

Glady's Opening Menu

(projected opening date: April 1)

Snacks

Pickles, Pickled Egg, Radishes \$4
Chicharones, Porchetta Spices \$5

Hummus, chili oil, Fry Breads \$5

Marinated Olives \$4

Ricotta, Smoked Honey, Grilled Epi \$5

Little Somethings

Morcilla, Fennel, Apple \$9

Testa, Puntarelle, Grilled bread \$11

Lamb Sweetbreads, Cauliflower, Castelvetro \$10

Crispy Potatoes, Aioli, Bottarga, Spicy Tomato Sauce \$9

Soup and Salad

Farro and Ciccherchie Bean Soup \$7

Kale Salad, Ale Cheddar, Lemon and Anchovy Vinaigrette \$7

Wood Fired

Grilled Octopus, Panisse, Spring Onions, Salsa Verde
\$16

Half Rotisserie Chicken, Arugula
\$20

Pork Loin, Maple Mascarpone, Coal Roasted Vegetables \$22

Sandwiches

"Skate or Die": Fried Skate, Po Boy Sauce, Romaine
\$8

"The Buble": Corned Beef, Sauerkraut, Raclette, Monster Sauce

\$9

“Knuckle Sandwich”: Pork Knuckle, Apple Butter, Cippo Agrodolce

\$8

“It’s Greek to Me”: Grilled Halloumi, Asparagus, Skordalia

NA

“El Dorado-O”: Brandade, Windsordale, Pickled Onion, Frisee,
Charred Onion Mustard

\$9

“Smokey Joe”: Tea Smoked Egg, Collard Greens, Sesame

Vinaigrette \$9

“The Classic”: New York State Cheddar, Landaff

\$6

Dessert

Chocolate Ice Cream, Speculoos, Toasted Fluff

\$5

Cinnamon Ice Cream, Coconut, Whipped Cream

\$5

Victorian Sandwich, Blood Orange Marmalade, Crème Fraiche

\$6

Peated Butterscotch Pudding, Pecan Sandy Crumble

\$6

Boozy Sodas & Floats (\$11 each)

“Darker & Stormier”: Light & Dark Rum, Ginger Syrup, Lime

Sherbet

“Fanta-stic”: Orange, Vodka (bottled soda)

“Grandad’s Root Beer”: Root Beer, Rum (bottled Soda)

Cocktails

Barrel Aged Negroni

\$12