

GLORY

Lunch & Late Night

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

Chef's Selection
3 Cheeses, 3 Meats
18

DIPS AND PICKLED VEGETABLES

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

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

PRIME RIB

Au Jus, Black Garlic
Caramelized Onions,
Whipped Horseradish
15

CRISPY CHICKEN SANDWICH

Horseradish Aioli, Lettuce,
Tomato, Pickled Onion
12

GLORY BURGER

Short Rib, Brisket, Chuck,
Cooper Sharp
10

HOMESTYLE GRILLED CHEESE

Cheddar, Cooper Sharp,
Charred Tomato (v)
10

SIDES

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

HAND CUT FRIES

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