

GLENDALE SPRINGS INN & RESTAURANT

CRAB FONDUE
ROASTED BAGUETTE
\$14

WARM OLIVES & ALMONDS
PICKLED RADISH
\$10

SHRIMP COCKTAIL
SHAVED CELERY, BLOODY MARY
COCKTAIL
\$12

BUTCHER'S BOARD

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

EDAMAME HUMMUS
GRILLED PITA, LEMON OIL, OLIVES
\$9

****FRIED OYSTER ROCKEFELLER**
CORNMEAL FRIED, CREAMED
SPINACH, PARMESAN
\$14

****CALAMARI,**
BLOODY MARY COCKTAIL, LEMON
\$11

PIMENTO CHEESE & CRACKERS
\$6

FIELD

GARDEN LETTUCES
TOMATO, CUCUMBER, RADISH
\$4 /\$6

ICEBERG WEDGE
BACON, TOMATO, CUCUMBER, BLUE
CHEESE, RED ONION
\$5 /\$9

*(GARDEN HERB, SHERRY VINA, BLEU,
LEMON/FENNEL VINA, BALSAMIC)*

SALAD LYONNAISE
FRISSE, COUNTRY HAM, ROASTED
ONION, MUSTARD VINAIGRETTE
\$10

LADLE

LOBSTER BISQUE
CROUTON, SPRING ONION
\$6 \$8

CREATION DU CHEF
CELEBRATION OF INGREDIENTS
\$5 \$7

(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)

ENTREES SERVED WITH CHOICE OF SOUP OR
GARDEN LETTUCE SALAD

****SEARED SALMON**

PIMENTO CHEESE GRITS, GRILLED
WINTER SQUASH, GREENS,
CREOLE BUTTER
\$24

****SHRIMP & GRITS**

LOW COUNTRY CLASSIC
\$26

****N.C. TROUT**

TOMATO & SPINACH STUFFED, BASMATI
\$23

****BONE IN PORK LOIN CHOP**

PARSLEY & LEMON SPÄTZLE, GREENS
\$25

****GRILLED RIBEYE**

MASHED POTATOES, CLUB TOMATO,
CREAMED SPINACH, AU JUS
\$27

****GRILLED AIRLINE CHICKEN**

MASHED POTATOES, RED-EYE GRAVY,
ROASTED BROCCOLI
\$24

****HUNTSMAN STEW,**

CONFIT DUCK, WILD BOAR, PINTO BEANS,
POTATO, BUFFALO SAUSAGE,
VEGETABLES, RICH GAME STOCK
\$28

****GSI FILET**

ANGUS BEEF TENDERLOIN, GRILLED
ASPARAGUS, SMOKED BLUE CHEESE
DEMI, SAUCE BEARNAISE
\$28

(**FILET OSCAR \$32)