

Glendale Springs Inn & Restaurant LUNCH MENU

Served Wednesday - Saturday 11am - 2:30pm

FIELD

GARDEN LETTUCES,

TOMATO, CUCUMBER, RADISH, CHARRED FENNEL, SPRING ONION

\$6

(GARDEN HERB, SHERRY VINAIGRETTE, BLEU, LEMON/FENNEL VINAIGRETTE)

HEIRLOOM TOMATO,

GOAT CHEESE, CITRUS, APPLE \$6

BABY ARUGULA,

SMOKED BACON POWDER, BLEU CHEESE, BLISTERED TOMATO, FROZEN GRAPES \$8

PLATE

** HEIRLOOM CHICKEN,

WHITE BEANS, ITALIAN FARRO, HERBS,
CITRUS, FENNEL
\$12

SEASONAL VEGETABLES,

GRILLED, STEAMED, ROASTED, AIOLI,
HEIRLOOM POTATO
\$10

HOUSE CURED SALMON,

SPRING ONION, YOGURT CHEESE,
PICKLED MUSTARD SEED, RYE
\$14

LADLE

LOBSTER BISQUE,

CROUTON, SHERRY, SPRING ONION \$6 \$8

CREATION DU CHEF,

CELEBRATION OF INGREDIENTS \$5 \$7

Bowl

** GRILLED STEAK POUTINE,

CHEESE CURD, HOUSE FRITES, CHARRED ONION, GRAVY \$14

** PASTA DU CHEF,

CELEBRATION OF SEASON \$MARKET PRICE

BREAD

CHICKEN SALAD,

ASHE CHEDDAR, BITTER GREENS,
PICKLED TOMATO
\$9

** LUMP CRAB CAKE,

AIOLI, CUCUMBER, GRILLED PEPPERS \$14

** BURGER,

HOUSE GROUND, ARTISAN BUN, ASHE CHEDDAR, BACON, L,T,O \$12

B.L.T.,

BLEU CHEESE AIOLI \$10

(BREAD SELECTIONS ENJOY POMME FRITES OR SEASONAL FRUIT) (CUP OF SOUP OR SALAD +\$1)

**INDICATES ITEMS COOKED TO ORDER

CONSUMER ADVISORY: ALL ITEMS ARE COOKED TO ORDER.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS)

7414 NC Highway 16, Glendale Springs, NC 28629 336-982-3103

glendalespringsinn@gmail.com



Glendale Springs Inn & Restaurant SUNDAY MENU

Served 11am - 2pm an

and

4pm - 8pm

FIELD

GARDEN LETTUCES,

TOMATO, CUCUMBER, RADISH, CHARRED FENNEL, SPRING ONION

\$6

(GARDEN HERB, SHERRY VINAIGRETTE, BLEU, LEMON/FENNEL VINAIGRETTE)

HEIRLOOM TOMATO,

GOAT CHEESE, CITRUS, APPLE \$6

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BABY ARUGULA,

SMOKED BACON POWDER, BLEU CHEESE, BLISTERED TOMATO, FROZEN GRAPES \$8

LADLE

LOBSTER BISQUE,

CROUTON, SHERRY, SPRING ONION \$6 \$8

CREATION DU CHEF,

CELEBRATION OF INGREDIENTS \$5 \$7

BAKES

(CHEFS TWIST ON MAC & CHEESE)

- ** LUMP CRAB \$15
 - ** SHRIMP \$12
 - ** CLASSIC \$5
- ** PORK BELLY \$10

BACON, TOMATO, SPRING ONION \$8

BowL

** GRILLED STEAK POUTINE,

CHEESE CURD, HOUSE FRITES, CHARRED
ONION, GRAVY
\$14

** PASTA DU CHEF,

CELEBRATION OF SEASON \$MARKET PRICE

FOCACCIA

(GSI&R PIZZA, HOUSE BAKED FOCACCIA DRESSED WITH CRUSHED SPRING TOMATOES)

GRILLED VEGETABLE

HERBED CREAM CHEESE, ARUGULA,
OLIVE OIL, PEPPER JELLY
\$7

** **BLACKENED STEAK**, HEIRLOOM POTATO, BLUE CHEESE, ASPARAGUS \$12

** SLOW ROASTED CHICKEN,

APPLE, ASHE COUNTY CHEDDAR, SWEET PEAS, GRILLED PEPPERS \$10

** HOUSE MADE SAUSAGE,

TOMATO, PARMESAN CHEESE, GARDEN HERBS \$11

BREAD

CHICKEN SALAD,

ASHE CHEDDAR, BITTER GREENS,
PICKLED TOMATO
\$9

** LUMP CRAB CAKE,

AIOLI, CUCUMBER, GRILLED PEPPERS \$14

** BURGER.

HOUSE GROUND, ARTISAN BUN, ASHE CHEDDAR, BACON, L,T,O \$12

B.L.T.,

BLEU CHEESE AIOLI

\$10

(BREAD SELECTIONS ENJOY POMME FRITES OR SEASONAL FRUIT) (CUP OF SOUP OR SALAD +\$1)

CONSUMER ADVISORY: ALL ITEMS ARE COOKED TO ORDER.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS)

**INDICATES ITEMS COOKED TO ORDER

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Glendale Springs Inn & Restaurant DINNER MENU (page 1)

Served Wednesday - Saturday beginning at 5:00pm

SHARE

BRAISED VEAL CHEEK,

MUSHROOM, BELUGA LENTILS, ROASTED TOMATO, FRONDS \$12

BLISTERED TOMATOES,

BÉARNAISE, FLAKE SALT \$6

HEIRLOOM POTATO,

SPANISH VINEGAR, AIOLI GRILLED FENNEL, SALT \$5

** COASTAL SHRIMP,

SWEET PEAS, GRILLED ORANGE,
PICKLED GARLIC, AIOLI
\$12

** CRISPY PORK BELLY,

PICKLED TOMATO, MARMALADE, EGG, TOAST \$11

GRILLED ASPARAGUS,

SPRING ONION, SWEET PEA PUREE \$8

BUTCHER'S BOARD

ASSORTMENTS OF CURED MEATS &
ARTISAN CHEESES. HOUSE
ACCOMPANIMENTS, MUSTARDO
AND ARTISAN BREAD
\$MARKET PRICE

** CHARRED SPANISH OCTOPUS,

WHITE BEANS, FENNEL, CITRUS, SMOKED OIL \$14

HOUSE CURED SALMON,

ONION, PICKLED MUSTARD SEED,
RYE, YOGURT CHEESE
\$14

DAYBOAT CRUDO,

CITRUS OIL, FRONDS, EDAMAME, BITTER GREENS, EMULSION \$12

GRILLED RADISH,

SALT, MAYONNAISE, HERBS \$6

** CALAMARI,

BLOODY MARY, CHARRED LEMON \$11

SMOKED DUCK, GOAT CHEESE, BOURBON/CHERRY PRESERVES, BACON POWDER, TOAST \$12

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UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS)



Glendale Springs Inn & Restaurant DINNER MENU (page 2)

Served Wednesday - Saturday beginning at 5:00pm

** CHEF'S TASTING MENU

3-COURSE MENU DESIGNED TO REPRESENT THE BOUNTIES OF THE DAILY HARVEST.

\$28

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\$40

(W/ WINE PAIRINGS)

FIELD

GARDEN LETTUCES,

TOMATO, CUCUMBER, RADISH, CHARRED FENNEL, SPRING ONION

\$6

(GARDEN HERB, SHERRY VINAIGRETTE, BLEU, LEMON/FENNEL VINAIGRETTE)

ROASTED BEETS.

GOAT CHEESE, CANDIED NUTS, APPLE \$7

BABY ARUGULA,

SMOKED BACON POWDER, BLEU CHEESE, BLISTERED TOMATO, FROZEN GRAPES

\$8

LADLE

LOBSTER BISQUE,

CROUTON, SHERRY, SPRING ONION \$6 \$8

CREATION DU CHEF, CELEBRATION

OF INGREDIENTS

\$5

\$7

** INDICATES ITEMS COOKED TO ORDER

WATER

** BLACKENED SALMON.

ITALIAN FARRO, EDAMAME, FROZEN GRAPES, GRILLED PEPPER PUREE \$24

** LUMP CRAB CAKES,

GRIT CAKE, CUCUMBER, BÉARNAISE,
WILTED BITTER GREENS
\$26

** N.C. TROUT.

WHITE BEANS, GRILLED SPRING ONION, CHARRED/SMASHED TOMATO \$22

PASTURE

** BEEF STRIP LOIN,

FARMHOUSE MASHED POTATOES,
ASPARAGUS, LOBSTER BUTTER, JUS
\$27

** PORK LOIN CHOP,

LENTIL STEW, YOGURT CHEESE, ONION

MARMALADE

\$25

** STEAK & FRITES,

RIBEYE, SPRING ONION, CHEESE CURDS, GRAVY \$26

** CORNISH HEN,

HEIRLOOM POTATO, PAN JUS, BEETS, CHICKEN SAUSAGE, CHERRIES \$23

** SOUTHERN FRIED DUCK,

FARMHOUSE MASHED POTATOES, SWEET
PEA PUREE, MARMALADE,
BLISTERED TOMATO

(WATER & PASTURE SELECTIONS ENJOY CHOICE OF GARDEN LETTUCES OR LADLE)

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