

# GLENN'S KITCHEN

## Small Bites & Shareable

Nashville Hot Chicken 4 <i>pickles, hot sauce, soft bun</i>	Artisan Soft Pretzels 10 <i>warm butter, sea salt, brown mustard</i>	Smoked Trout Dip 9 <i>smoked GA trout, herb crostini</i>
Bacon Wrapped Dates** 6 <i>blue cheese, saba</i>	Crab Cake 14 <i>mustard aioli, arugula, radish</i>	GA Chicken Wings 14 <i>Korean flavors, benne seeds, buttermilk sauce</i>
Pimento Cheese 7 <i>smoked bacon jam, grilled toast</i>	Artisan Pepperoni Flatbread 13 <i>tomatoes, pecorino, arugula, pesto</i>	Calamari 12 <i>sriracha maple, spicy peppers, aioli</i>
Truffle Fries 9 <i>pecorino romano, white truffle oil</i>	Lemon Herb Hummus 10 <i>grilled flatbread, feta, benne seeds</i>	Charcuterie 16 <i>artisan cheese, meat, toast, pickles, mustard</i>

## Soup & Salad

Soup of the Day 6  
*chef prepared feature*

Tomato Bisque 6  
*basil oil, crostini*

Atlanta Harvest Salad 9  
*cucumber, tomato, radish, lemon vinaigrette*

Gem Caesar 9  
*pecorino, croutons, roasted garlic dressing*

Georgia Kale Salad\*\* 12  
*bacon, feta, almonds, peaches  
buttermilk herb dressing*

*add chicken 5, add shrimp 7, add grilled salmon 9*

## Sandwiches served with choice of side

Georgia Chicken 12  
*provolone, sprouts, pico, avocado, spicy aioli*

GK Double Cheeseburger\* 14  
*american cheese, lettuce, onions, sweet pickles, burger sauce*

Turkey Burger 13  
*sprouts, pesto, provolone, marinated cucumbers*

Fish Sandwich\* 14  
*lettuce, tomato, mustard aioli*

## Side items \$5

*french fries, minted zucchini,  
braised greens, cheddar grits, fingerling potatoes,  
butter bean succotash*

## Specialties

Chefs Daily Tacos 14  
*pico de gallo, spicy aioli, roasted tomato salsa*

Carolina Gold Rice\*\* 15  
*local vegetables, sunflower seeds, roasted mushrooms*

Shrimp and Grits 22  
*shrimp, andouille, tomatoes, okra, cajun spices, white wine*

Grilled Salmon\* 23  
*minted zucchini, Carolina Gold rice, sweet and spicy Korean sauce*

Char Grilled Georgia Chicken 24  
*sautéed okra and tomatoes, cheddar grits, hot honey sorghum*

Fish of the Day\* M.P  
*chefs daily inspirations*

Maryland Crab Cakes 23  
*mustard aioli, butter bean succotash, arugula*

14oz Delmonico Ribeye\* 40  
*roasted mushrooms, root vegetables, spinach, herb butter*

10oz Prime Sirloin\* 30  
*pecorino truffle fries, GK steak sauce, gremolata*

14oz Mesquite Smoked Pork Chop\* 27  
*braised greens, andouille, butter bean succotash, smoky pepper vinegar*

*Our kitchen uses local vendors whenever possible. Here are some of our favorites*

*Carolina Catfish NC, Springer Mountain Chicken GA, Anson Mills SC,  
Spotted Trotter Charcuterie GA, Holman and Finch GA, Logan Turnpike Mills GA,  
Heritage Farms Pork NC, Atlanta Harvest GA, Southern Foothills Farm AL, Crystal Organic GA,*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

\*\* This item contains nuts