4844 Butler Road GLYNDON GRILL *Brunch Menu*

STARTERS

SEASONAL HUMMUS 14
BUFFALO CALAMARI 17
TENDERLOIN SKEWERS 16
CRISPY BRUSSEL SPROUTS 13
SHRIMP CARGOT 17
STEAMED MUSSELS 16

TEX MEX EGGROLLS 14
FEATURED FLATBREAD 16
SEARED SCALLOPS 18
WINGS 17
ROASTED PORK BELLY 14
GOAT CHEESE & FIGS 13

BLUE CRAB & ROASTED CORN SOUP 11
CHEF'S DAILY SOUP 10
GLYNDON HOUSE SALAD *pecans* 10
CLASSIC CAESAR 10
KALE SALAD *peanut vinaigrette* 10
add chicken 10 | *shrimp* 11 | *salmon** 12 | *filet tips** 15

BRUNCH FAVORITES

GOLDEN WAFFLE syrup 14 | with chicken tenders 19
TRADITIONAL FRENCH TOAST powdered sugar, whipped cream, syrup, butter 15 | Bananas Foster style 19
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, Gruyère, horseradish hollandaise, lyonnaise potatoes 19
ASIAGO BAGEL SANDWICH sausage, applewood smoked bacon, fried egg, cheddar, chipotle aioli 15
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
POACHED PEAR grilled chicken, fried goat cheese, almonds, red onion, arugula, pear white balsamic vinaigrette 18
HARVEST KALE* grilled salmon, kale, roasted butternut squash, cranberries, pecans, feta, apple cider vinaigrette 19

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
CRISPY FISH TACOS beer battered cod, shredded cabbage, mango salsa, sriracha sour cream, flour tortillas 19
TURKEY CRANBERRY smoked and sliced turkey, applewood smoked bacon, Boursin cheese, cranberry aioli, arugula, pickled red onion, ciabatta 16

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
FILET GNOCCHI* mushrooms, demi cream sauce, spinach 28
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.

STONEBRIDGE
RESTAURANT GROUP ◆ EST. 2011

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