

# GLORY

## Weekend Brunch

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EXECUTIVE CHEF  
Kevin Wieman

### MORNING PLATES

#### EGGS

2 Eggs, Philly Scrapple,  
Braised Greens,  
Breakfast Potatoes  
15

#### CHALLAH FRENCH TOAST

Pennsylvania Maple Syrup,  
Smoked Bacon  
13

#### BREAKFAST GRILLED CHEESE

Pork Roll, Fried Egg,  
Cooper Sharp, Cheddar  
Breakfast Potatoes  
12

#### GRANOLA

Honey Yogurt, Mission Figs,  
Brandied Cherries (v)  
10

### SMALL PLATES

#### ROASTED SQUASH SALAD

Dry Cherries, Spiced Nuts,  
Goat Cheese (v, gf)  
12

#### WINGS

Chipotle Lime Toss,  
House Roquefort  
12

#### FRENCH ONION SOUP

Garlic Crouton,  
Gruyere  
8

#### MAC N CHEESE

Gemelli, Aged Cheddar,  
Cooper Sharp (v)  
9

### SANDWICHES

Comes with Fries or Salad  
Add Smoked Bacon 2.50

#### PORCHETTA

Herb Rub,  
Braised Greens,  
Sharp Provolone  
14

#### CRISPY CHICKEN SANDWICH

Horseradish Aioli,  
Lettuce, Tomato,  
Pickled Onion  
12

#### GLORY BURGER

Short Rib,  
Brisket, Chuck,  
Cooper Sharp  
10

### SIDES

5.50 per solo side  
4.50 per add on side  
All sides are (v)

#### HAND CUT FRIES

#### BREAKFAST POTATOES

#### SIDE SALAD

### DESSERT

#### OLD FASHIONED APPLE TART

Bourbon Caramel (v)  
8

**SOUR CREAM  
CHEESECAKE**  
Chocolate Crust,  
Brandied Cherries (v)  
8

ve - vegan/ v - vegetarian/ gf - gluten free

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