

THE BRUNCH MENU

TOAST

All our eggs are locally sourced, our bread is made in house at Wild Earth Bakery and Glasshouse Kitchen | Bar. We are supporting local farmers and businesses.

CHEESE | 16

scrambled eggs, house cheese blend

AVOCADO | 18

avocado, poached egg

THE MADAME | 19

ham, cheese, bechamel, poached egg

TRUFFLE | 19

mushroom ragout, poached egg, truffle oil

BENEDICT

Benedicts are served with house made biscuits and hash, two poached eggs, scratch hollandaise.

SMOKED SALMON | 24

smoked salmon, chive whipped cream cheese, fresh herbs

BACON | 22

cured bacon, whipped cream cheese, fresh herbs

MUSHROOM | 22

mushroom ragout, truffle

FRIED CHICKEN | 22

country style gravy

CAULIFLOWER | 22

roasted cauliflower, grilled local oyster mushrooms, tomato oil, tahini, fried chickpeas

HUEVOS RANCHERO | 22

crushed beans, grilled salsa, queso, two fried eggs

KITCHEN

FARM HOUSE | 24

bacon, sausage, hash browns, two poached eggs, dressed greens

GREENS | MP

ask your server about today's feature salad

FAVORITES

SWEET

BREAD BASKET | 14

house made jam, whipped butter

BREAKFAST PUDDING | 14

house bread, salted caramel, whipped cream

SIDES

SMOKED BACON | 5

three strips

LOCAL SAUSAGE | 7

HOUSE POTATOES | 7

TOAST WITH BUTTER | 4

sub gluten free bread +2

BRUNCH COCKTAILS

MIMOSA-BEERMOSA | 6

wild raspberry - pineapple mango - sweet peach - classic orange

ESPRESSO MARTINI | 10

Umbria espresso, Kahlua, maple syrup, cocoa bitter

GLASSHOUSE CAESAR | 15

vodka, everything seasoning, clamato, pickle, house garnish
add bacon rim +1

PEANUT BUTTER & JELLY

BRAMBLE | 10

peanut butter whiskey, chartreuse, blackberries, lemon soda

Glasshouse

KITCHEN | BAR

parties of 6 or more will be charged an automatic gratuity of 20%.