

The Glebe

Blue Ridge Living

Starters

Shrimp Cocktail 145

Five tail-on shrimp served with our house-made cocktail sauce \$5

Soup of the Day \$2

Salads

Summer Salad 300

Mixed greens with fresh seasonal fruit, red onions, Feta cheese and roasted almonds served with a Champaign vinaigrette \$2.50

Garden Tossed Salad 174

Iceberg Lettuce with grape tomatoes, cucumber, shredded carrots and red onion \$2

Fresh Fruit Plate 82 \$2

Peaches and Cottage Cheese 61 \$2

Build your own Entrée Salad

Choice of: Spring Mix or Tossed Iceberg \$7

With red onion, tomato, cucumber and carrots, blue cheese crumbles or sharp cheddar cheese

*Filet Medallions ♦\$6 (4 oz.) 153; Grilled Chicken Breast \$2 (3 oz.) 80; Salmon \$5 (4 oz.) 160; Shrimp \$4 (4) 40
(Add to your own entrée salad, pasta dish or enjoy as an a la carte item)*

Big Bowl Dishes

Cheese Tortellini with Alfredo Sauce, served with Garlic Bread \$11

Jumbo Cheese Ravioli with Marinara, served with Garlic Bread \$11

(Served with your choice of soup or salad and dessert)

House Specials

House specials are served with a cup of soup or salad, two accompaniments and choice of dessert

Grilled Filet Mignon 450 ♦

Finished with Bearnaise Compound Butter; -7 ounce- \$19

Grilled Ribeye 500 ♦

Finished with a Bearnaise Compound Butter -10 ounce- \$17

Baby Back Ribs 360

Slow cooked and finished on the grill with your choice of ginger barbecue glaze or coffee molasses barbecue sauce \$16

Pan-Sautéed Crab Cake 265

*One four-ounce lump crab cakes seared to order and served with a house-made lemon dill tartar sauce \$13
Add a crab cake for \$4*

Grilled Salmon 240 ♦

Six-ounce hand-cut fresh filet served with a honey ginger barbecue glaze \$16

Shrimp Scampi 275

Six jumbo shrimp sautéed with white wine, garlic, fresh parsley and butter \$14

Molasses Coffee Marinated Center Cut Pork Chop 380

Seven-ounce center-cut chop, grilled to perfection and served with a molasses coffee barbecue sauce \$13

Grilled Chicken Breast 160

Six ounce boneless, skinless chicken breast marinated with olive oil and fresh herbs, freshly grilled and served:

Cordon Blue (with Honey Mustard, Ham and Swiss Cheese) \$11

Glazed with Honey Ginger Barbecue Glaze or Coffee Barbecue Sauce \$10

Fried Chicken Tenders 367 \$11 or Fried Beer Battered Cod 230 \$11

Daily Accompaniments

Vegetables of the Day

Baked Potato 79

Roasted Sweet Potato 110

Cole Slaw 75

Applesauce 90

A la carte accompaniments \$1.50 each

A la Carte Desserts

Fruit Plate \$2

Cookie of the Day \$1.50

Dessert of the Day \$2

Sugar Free Dessert of the Day \$2

Ice Cream \$1.50

The Glebe does not guarantee the accuracy of nutritional information provided. Variations may occur based on suppliers, substitutions, recipe adaptations or growing season of the product. Prices are subject to change due to current market conditions.

♦ 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.