GLENDALE SPRINGS
INN & RESTAURANT
EST 1892

Dinner Menu

Wednesday to Saturday
Only

Starters

Smoked Trout Dip $15
WNC smoked trout, horseradish, capers, grilled sourdough and carrots(just carrots for GF option)

Blue Ridge Crab Cake $18
jumbo lump crab, lemon-herb aioli, pickled shallots, baby greens

Burrata & Roasted Tomatoes $16
creamy burrata, slow roasted tomatoes, basil oil, balsamic reduction, toasted focaccia (just ask for GF option)

Crispy Fried Green Tomato (GF) $14
buttermilk, rice flour, cornmeal crust, whipped goat cheese, pepper jelly, fresh herbs

Soup & Salads

Glendale House Salad (GF) $12
mixed greens, apple, toasted pecans, chèvre, pickled red onion, champagne vinaigrette

Classic Wedge (GF) $14
baby iceberg, smoked Goodnight Brothers' bacon, tomato, pickled onion, blue cheese dressing

Roasted Tomato-Fennel Bisque (GF) $10
herb creme fraiche, basil oil

* These items may be cooked to order, or offered undercooked
** These items may contain raw or undercooked eggs
Consumption of Undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.
Gratuity is Added for Parties Of 6 People or More

Entrees

***Faroe Island Salmon (GF). $35**
8oz hand cut, pan seared, white wine, butter, served with sweet corn puree, tricolor heirloom fingerling potatoes, seasonal vegetables, citrus-herb beurre blanc

WNC Trout (GF). $28
rice flour cornmeal-crusted local sustainably sourced pan seared WNC trout, served with stone-ground grits, braised greens, brown butter, lemon

Herb Marinated Chicken Breast (GF). $26
served with whipped potatoes, haricot vert, natural chicken jus

***Cider-Brined Pork Chop (GF). $32**
served with fingerling potatoes, grilled asparagus, dijon mustard cream sauce

***Brasstown Prime Cut CAB Ribeye (GF). $65**
14 oz hand-cut prime certified black angus, roasted garlic mashed potatoes, seasonal vegetables, bourbon-peppercorn demi-glace

Local Wild Mushroom & Parmesan Risotto (GF). $24
roasted local wild mushrooms, parmesan, spinach, herbs, truffle finish

Homemade Ravioli. $24
filled with homemade ricotta, crawfish, lemon zest, parslay, chives, parmesan, and shallots served with a tomato creole cream sauce and grilled asparagus

Shrimp Scampi. $32
homemade fettucini, wild caught Argentinean red shrimp, white wine, butter, garlic, capers and fresh herbs sauce

Add to Any Entree or Salad

Pan Seared Chicken. $9

Grilled Shrimp (6). $12

***Pan Seared Faroe Island Salmon. $15**

Ask Your Server About our Homemade Desserts