

GLENDALE SPRINGS INN & RESTAURANT

GLENDALE SPRINGS N.C. WWW.GLENDALESPRINGSINN.COM (336) 982-3103

****LAMB KAFTA**

GROUND LAMB KABOB, WHITE BEANS,
MUSHROOMS, MINT/DILL YOGURT
\$12

****CRAB CAKES,**

SWEET CORN REMOULADE, GREENS
\$14

CRISPY ARTICHOKE HEARTS

LEMON AIOLI, SHREDDED PARMESAN
\$10

SHRIMP COCKTAIL

SHAVED CELERY, BLOODY MARY
COCKTAIL, LEMON OIL
\$12

BRAISED PORK BELLY

STONE GROUND GRITS, SHAVED
RADISH, MOLASSES VINAIGRETTE
\$11

EDAMAME HUMMUS

GRILLED PITA, LEMON OIL, OLIVES
\$9

****FRIED OYSTER ROCKEFELLER**

CORNMEAL FRIED, CREAMED
SPINACH, PARMESAN
\$14

****HOUSE CURED SALMON,**

CLASSIC GARNISHES
\$14

ESCARGOT

BUTTER, GARLIC, CRACKED PEPPER,
ROASTED BREAD
\$12

****CALAMARI,**

BLOODY MARY COCKTAIL, CELERY,
CHARRED LEMON, HOUSE PICKLE
\$11

BUTCHER'S BOARD

ASSORTMENTS OF CURED MEATS &
ARTISAN CHEESES. HOUSE
ACCOMPANIMENTS, MUSTARDO
AND ARTISAN BREAD
\$MP

(CONSUMER ADVISORY; ALL ITEMS ARE COOKED TO
ORDER. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS)

CHEF'S TASTING MENU

3-COURSE MENU DESIGNED TO REPRESENT THE BOUNTIES OF THE DAILY HARVEST.

\$28

/

\$40

(WITH WINE FLIGHTS)

FIELD

GARDEN LETTUCES

TOMATO, CUCUMBER, RADISH

\$6

ICEBERG WEDGE

BACON, TOMATO, CUCUMBER, BLUE CHEESE, RED ONION

\$9

SPINACH SALAD

GRILLED CARROT, BLISTERED TOMATO, FROZEN GRAPES

\$8

(GARDEN HERB, SHERRY VINAIGRETTE, BLEU, LEMON/FENNEL VINAIGRETTE)

GLENDALE CAESAR

PARMESAN, LEMON OIL, CROUTONS

\$8

LADLE

LOBSTER BISQUE

CROUTON, SPRING ONION

\$6 \$8

CREATION DU CHEF

CELEBRATION OF INGREDIENTS

\$5 \$7

ENTREES SERVED WITH CHOICE OF SOUP OR GARDEN LETTUCE SALAD.

****SEARED SALMON**

BROCCOLI, WHITE BEANS, MUSHROOMS, GRILLED PEPPER PUREE

\$24

****SHRIMP & LOBSTER**

LEMON ZEST, BASIL, SWEET PEAS, ARUGULA, ORZO PASTA, TOMATO

\$30

****N.C. TROUT**

CRISPY BASMATI RICE CAKE, TOMATO/CUCUMBER RELISH

\$23

****COASTAL CATCH**

TODAY'S FRESH SELECTION FROM THE COAST, ASK SERVER FOR DETAILS

\$MP

****BEEF STRIP LOIN**

BACON/BLUE CHEESE MASHED, BROCCOLI, CRACKED PEPPER DEMI

\$28

****BONE IN PORK LOIN CHOP**

FARRO/GRILLED CARROT RISOTTO, BRAISED BEETS, PAN JUS

\$25

****GRILLED RIBEYE**

MASHED POTATOES, CLUB TOMATO, CREAMED SPINACH, AU JUS

\$27

****GRILLED AIRLINE CHICKEN**

MASHED POTATOES, ASPARAGUS, BABY CARROT, SAUCE CHORON

\$24

SOUTHERN FRIED DUCK,

MASHED POTATOES, PEA PUREE, MARMALADE, TOMATO

\$24

****SURF & TURF**

ANGUS HANGING TENDER, CRAB CAKE, BÉARNAISE, ASPARAGUS TIPS, MASHED,

SWEET ONION DEMI GLAZE

\$32