

# Glendale Springs Inn

## & Restaurant EST 1892

### Starters

**Fried Green Tomatoes \$12**

NC Yellow Grits & Apple Chutney

**Shrimp \$15**

Polenta Cake with Cajun Sauce

**Shrimp Cocktail \$13**

### Salads

**House Salad \$8**

Greens, Tomato, and Bleu Cheese

**Gem Salad \$16**

Avocado, Cherry Tomatoes, Onions, Green Goddess

**Chef's Spring Salad \$18**

Cucumber, Strawberries, Goat Cheese, Almonds, with House Raspberry Vinaigrette

### Main Entrees

**6 OZ Filet \$40**

Served over Broccoli Puree, Cauliflower, Broccolini, add Hasselback Potato with Bleu Cheese Cheddar Sauce

**6 OZ Blackened Honey Salmon \$30**

Served with Brussel Leaves, Lardons, and Craisins

**Pork Chops \$25**

Served over Garlic Confit, with Pickled Veggies, and Herb Potato Aligot

**Chef's Lamb \$35**

Served with Roasted Tri Color Carrot, Roasted Beets, Pistachio Rub and Demi Sauce

**Duck Leg \$30**

Served over Blueberry Gastrique, with Grapefruit and Summer Squash

**Glendale Chicken \$25**

Served over Parsnip Puree, with Pee wee Potatoes Topped with Rosemary and Mustard Seed Glaze



Gratuity is added for parties 6 people or more