

4844 Butler Road



Brunch Menu

STARTERS

SEASONAL HUMMUS 14	TEX MEX EGGROLLS 14	BLUE CRAB & ROASTED CORN SOUP 11
BUFFALO CALAMARI 17	FEATURED FLATBREAD 16	CHEF'S DAILY SOUP 10
TENDERLOIN SKEWERS 16	SEARED SCALLOPS 18	GLYNDON HOUSE SALAD <i>pecans</i> 10
CRISPY BRUSSEL SPROUTS 13	WINGS 17	CLASSIC CAESAR 10
SHRIMP CARGOT 17	FRIED GREEN TOMATO 15	KALE SALAD <i>peanut vinaigrette</i> 10
STEAMED MUSSELS & CLAMS 16	TUNA POKE 16	<i>add chicken 10 shrimp 11 salmon* 12 filet tips* 15</i>

BRUNCH FAVORITES

GOLDEN WAFFLE *syrup* 14 | *with chicken tenders* 19
TRADITIONAL FRENCH TOAST *powdered sugar, house-made whipped cream, syrup, butter* 15
THREE EGGS ANY STYLE *bacon, sausage, lyonnaise potatoes* 16
CLASSIC BENEDICT *Canadian bacon, hollandaise, lyonnaise potatoes* 17
DAY STARTER BENEDICT *shaved prime rib, sautéed onions, Gruyere, horseradish hollandaise, lyonnaise potatoes* 19
TWO EGG POTATO HASH *over easy eggs, red and green peppers, onion, bacon and sausage, chipotle aioli* 16
PANCAKES *choice of blueberry, chocolate or plain; served with bacon or sausage* 15
STEAK & EGGS* *three eggs your way, 8oz New York Strip steak, lyonnaise potatoes* 26
CREATE YOUR OWN OMELET *three egg omelet, lyonnaise potatoes* 16
choose three toppings from tomato, spinach, onion, mushroom, Colby Jack, bacon, ham, sausage, hollandaise
additional toppings +1 each

SIGNATURE SALADS

STRAWBERRY FIELDS *grilled chicken, strawberries, pecans, Parmesan, lemon poppyseed dressing* 17
KALE CAULIFLOWER* *chopped kale, grilled salmon, dried cranberries, feta, walnuts, lemon-honey vinaigrette* 19
CRISPY COBB *crispy chicken, tomatoes, avocado, egg, bacon, Colby Jack, honey mustard/bbq dressing* 18
AHI TUNA* *sashimi grade tuna, red onion, mango, avocado, carrots, ginger cilantro vinaigrette* 20
HONEY LIME CHICKEN *grilled and chilled chicken breast, carrots, corn, cilantro, corn tortilla strips, peanut drizzle, red onion, black beans, chopped peanuts, honey lime vinaigrette* 17

HANDHELDS *served with French fries*

GLYNDON BURGER *bacon jam, adobe dressing, Cheddar, lettuce, tomato, brioche* 18
ANGRY BIRD *fried crispy chicken breast, ham, Swiss, LTP, chipotle aioli, ciabatta* 17
FRENCH DIP *thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette* 22
FRIED GREEN TOMATO BLT *bacon, mixed greens, fried green tomato, mayonnaise, challah* 16
CRISPY FISH TACOS *beer battered cod, shredded cabbage, mango salsa, sriracha sour cream, flour tortillas* 19

ENTRÉES *add a small salad to any entrée for 7*

SHORT RIBS *sweet corn and roasted poblano puree, Mongolian glaze, pickled red onion, shaved Brussel sprouts* 23
BLACKENED PASTA *penne pasta, tomatoes, peas, cream sauce, Parmesan* 18 | *with chicken* 22 | *with shrimp* 25
MEDITERRANEAN GRILLED CHICKEN *tomato, cucumber, olives, feta, risotto, balsamic drizzle* 21
GRILLED SALMON* *whole grain mustard sauce, featured vegetable* 23
FISH AND CHIPS *beer battered cod, remoulade, coleslaw, French fries* 22
HALF RACK OF RIBS *bbq sauce, coleslaw, French fries* 21
ROASTED CAULIFLOWER RISOTTO *roasted cauliflower, Parmesan, creamy risotto, balsamic drizzle* 19

MARKET SIDES

Applewood Bacon or Maple Sausage 4 | English Muffin or Toast 3 | Lyonnaise Potatoes 4; *make them loaded* 8
Roasted Cauliflower 5 | Featured Vegetable 5 | Coleslaw 5 | House-Made Mac & Cheese 6 | French Fries 5

Please notify us of food allergies. While some items are or can be made gluten free, we do not operate a gluten free kitchen.
(*) Consuming raw or undercooked animal foods may increase your risk of a food borne illness.