

GLORY

BEER BAR & KITCHEN

EXECUTIVE CHEF
Kevin Wieman

SOUPS & SALADS

BURRATA

Baby Arugula,
Grilled Peaches,
Shaved Red Onion,
Roasted Garlic
Vinaigrette (gf)
14

ROQUEFORT

Mixed Greens,
Caramelized Apple,
Spiced Nuts (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
for
Chef's Selection
18

DIPS AND PICKLED VEGETABLES

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

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

BEER BRAISED PULLED CHICKEN SANDWICH

Stout, Habanero Relish
12

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

HORSERADISH MASHED POTATOES

SEASONAL SLAW

CREAMED SPINACH

BABY ARUGULA

HARICOT VERTS

HONEY DILL CARROTS

DESSERT

OLD FASHIONED APPLE TART

Bourbon Caramel (v)
8

THREE KINDS OF CHOCOLATE IN THIS CAKE (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

LARGE PLATES

PRIME RIB

Hand Carved, Garlic Rub,
Whipped Horseradish
25

PORCHETTA

Belly, Crisp Skin,
Rosemary Fennel Chile Rub
21

HALF CHICKEN

House Brine, Kennet Mushrooms, Thyme
Pan Gravy
18

BEEF

SHORT RIBS

English Cut, Burgundy Braised,
Fried Sage
26

MARKET FISH

Ask your Server

CHEESE & SALUMI

MEATS

Coppa With Tasso Rub
USA

La Quercia Hot Abruzzi
USA

Arezzio Prosciutto di Parma
Italy

CHEESES

Chabrin
Goat
France

Valbreso Feta
Sheep
France

Marin Triple Cream Brie
Cow
USA