

Our Brunch Menu is Served Saturday & Sunday
11:00 am - 3:30 pm

GLASS
HOUSE
TAVERN

Appetizers

Basket of Homemade Baked Goods

Small 4.95 Large 8.95

Fresh Fruit Plate

10.95

House Granola Parfait

Organic Yogurt & Fresh Berries 9.95

Organic Green Salad

Roquefort Apple Brioche 10.95

Chopped Kale Caesar Salad*

*Fresh Chopped Kale with Traditional Caesar Dressing,
Parmesan Crisp 12.95*

Roast Beet Salad

*Roasted Red and Yellow Beets, Mixed Greens,
Crumbled Goat Cheese and Hazelnuts, White Balsamic Vinaigrette 13.95*

Jumbo Lump Crabcake

Cucumber Noodles, Chipotle Aioli 14.95

Crispy Calamari

Arugula & Tomato Salad, Chipotle Aioli 12.95

Today's Soup

6.95

Sandwiches

The Tavern Burger*

*Prime Ground Beef, Grilled Bermuda Onion,
Roast Tomato, Brioche Roll 14.95*

Grilled Portobello Mushroom Sandwich

Roast Peppers, Arugula, Smoked Mozzarella & Pesto 14.95

Crispy Chicken Wrap

Bacon, Lettuce & Tomato with Chipotle Aioli 14.95

Chicken Club

Smoked Bacon, Tomato, Sprouts & Avocado 16.95

Executive Chef

Craig Cupani

Entrées

Buttermilk Pancakes

Banana & Strawberry Compote 14.95

Smoked Salmon Plate*

Red Onion, Capers & Mini Bagel 16.95

Steak & Eggs*

Grilled NY Strip Steak & Eggs, with Home Fries 23.95

Cinnamon Raisin Brioche French Toast

Fresh Berries 14.95

Omelette*

Chef's Special Omelette of the Day 16.95

Classic Eggs Benedict

*Canadian Bacon, English Muffin & Hollandaise Sauce
14.95*

Eggs Any Style with Home Fries *

12.95

Quiche

Chef's Special Quiche of the Day 14.95

Fresh Atlantic Salmon Filet*

*Roast Corn & Cous Cous "Risotto",
Citrus, Chiles, Blood Orange Vinaigrette 26.95*

Tamarind Glazed Chicken Paillard

*Arugula & Green Mango Salad, Mint, Thai Basil & Peanuts
22.95*

Penne Pomodoro

Fresh Tomato, Basil & Herb Ricotta Cheese 17.95

Entrée Salads

Roast Chicken Cobb Salad

*Mixed Greens, Bacon, Hard-Boiled Egg, Roquefort, Tomato,
Avocado, Bacon-Ranch Dressing 19.95*

Large Chopped Kale Caesar Salad 18.95

*With Grilled Shrimp add \$ 10 Grilled Chicken add \$ 7
Grilled Steak add \$ 10*

Sesame & Pepper Crusted Tuna Nicoise*

*Cracked Pepper & Sesame Crusted Seared Tuna,
Haricot Vert, Fingerling Potato, Hard-Boiled Egg & Olives 23.95*

'Mixners' Crispy Chicken Salad

*Shaved Apple, Spiced Pecans,
Roquefort Cheese, Maple Vinaigrette 21.95*

Executive Chef

Craig Cupani

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