

THE GLADLY

*Dine in with us starting at 4pm
\$44 menu*

FIRST COURSE

Choice of Starter

ROASTED BUTTERNUT SQUASH SOUP *gf*

Currant Relish | Pepitas | Gorgonzola

FIELD GREENS *gf*

Tomato | Figs | Almonds | Manchego | Sherry Vinaigrette

BURRATA

Pistachio Romesco Verde | Roasted Tomatoes | Noble Ciabatta

THE ORIGINAL CHOPPED SALAD

Smoked Salmon | Couscous | Arugula | Pepitas |
Asiago Cheese | Currants | Super Sweet Corn |
Marinated Tomatoes | Buttermilk Herb Dressing

SECOND COURSE

Choice of Entrée

CHIMICHURRI CHICKEN *gf*

Spicy Potato Casserole | Smoked Chile Chimichurri

FAROE ISLANDS SALMON* *gf*

Smashed Potatoes | Brussels Sprouts | Beurre Blanc | Fried Capers

ROASTED VEGETABLES & ANCIENT GRAINS *gf*

Beech, Maitake & King Trumpet | Hazelnut Vinaigrette |
Roasted Vegetables | Red Quinoa & Wild Rice

THIRD COURSE

Choice of Dessert

BANANAS FOSTER BREAD PUDDING

Candied Walnuts | Aged Rum | Banana | Stiffened Cream

GERMAN CHOCOLATE CAKE *gf*

Coconut Caramel | Whipped Ganache | Coconut-Pecan Crumble

** Items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

gf - gluten free item (not a gluten free kitchen)

THE GLADLY

Dine in with us starting at 4pm
\$55 menu

FIRST COURSE

Choice of Starter

ROASTED BUTTERNUT SQUASH SOUP *gf*

Currant Relish | Pepitas | Gorgonzola

FIELD GREENS *gf*

Tomato | Figs | Almonds | Manchego | Sherry Vinaigrette

BURRATA

Pistachio Romesco Verde | Roasted Tomatoes | Noble Ciabatta

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SECOND COURSE

Choice of Entrée

PAN SEARED SCALLOPS* *gf*

Sweet Corn Grits | Bacon Lardon | Sautéed Pea Greens | Cola Gastrique

COFFEE RUBBED SHORT RIBS *gf*

Parsnip Purée | Charred Broccoli | Cherry BBQ Sauce

PAN ROASTED HALIBUT *gf*

Daily Feature

(Filet Mignon substitution available for additional \$20)

GRILLED FILET MIGNON* *gf*

Mashed Yukon Gold Potatoes | Cabernet Demi Glace | Whole Grain Mustard Cream | Charred Broccolini

THIRD COURSE

Choice of Dessert

BANANAS FOSTER BREAD PUDDING

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