

TO SHARE

GRILLED OYSTERS ROCKEFELLER - \$58

A Dozen Blue Point oysters, butter, cloves garlic, baby spinach, panko bread crumbs, grated parmesan cheese, salt and cracked black pepper, absinthe, grilled over post oak wood

JAR OF LOBSTER | 37

Chopped Maine lobster tail, melted garlic butter

BLACK ROCK FIRE JUMBO SHRIMP | 29

Pacific blue jumbo shrimp, seasoned & grilled over wood, cajun sauce

SALMON & BAGEL | 18

Honey smoked salmon, toasted everything bagel, cream cheese, chopped egg, capers, onion, tomatoes

BISCUIT & JAM | 10

Biscuits, whipped butter, house-made blueberry jam

CINNAMON SUGAR DONUTS | 14

House made donuts with raspberry jam dipping sauce

AVOCADO TOAST | 16

Fresh avocado, sourdough bread, elote, red onion, tomato, feta, red pepper (VEG)... add egg for \$1

CRISPY ARTICHOKEs | 17

Fried artichoke hearts, basil yogurt, parmesan, parsley

TRUFFLE FRIES | 13

Pecorino cheese, truffle oil, parsley

HEIRLOOM TOMATO BURRATA | 22 GF

Cherry tomato, burrata, micro basil, maldon sea salt, balsamic glaze drizzle, virgin olive oil

SALADS

BLACKENED CHICKEN COBB SALAD | 30 GF

Blackened chicken breast, heirloom cherry tomatoes, smoked bacon, hard boiled eggs, red onion, baby gem lettuce, radish, avocado ranch

KEY LIME MANGO CRAB CAKE SALAD | 34 GF

crab cake, mixed greens, mango, red onion, cucumber radish, key lime dressing, dressed with key lime aioli

BRUNCH SPECIALS

OYSTER TRIO | 15

Assortment of 3 seasonal East Coast oysters served with lemon, cocktail sauce, horseradish, and house Champagne Mignonette

The Following items have a Choice of potatoes or sub fresh fruit (+\$2):

COLOSSAL CRAB CAKE BENEDICT | 34

poached eggs, spinach, *Lump crab meat, old bay seasoning, hollandaise sauce

CHICKEN & EGG WHITE OMELETTE | 27

Blackened chicken, eggs whites, tomatoes, Parmesan cheese, spinach

LOBSTER AVOCADO TOAST | 33

lobster, avocado, mayo, celery, chives, sourdough
Add egg 3

VERY BERRY FRENCH TOAST | 23

thick cut brioche, warm maple bacon syrup, fresh blackberries & blueberries

LEMON RICOTTA PANCAKES | 23

three lemon ricotta buttermilk pancakes, blueberries, maple syrup

SHORT RIB HASH SKILLET | 31

short rib, crispy potato, eggs your way, pickled peppers

BREAKFAST TACOS | 21

flour tortillas, chorizo, scrambled egg, cotija, pico de gallo, salsa verde, lime crema

MARKET SEASONAL ZUCCHINI SKILLET | 20

two eggs, sun dried tomatoes, caramelized onions, italian parsley, goat cheese

MEXICAN OMELETTE | 25

chorizo, farm fresh eggs, bell pepper, onion, tomato, cheddar cheese, house made salsa

SIGNATURES FOR THE TABLE



OYSTERS FLIGHT | 60

Assortment of 12 seasonal East Coast oysters served with lemon, cocktail sauce, horseradish, and house Champagne Mignonette

CHURROS & CHICKEN | 50

house made churros, cinnamon & sugar, deep fried crispy chicken, mixed berries with crumbled bacon & maple syrup

LOX & BAGEL BOARD | 47

Three bagels, cured salmon, capers, cucumbers, bibb lettuce tomatoes, shaved red onions, dill cream cheese

LUNCH SPECIALS

THE GLEN FRENCH DIP | 28

prime rib, Swiss cheese, french roll, au jus, fries

THE IMPERIAL BRUNCH BURGER | 28

Double waygu beef, American cheese, grilled onion, pickles, brioche bun, The Glen secret sauce, served with fries
add...egg 3, Avocado 4 or bacon 5

SPICY CHICKEN SANDWICH | 26

southern fried chicken, crisp coleslaw, lettuce, tomato, white cheddar, buffalo aioli

PULLED PORK SANDWICH | 28

slow roast BBQ pork, crisp coleslaw, house made BBQ sauce, served with fries

SPICY RIGATONI ALLA VODKA | 31

rigatoni, pancetta, house-made spicy red vodka sauce, basil, Parmesan

WILD MUSHROOM GNOCCHI | 34

wild mushrooms, white wine garlic sauce, fresh sage, grated Parmesan

ACCOMPANIMENTS

BAGEL & CREAM CHEESE | 6

toasted bagel, whipped cream cheese

MIXED BERRIES | 8

blueberries, blackberries, strawberries, raspberries

PAPAS BRAVAS | 10

grilled potatoes, smoke tomato aioli, chive

BUTTERMILK PANCAKES | 13

two buttermilk pancakes, butter, maple syrup

THICK CUT APPLE WOOD BACON | 13

grilled and smoked thick cut bacon

Brunch Cocktails

Red Sangria Carafe \$42

To Share - large format for 4-6 people



Red Sangria Carafe

Red Wine | Brandy | Grand Marnier
Pineapple | Dragon Fruit

The Glen Mimosa Board | 50

Bottle of bubbles | orange juice | cranberry juice | pineapple juice |
seasonal berries | lychee & passion fruit syrup

****Sub The Veuve Clicquot
for an additional \$55****

The Ultimate Bloody Mary | 22

Tito's | Zing Zang | lime | bacon | celery | topped with an oyster &
cocktail shrimp | ask to make it spicy

Frozen Cocktails



Strawberry Frosé | 13

fresh strawberry puree | aperol |
orange juice | prosecco

Hibiscus Paloma | 13

dulce vida blanco | grapefruit infused agave
| lime | aqua de jamaica



THE FLIRT BIRD | 19

the glen citrus vodka | champagne syrup | lemon |
sauvignon blanc whipped cream | rubber ducky

DESPERATE HOUSEWIFE | 17

the glen raspberry vodka | the glen citrus vodka | lemon |
simple, sugared rim

OLD FASHIONED | 21

Angel's Envy solera Blend | orange oleo saccharum |
house bitters | smoked tableside

THE ESPRESSO MARTINI | 19

Ketel One Vodka | espresso | coffee liqueur | nitro foam

THE GLEN APEROLSPRITZ | 15

Aperol | Prosecco | Soda | Slice

FUEGO MARGARITA (SHE SPICY!) | 17

jalapeno infused tequila | hibiscus cordial |
pineapple gomme | lime juice

PAINKILLER IN PARADISE | 19

Pusser's Rum | pineapple gomme | coconut cream | orange juice

COWGIRL COURAGE | 18

Espelon Tequila | lime | fresh agave | St Germain Elderflower |
served in glass boot

THAT'S WHAT SHE SAID | 18

vodka, pineapple gomme | basil agave | clooster bitters | lime, sauvignon blanc
whipped cream, smoked rosemary | luxardo

YOU ONLY YOLO ONCE | 18

the glen raspberry vodka | lychee elderflower cordial |
lemon | prosecco | raspberry jam

BRAZILIAN BUTT LIFT | 19

the glen rum cachaca blend | mandarin napoleon | orgeat | tiki demerara | lime

TEA TIME | 18

the glen solera bourbon | ginger peach honey |
lemon | bergamot

PINEAPPLE HIBISCUS | 18

coconut rum | hibiscus cordial | pineapple gomme |
lime | soda

THE JEALOUSY | 16

hendricks gin | cucumber basil | mint | midori | lime | clarified with yogurt

INTO THE WOODS | 17

barrel aged gin | rosemary lavender honey | lemon | aquafaba

MEXICO BY MORNING | 18

blanco tequila | mezcal | grand marnier | lime | orange | 1888 cold pressed olive
juice | jalapeno tincture