

Lunch Menu

Enjoy Tastings of Chef Ayla's Hand-Crafted Sea Salt Cured Italian Meats 24

-Organically Raised on Terra Ridge Farm, New Paltz, NY-

Hand Selected New York State Artisan Cheeses 24

Combination of Our Sea Salt Cured Meats & New York Cheeses 29

Mushroom Soup *Vegan, GF, DF*

Shinto Farm Shiitake Mushrooms, Tofu, Miso **12**

General Tso's Cauliflower *V, DF*

Toasted Sesame Seeds, Garden Chives **18**

Spring Flatbread *V*

Basil & Sunflower Seed Pesto, Fresh Mozzarella

Sundried Tomato, Garden Vegetables **18**

Oysters on the Half Shell *GF, DF*

Champagne Mignonette & Horseradish Cocktail **30**

Deviled Eggs *GF, DF*

Topped with Crispy Prosciutto & French Chili Pepper **11**

R & G Creamery Burrata *V*

Roasted Peppers, Olives, Arugula, 12 year Balsamic **25**

Shrimp Cocktail *GF, DF*

5 Jumbo Shrimp, Horseradish Cocktail Sauce **29**

Salads

Salad Additions: Chicken 10 Jumbo Shrimp 15 Salmon 14 Filet Mignon 20 Tofu 10 Crab Cake 17

Vegan Cobb *Vegan, GF, DF*

Organic Mixed Greens, Avocado, Grilled Asparagus
Chickpeas, Tomato, Cucumber, Tahini-Miso Dressing **22**

Nicoise Salad *GF, DF*

French String Beans, Cherry Tomato, Yukon Potato
Olive Oil Poached Tuna, Olives, Egg, Lemon Vinaigrette **29**

Glenmere Salad *GF, N, V*

Rise & Root Farm Lettuces, Roasted Dagele Farm Beets
Chardonnay Vinaigrette, Walnuts, Edgwick Goat Cheese **19**

Chopped Caesar Salad

Fresh Romaine Lettuce, Seasoned Croutons, White Anchovy
Dan's Caesar Dressing, Shaved Parmigiano Reggiano **19**

Sandwiches

(Choice of: Organic Mixed Greens, Steamed Vegetables, or Hand Cut Fries)

Glenmere Beef or Vegetarian Mushroom Burger

Mustard Aioli, House Pickles, Local White Cheddar

Sesame Seed Bun, Caramelized Onions **20**

Fresh Maine Lobster Roll

½ a Lobster, Grilled Brioche Roll, Tarragon Mayo **MP**

Mediterranean Wrap *V Option*

Artichokes, Olives, Sundried Tomato Hummus

Organic Greens, Feta **20** Veggie **24** Chicken

Pesto Turkey Sandwich

Roasted Turkey Breast, Ciabatta Roll

Pesto Aioli, Roasted Peppers, Fresh Mozzarella **23**

Muffaletta Sandwich

Housecured Meats, Provolone, Giardineira, Focaccia **22**

Short Rib Grilled Cheese

Sourdough, Melted Cheddar, Arugula, Roasted Tomatoes **24**

ASK ABOUT OUR

Top Secret Burger Menu

Entrées & Pastas

Crab Cakes

Colossal Lump Crabmeat, Grilled Asparagus,
Marinated Tomato with Lime & Cilantro, Zesty Herb Aioli **40**

Campanelli Farm Chicken 'Picatta' *GF*

Pan Roasted Chicken Breast, Lemon, Capers,
Crushed Yukon Gold Potatoes, French String Beans **31**

Pan Seared Organic Salmon *GF*

Sautéed Sugar Snap Peas & Radishes,
New York Grown Jasmine Rice, Dill-Champagne Sauce **32**

Hand Rolled Orecchiette *Vegan, DF*

San Marzano Tomato & Calabrian Pepper Sauce,
Blistered Tomatoes, Spinach, Olives, Artichokes, Basil **27**