF) \$12

Italian Meatballs Made with Beef & Pork Served with Grits and Creole Tomato Sauce

Fried Green Tomatoes (V, GF) \$9

Crispy local tomatoes, black eye peas salad, remoulade

Mediterranean Flatbread \$15

Topped with a Mix of Artichoke Hearts, Tomatoes, Onions, Kalamata Olives, Cucumbers, and Goat Cheese

Soup & Salads

House Salad FULL \$8 HALF \$4

Mixed Greens, Smoked Cheddar, Heirloom Tomatoes, Onion & Cucumbers

****Glendale Salad FULL \$8 HALF \$4**

Grilled Romaine Wedge, Freshly Shaved Parmesan, House Croutons & Homemade Caesar Dressing

Hand Crafted Soup CUP \$6

Salad Dressings

Ranch

Blue Cheese

Honey Mustard

Balsamic Vinaigrette

****Caesar**

Salad Add Ons

(6) Pan Seared Shrimp \$12

***Pan Seared Salmon \$12**

Pan Seared Airline Chicken Breast \$9

* These items may be cooked to order, or offered undercooked

** These items may contain raw or undercooked eggs

Consumption of Undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.

Gratuity is Added for Parties Of 6 People or More

Breakfast Mains

- **Glendale Eggs Benedict..... \$19**
Topped with Smoked Bacon, and House Made Hollandaise Over Poached Eggs, on Toasted Croissants. Choice of 1 Side
- The Platter..... REGULAR \$9 DOUBLE \$14**
2 Silverdollar Pancakes, 2 eggs your way Choice of 1 side
- Chicken n' Waffles..... \$16**
8oz Fried Airline Chicken Breast Over Belgian Waffle. Fruit Compote. Choice of 1 side
- **Lox Eggs Benedict..... \$22**
Topped with Cured Salmon, House Made Tarragon Hollandaise Over Poached Eggs, on Toasted Croissants. Choice of 1 Side

Lunch Mains

- * 12oz Smothered Pork Chop..... \$24**
Grilled, Smothered in Mushrooms & Onions Gravy. Choice of 1 Side
- Country Fried Steak & Eggs..... \$16**
(3) Eggs Your Way. Country Fried Steak, Smothered in House Made Pepper Gravy. Choice of 1 Side
- Shrimp n Grits (GF)..... \$24**
(10) Pan Seared Shrimp Served over Polenta Cakes, Creole Tomato Sauce
- Chicken Sandwich..... \$12**
Fried or Grilled. Topped with Hot Honey, Bacon, Tomato & Lettuce. Choice of 1 Side
- Hand Crafted Roast Beef Hash (GF)..... \$17**
2 Eggs Any Way, Slow Roasted Beef, Celery, Onions, Potatoes, Hollandaise
- *Brasstown Beef Steak Burger..... \$17**
Fresh Local Grass Fed Patty, on a Challah Bun, Lettuce, Tomato, Onion, Pickle, Choice of American or Cheddar Cheese, Hand-Cut Kennebec French Fries
ADD Bacon or Mushrooms \$3
ADD Egg \$1.50
- *Salmon (GF)..... \$28**
8oz Hand Cut, Pan Seared. Served with Brussels Sprouts, Arugula Pecan Pesto, with a Whole Grain Mustard Cream Sauce
- Cacio é Pepe..... \$22**
House Made Fettuccini, Black Pepper Cream Sauce, Grana Padano Grated Parmesan
- Hand Crafted Pasta.....**
Ask Your Server about our Fresh House Handmade Pasta

- Homemade Biscuits and Sausage Gravy..... \$12**
Choice of 1 Side
ADD 2 Eggs \$3
- House Baked Brioche French Toast..... \$15**
Fruit Compote, Maple Syrup. Choice of 1 Side
- Pancakes or Waffles. PLAIN \$10 CHOCOLATE CHIP \$12**
2 Pancakes or Waffles, Served with Fruit Compote. Choice of 1 Side

Build Your Own Omelet

\$16

Comes with 1 Side

- Bacon - Sausage - Ham**
- Tomatoes**
- Onion - Peppers**
- Mushrooms**
- Cheese**

A La Carte Sides

- Bacon \$6**
- Sausage \$6**
- Grits \$6**
- Home Fries \$6**
- Mashed Potato \$7**
- Mashed Sweet Potato \$7**
- Fresh Market Vegetable \$7**
- Sherry Cream Mushrooms \$7**

Ask Your Server About our Homemade Desserts