

GLORY

BEER BAR & KITCHEN

EXECUTIVE CHEF
Kevin Wieman

SOUPS & SALADS

BURRATA

Panzanella, Honey,
Roma Beans, (v)
14

ROASTED SQUASH SALAD

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

ROASTED VEGETABLE SALAD

Seasonal (ve)
12

FRENCH ONION SOUP

Garlic Crouton,
Gruyere
8

SOUP OF THE MOMENT

Ask your Server
8

SMALL PLATES

PORK SLIDERS

Chamomile Rub,
Pickled Tomato,
Manchego
9

GRILLED OCTOPUS

Cilantro-Olive Aioli,
Potato, Frisée, Fennel,
Pickled Carrot (gf)
15

WINGS

Chipotle Lime Toss,
House Roquefort
12

CHEESE AND SALUMI

See Reverse
Chef's Selection
18

DIPS AND PICKLED VEGETABLES

Seasonal Selection, Grilled
House-Made Flatbread (ve)
12

LARGE PLATES

PRIME RIB

Hand Carved, Garlic Rub,
Whipped Horseradish
25

PORCHETTA

Belly, Crisp Skin,
Rosemary Fennel Chile Rub
21

ROAST CHICKEN BREAST

House Brine,
Kennet Mushrooms,
Thyme Pan Gravy
18

BEEF SHORT RIBS

English Cut,
Burgundy Braised,
Fried Sage
26

MARKET FISH

Ask your Server

SIDES

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

HAND CUT FRIES

MASHED POTATOES

CREAMED SPINACH

HONEY DILL CARROTS

ASK FOR SIDES OF THE DAY

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

POT PIES & CRUCIBLES

CHICKEN

POT PIE

Root Vegetables, Thyme Pan Gravy
13

HUNTER'S

PORK PIE

Rosemary Dark Ale, Potato Crust
14

MAC N CHEESE

Gemelli,
Aged Cheddar,
Cooper Sharp (v)
9

FARMER'S

POT PIE

Seasonal Veg,
Braised Greens,
Flake Crust (ve)
11

SANDWICHES

Comes with Fries or Salad
Add Smoked Bacon 2.50

PORCHETTA SANDWICH

Herb Rub,
Braised Greens,
Sharp Provolone
14

PRIME RIB

SANDWICH

Au Jus, Black Garlic
Caramelized Onions,
Whipped Horseradish
15

GLORY BURGER

Short Rib, Brisket,
Chuck, Cooper Sharp
10

CRISPY CHICKEN SANDWICH

Horseradish Aioli, Lettuce, Tomato,
Pickled Onion
12

HOMESTYLE GRILLED CHEESE

Cheddar, Cooper Sharp,
Charred Tomato (v)
10

CHEESE & SALUMI

MEATS

Coppa With Tasso Rub
USA

Olli Toscano With Fennel Pollen
USA

Arezzio Prosciutto di Parma
Italy

CHEESES

Chabrin
Goat
France

Cabra Romero
Goat
Spain

Lou Bergier
Cow
Italy