

TO SHARE

BRUNCH OYSTERS | 45

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

JAR OF LOBSTER | 35

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 | 17

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 | 13

House made donuts with raspberry jam dipping sauce

AVOCADO TOAST | 15

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

CRISPY ARTICHOKEs | 15

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 | 29 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 | 29 GF

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

BRUNCH SPECIALS

Choice of potatoes or sub fresh fruit (+\$2)

COLOSSAL CRAB CAKE BENEDICT | 32

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

CHICKEN & EGG WHITE OMELETTE | 24

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

LOBSTER AVOCADO TOAST | 30

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

VERY BERRY FRENCH TOAST | 19

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

LEMON RICOTTA PANCAKES | 19

three lemon ricotta buttermilk pancakes, blueberries, maple syrup

SHORT RIB HASH SKILLET | 29

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

BREAKFAST TACOS | 18

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

MARKET SEASONAL ZUCCHINI SKILLET | 18

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

MEXICAN OMELETTE | 24

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

Brunch

BRUNCH SPREADS

Grab a Friend

VEUVE & OYSTERS | 150

Bottle of Veuve Clicquot with an assortment of our seasonal East Coast oysters served with lemon, cocktail sauce, horseradish, and house Champagne Mignonette

CHURROS & CHICKEN | 45

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

LOX & BAGEL BOARD | 38

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 | 22

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

SPICY CHICKEN SANDWICH | 24

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

PULLED PORK SLIDERS | 22

slow roast BBQ pork, crisp coleslaw, house made BBQ sauce

SPICY RIGATONI ALLA VODKA | 29

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 | 6

blueberries, blackberries, strawberries, raspberries

PAPAS BRAVAS | 10

grilled potatoes, smoke tomato aioli, chive

BUTTERMILK PANCAKES | 12

two buttermilk pancakes, butter, maple syrup

THICK CUT APPLE WOOD BACON | 12

grilled and smoked thick cut bacon

Brunch Cocktails

The Glen Cup - 65

To Share - large format for 4-6 people



The Glen Aperol Spritz
Aperol | Prosecco | soda | slice

The Glen Mimosa Board | 50

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

****Sub Veuve Clicquot
for +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

Frosé | 17

vodka | strawberry | rose | simple | sugar Rim

The Amalfi Limone | 18

vodka | caravella | st. germain elderflower | lemon | sugar
Rim

THE FLIRT BIRD | 18

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 APEROL SPRITZ | 15

Aperol | Prosecco | soda | slice

FUEGO MARGARITA (SHE SPICY!) | 17

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

PAINKILLER IN PARADISE | 17

pandan infused pusser's rum, pineapple gomme, coconut cream
Liqueur, orange juice

COWGIRL COURAGE | 18

Espelon tequila, lime, fresh agave, st. germain,
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 | 16

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

BRAZILIAN BUTT LIFT | 18

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 | 16

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

JIMMY COLLINS | 16

gin, basil, mint, cucumber, Japanese melon, lime

INTO THE WOODS | 16

barrel aged gin, rosemary lavender honey, lemon, aquafaba

MEXICO BY MORNING | 16

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