

STARTERS

CALAMARI	15
fried calamari hand breaded marinara jalapeños lemon	
STEAMED MUSSELS	14
Chef's seasonal preparation garlic bread	
TEX MEX EGGROLLS	13
chicken black beans spinach jack and cheddar avocado cream sauce	
WINGS	17
choice: buffalo honey Old Bay garlic parmesan	
SEASONAL HUMMUS	13
pita bread vegetables	
CRISPY BRUSSEL SPROUTS	12
Chef's seasonal preparation	

SOUP AND SALADS

Blue Crab & Roasted Corn Soup	9
Chef's Daily Soup	8
Kale Salad (Peanut Vinaigrette)	8
Glyndon House Salad	8
Classic Caesar	8

add a protein:

Grilled Chicken	9	Grilled Shrimp	10
Grilled Salmon	12	Tenderloin Tips	15

FLATBREADS

CRAB	16
CHICKEN BACON RANCH	14
TOMATO BASIL MOZZARELLA	13
FIG AND HAM	16

LUNCH MENU 4844 Butler Road



BURGERS & SANDWICHES

All Burgers & Sandwiches served with French Fries

FRENCH DIP SANDWICH	19
thin-sliced prime rib gruyere mayo au jus horseradish cream sauce baguette	
PRIME RIB BURGER	18
black angus beef shaved prime rib gruyere mayo onion horseradish cream sauce au jus brioche bun	
PORTABELLO MUSHROOM SANDWICH	15
roasted red pepper goat cheese arugula red onion brioche bun	
GLYNDON BURGER	16
bacon jam adobe dressing smoked cheddar lettuce tomato brioche bun	
BLACKENED CHICKEN SANDWICH	15
blackened grilled chicken avocado lettuce tomato southwest mayo brioche bun	
APPLE BOURBON BBQ SANDWICH	15
grilled chicken apple bourbon bbq smoked gouda bacon lettuce tomato onion brioche bun	
DAILY BLACKENED FISH SANDWICH	18
market fish lettuce tomato onion remoulade pickles brioche bun	

CHEF'S DUO 14

choose a salad or soup and allow our chef to pair an exciting special sandwich that changes with the availability and seasonality of the freshest ingredients
make it a full sandwich 18

consuming raw or undercooked animal foods may increase your risk of a food borne illness

BIG SALADS

HONEY LIME GRILLED CHICKEN	16
mixed greens matchstick carrots corn cilantro peanut drizzle crispy corn tortilla honey lime vinaigrette	
ROASTED BEET & GOAT CHEESE	14
grilled chicken golden/red beets goat cheese crumbles walnuts Granny Smith apples champagne vinaigrette	
CRISPY CHICKEN COBB	16
chicken tenders tomatoes avocado egg bacon Colby Jack cheese honey mustard/ bbq dressing	
MANGO MANDARIN	17
blackened shrimp avocado red onion mixed fruit almonds citrus vinaigrette	
STRAWBERRY FIELDS	15
grilled chicken strawberries pecans parmesan lemon poppyseed dressing	

ENTRÉES *Add a Small Salad to Any Entrée 6*

GRILLED SALMON	21
whole grain mustard sauce featured vegetable	
CHICKEN POT PIE	18
house-made crust carrots peas redskin potatoes	
BRAISED SHORT RIBS	21
Mongolian BBQ sauce onions straws featured vegetable	
FRESH MARKET FISH	21
Chef's daily topping featured vegetable	
JUMBO LUMP CRABCAKE	24
one jumbo lump crabcake coleslaw	
BLACKENED PASTA	16
penne pasta peas tomatoes cream sauce with chicken 21 with grilled shrimp 24	

MARKET SIDES

Mac & Cheese	5	Featured Vegetable	5
French Fries	5	Coleslaw	5
Sweet Potato Fries	5	Onion Straws	8