

## STARTERS

<b>BUFFALO CALAMARI</b> .....	15
fried calamari   buffalo   bleu cheese crumbles   scallions	
<b>SMOKED SALMON</b> .....	15
crispy baguette   avocado mousse   red onion   capers	
<b>SEASONAL HUMMUS</b> .....	13
pita bread   vegetables	
<b>CRISPY BRUSSEL SPROUTS</b> .....	12
Chef's seasonal preparation	
<b>TEX MEX EGGROLLS</b> .....	13
chicken   black beans   spinach   jack and smoked cheddar avocado cream sauce	
<b>WINGS</b> .....	17
choice: buffalo   honey Old Bay   garlic parmesan	

## SOUP AND SALADS

Blue Crab & Roasted Corn Soup .....	10
Chef's Daily Soup .....	9
Kale Salad (Peanut Vinaigrette) .....	9
Glyndon House Salad .....	9
Classic Caesar .....	9

### *add a protein:*

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

## MARKET SIDES

Potato Hash .....	4	Maple Link Sausage .....	4
Applewood Smoked Bacon .....	4	Toast .....	3
English Muffin .....	3		

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

## BRUNCH ENTRÉES

<b>CHICKEN &amp; WAFFLE</b> .....	18
Belgian waffle   crispy chicken tenders   maple gravy	
<b>FRENCH TOAST</b> .....	15
fresh berries   whipped cream	
<b>GLYNDON BENEDICT</b> .....	23
mini crabcakes   hollandaise   old bay   potato hash	
<b>BREAKFAST SKILLET</b> .....	13
two sunny-side-up eggs   potato hash   sautéed onions tomatoes   avocado   mixed cheese	
<b>BISCUITS &amp; SAUSAGE GRAVY SKILLET</b> .....	14
buttermilk biscuit   maple sausage gravy   two sunny-side- up eggs   potato hash	
<b>HUEVOS RANCHEROS</b> .....	15
fried tortilla   two sunny-side-up eggs   black beans queso fresco   salsa verde	
<b>SPINACH MUSHROOM OMELET</b> .....	14
fresh spinach   mushrooms   onions   Swiss cheese hollandaise   diced tomatoes   potato hash	
<b>FRIED GREEN TOMATO BENEDICT</b> .....	13
fried green tomatoes (no English muffin)   spinach hollandaise   potato hash	
<b>CLASSIC BENEDICT</b> .....	15
Canadian bacon   hollandaise   potato hash	
<b>DAY STARTER BENEDICT</b> .....	18
shaved prime rib   gruyere   hollandaise   sautéed onions potato hash	
<b>CHICKEN POT PIE</b> .....	18
house-made crust   carrots   peas   redskin potatoes	
<b>CRISPY CHICKEN &amp; RASPBERRY</b> .....	14
fried chicken   ham   Swiss   raspberry glaze brioche toast   potato hash	

**BRUNCH MENU**  
4844 Butler Road



## BIG SALADS

<b>STRAWBERRY FIELDS SALAD</b> .....	15
grilled chicken   strawberries   pecans   parmesan   lemon poppyseed dressing	
<b>POACHED PEAR &amp; GOAT CHEESE</b> .....	14
poached pear   arugula   sliced almonds   fried goat cheese white balsamic vinaigrette	
<b>CRISPY CHICKEN COBB</b> .....	16
chicken tenders   tomatoes   avocado   egg   bacon, Colby Jack cheese   honey mustard/bbq dressing	

## BURGERS & SANDWICHES

*All Burgers & Sandwiches served with French Fries*

<b>PRIME RIB BURGER</b> .....	18
black angus beef   gruyere   shaved prime rib   mayo   onion au jus   horseradish cream sauce   brioche bun	
<b>FRENCH DIP SANDWICH</b> .....	19
thin-sliced prime rib   gruyere   mayo   au jus horseradish cream sauce   baguette	
<b>GLYNDON BURGER</b> .....	16
bacon jam   adobe dressing   smoked cheddar   lettuce tomato   brioche bun	
<b>APPLE BOURBON BBQ SANDWICH</b> .....	15
grilled chicken   apple bourbon bbq   smoked gouda bacon   lettuce   tomato   crispy onions   brioche bun	

## FLATBREADS

<b>CRAB</b> .....	16
jumbo lump crab   old bay aioli   mozzarella   scallions	
<b>CHICKEN BACON RANCH</b> .....	14
grilled chicken   applewood bacon   red onion   ranch drizzle	
<b>TOMATO BASIL MOZZARELLA</b> .....	13
Roma tomatoes   olive oil   mozzarella	
<b>WILD MUSHROOM</b> .....	15
goat cheese   arugula	