



Dinner Menu

Wednesday to Saturday
Only

Starters

New Orleans BBQ Prawns \$18

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

Pollpette (GF)

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

Mediterranean Flatbread \$15

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

Fried Green Tomato (GF) \$9

Crispy Local Tomatoes, Black Eyed Pea Salad, Remoulade

Soup & Salads

House Salad \$8

Mixed Greens, Cheddar, Heirloom Tomatoes, Onion & Cucumbers

****Glendale Salad \$8**

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

Hand Crafted Soup CUP \$6

Salad Dressings

Ranch

Blue Cheese

Honey Mustard

Balsamic Vinaigrette

**** Caesar**

* 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





Entrees



*Salmon (GF)	\$28	* Grilled Sirloin (GF)	\$26
8oz Hand Cut, Pan Seared. Served with Market Fresh Vegetables, Arugula Pecan Pesto, with a Whole Grain Mustard Cream Sauce		Accompanied with Sautéed Forage Mushrooms and a Citrus Herb Compound Butter. Choice of 2 Sides.	
Shrimp & Grits (GF)	\$24	* 8 oz - 21 Day Dry Aged Filet Mignon (GF) ...	\$60
(10) Pan Seared Shrimp Served over Polenta Cakes, Creole Tomato Sauce		Accompanied with Sautéed Forage Mushrooms and a Citrus Herb Compound Butter. Choice of 2 Sides	
Fish N' Chips	\$17	* Pork Medoc (GF)	\$28
Beer Battered Atlantic Cod, Hand-Cut Kennebec French Fries, House Tartar Sauce		Hand Cut Bone-In Pan Seared Chop, Lightly Smoked and Brined. Served with Seasonal Local Vegetable, Sweet Potato Mousse, and a Dijon Cream Sauce	
Glendale Chicken (GF)	\$24	*Brasstown Beef Steak Burger	\$17
Pan Seared Airline Chicken Breast, Served with Homemade Mashed Potato, Fresh Market Vegetables, and Creamy Dijon Sauce		Fresh Local Grass Fed Patty, on a Challah Bun, Lettuce, Tomato, Onion, Pickle, Choice of American or Cheddar Cheese, Hand-Cut Kennebec French Fries	
Handcrafted Pasta	\$\$	ADD Bacon or Mushrooms \$3	
Ask Your Server about our Fresh House Handmade Pasta			
Cacio é Pepe	\$22		
House Made Fettuccini, Black Pepper Cream Sauce, Grana Padano Grated Parmesan			

Add to Any Entree or Salad



(6) Pan Seared Shrimp	\$12
*Pan Seared Salmon	\$12
Pan Seared Chicken	\$9

A La Carte Sides



Sherry Cream Mushrooms	\$7
French Fries (GF)	\$6
Grits (GF)	\$7
Sweet Potato Mash (GF)	\$7
Fresh Market Vegetables (GF)	\$7
Mashed Potato (GF)	\$7

Ask Your Server About our Homemade Desserts

