



Brunch Classics

Classic Breakfast | 19

Two eggs, bacon or sausage, breakfast potatoes, choice of biscuit and gravy or toast

Power Bowl | 16

Choice of greek yogurt and granola or stone-ground oats. Sides of strawberry, blueberry, honey, brown sugar

Chicken Waffle | 20

Buttermilk brined fried chicken breast strips, Belgian waffle, house-made cayenne bacon maple syrup

Add Nashville style hot sauce +1

Garden Omelette | 18

Roasted red peppers, spinach, mushrooms, white cheddar, dressed arugula

Meat and Cheese Omelette | 18

Choice of bacon or sausage, sharp cheddar cheese, breakfast potatoes

Add both +3

Southern Classics

Shrimp and Grits | 27

Peppers, mushroom, andouille, blackened shrimp, white cheddar grits, charred poblano cream

Blackened Redfish | 26

Signature blackening spice, cheesy grits
Upgrade to Haricots Verts +1

Buttermilk Brined Fried Chicken | 21

Buttermilk brined fried chicken, biscuit, citrus slaw, sausage gravy

Christmas Benedict | 22

English muffin, ham, poached eggs, hollandaise

Eggs Nouvelle Orleans | 22

Crab and crawfish cakes, sunny side up eggs, hollandaise, fresh fruit

Salads

Add protein: Bronzed Chicken 5 | Blackened Shrimp 6
Seared Salmon 7 | Beef Filet 20

Squash Salad | 15

Fresh lettuce mix, roasted butternut squash, candied bacon, feta cheese, candied pecans, maple vinaigrette

Kale Caesar Salad | 17

Kale, sweet white corn, parmigiano reggiano, cornbread croutons, house-made caesar dressing

Supplements

Wheat, White or Sourdough Toast | 4

Bacon or Sausage | 6

Two Eggs | 6

Cheesy Grits | 6

Seasonal Fruit | 6

Cinnamon Roll | 10

Biscuits and Gravy | 10

Breakfast Potatoes | 6

Brunch Cocktails

Bloody Mary | 13

Absolut Peppar vodka, house-made bloody mary mix, celery, cucumber, citrus, olives, pickled okra

Mimosa | 10

Champagne and juice choice of orange, cranberry, or apple cider

Sharable Carafe | 28

Dirty Money | 13

New Amsterdam gin, mint, cucumber, avocado

Mistletoe Margarita | 15

Tequila, cointreau, cranberry, lime

Aperol Spritz | 13

Aperol, sparkling wine, soda

Glenn's CAFE

Christmas Dinner

Appetizers

Bread Basket	8
Nouvelle Cakes	18
Deviled Eggs	14

Choice of Starter

Creamy Vegetable Bisque: Carrot, Leek, Mushroom, Onion, Garlic, Potato

Kale Caesar Salad: Kale, Sweet White Corn, Parmigiano Reggiano, Cornbread Croutons,
House Caesar Dressing

Squash Salad: Fresh Lettuce Mix, Roasted Butternut Squash, Candied Bacon, Feta Cheese,
Candied Pecans, Maple Vinaigrette

Choice of Entrée

Entrees include your choice of starter and dessert. No substitutions.

Sliced Turkey Breast and Honey Glazed Ham: Served With Turkey Gravy, Mashed Potatoes, Roasted Brussel Sprouts	62
Chef Carved Prime Rib (GF): Served With Garlic Roasted Mashed Potatoes And Grilled Asparagus	72
Herb Crusted Seabass: Seabass, Couscous, Asparagus, Soubise	56
Roasted Butternut Squash Risotto: Vegetable Stock, Seasoned And Roasted Butternut Squash, Vegan Parmesan, Crispy Sage	41

Additional Sides \$6

Grilled Asparagus	Mashed Potatoes & Gravy	Mac & Cheese
Cheesy Grits	Green Bean Casserole	Brussel Sprouts

Choice of Dessert

Cheesecake	Pecan Pie	Chocolate Cake
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All checks include 3.5% for our Employee Healthcare Fund.

This goes directly towards making sure each employee has free, quality health insurance and allows our team to be healthier and happier. Ask your server or a manager for more information.