

# GLASS WOODS TAVERN

Menu

## STARTERS

<b>CHICKEN &amp; MATZAH BALL SOUP</b> Chicken, carrot, celery, egg noodle, chicken broth	<b>\$10.00</b>	<b>CORN CHOWDER</b> Creamy corn chowder with sweet corn, onions, celery and potatoes	<b>\$10.00</b>
<b>SMOKED BRISKET CHILI</b> With Mexican chorizo, roasted jalapeno pepper, and sharp cheddar	<b>\$11.00</b>	<b>GIANT BAVARIAN PRETZEL</b> Honey mustard and beer cheddar sauce	<b>\$12.00</b>
<b>ROASTED RED PEPPER HUMMUS</b> Pita chips, baby carrots and celery sticks	<b>\$10.00</b>	<b>WINGS</b> Tossed in: buffalo, Korean pow pow, or bbq sauce Choice of: ranch or blue cheese	<b>\$18.00</b>
<b>NACHOS GRANDE</b> Tri colored tortilla chips, spiced beef, chili con queso, cheddar cheese, jalapeno peppers, sour cream and guacamole	<b>\$11.00</b>	<b>WINGS TRIO</b> 18 wings, 6 per flavor tossed in buffalo, Korean pow pow, and bbq sauce. Choice of: ranch or blue cheese	<b>\$25.00</b>

## SALADS

<b>CAESAR SALAD</b> Romaine lettuce, herb croutons, creamy Caesar dressing, parmesan cheese	<b>\$12.00</b>	<b>COBB SALAD</b> Chicken breast, crumbled blue cheese, hard cooked egg, bacon, avocado, and heirloom tomatoes. Served with red wine vinaigrette	<b>\$18.00</b>
<b>SUPERFOOD SALAD</b> Baby kale, broccoli, shaved beets, carrot, edamame, shaved brussels sprouts, avocado, blueberry, sunflower, pumpkin, flax, & chia seeds Served with blueberry acai vinaigrette	<b>\$19.00</b>	<b>GARDEN SALAD</b> Mesclun or romaine lettuce, teardrop tomatoes, sliced cucumbers Dressings: Red wine, balsamic, Italian, ranch, French <b>Side Salad: \$6</b>	<b>\$12.00</b>
<b>ADD TO ANY SALAD:</b> <b>Shrimp:</b> pan seared garlic or Cajun spiced <b>\$14.00</b> <b>Chicken breast:</b> herb grilled, balsamic glazed, or blackened <b>\$10.00</b>		<b>HEIRLOOM TOMATO SALAD</b> Fresh mozzarella, crisp prosciutto, balsamic glaze	<b>\$14.00</b>

## HANDHELDS

*Served with Jersey Shore Fries, Sweet Potato Fries, or Side Salad*

<b>CHIPOTLE CHICKEN SANDWICH</b> Grilled poblano pepper, onion, queso fresco, cilantro crema, avocado, baby arugula, Telera bread	<b>\$18.00</b>	<b>STRAUSS BURGER</b> Grass fed beef, caramelized onions, mushrooms, white American cheese, brioche roll	<b>\$19.00</b>
<b>DOUBLE DECKER BURGER</b> Two all beef patties, black pepper bacon, smoked bacon, sharp white cheddar, white American cheese, brioche roll	<b>\$19.00</b>	<b>PATTY MELT DOUBLE DECKER</b> Two beef patties, old english cheddar, butter grilled brioche bread, shredded lettuce, tomatoes, red onions, and russian dressing	<b>\$19.00</b>
<b>BEYOND BURGER</b> Vegan, soy, and gluten free vegetable patty, caramelized onion, mushrooms, optional cheddar Lettuce wrapped or brioche roll	<b>\$19.00</b>	<b>DOUBLE BRISKET BURGER DUO</b> Sliced smoked brisket, smokestack seasoned brisket burger, slow, bbq sauce, fried onions, american cheese on a brioche roll	<b>\$22.00</b>
<b>TURKEY CLUB SANDWICH</b> Roasted turkey breast, toasted white bread, bacon, lettuce, tomato, and Swiss cheese	<b>\$18.00</b>	<b>TORTILLA BURGER</b> Double beef patties, flour tortillas, cheddar cheese, special sauce, onions, bacon, lettuce and tomatoes	<b>\$19.00</b>
<b>TOP SECRET FRIED CHICKEN SANDWICH</b> Fried chicken breast, top secret sauce, lettuce, dill pickles, brioche roll	<b>\$19.00</b>	<b>CRAB CAKE PORTABELLO BURGER</b> Pan seared crab cake, grilled portobello mushrooms, roasted red pepper, spinach and boursin cheese	<b>\$28.00</b>
<b>GRILLED HONEY MUSTARD CHICKEN SANDWICH</b> Smoked bacon, lettuce, tomato, pretzel roll	<b>\$19.00</b>	<b>GRILLED BACON, TOMATO AND CHEESE TRIPLE DECKER</b> Natural bacon, brick cheese, american cheese, sliced tomatoes, kewpie mayonnaise on brioche bread	<b>\$18.00</b>
<b>CHICKEN QUESADILLA</b> Grilled chicken breast, peppers, onions, jalapenos, cheddar cheese, chipotle sour cream	<b>\$19.00</b>		

# BRICK OVEN PIZZA

Personal or Family Size

## MARGHERITA PIZZA \$16 | \$22

San Marzano tomato sauce, mozzarella, basil

## MEAT LOVERS PIZZA \$18 | \$26

Italian sausage, bacon crumbles, pepperoni, ground beef, San Marzano tomato sauce, basil

## BUFFALO CHICKEN PIZZA \$19 | \$26

White sauce, buffalo chicken breast, mozzarella cheese, crumbled blue cheese, franks hot sauce

## BUILD YOUR OWN PIZZA \$19 | \$29

Choice of 3: Peppers, onions, spinach, mushrooms, sausage crumbles, bacon, pepperoni, ground beef, grilled chicken breast, blackened chicken, smoked sausage.

additional toppings 1.50 each

Choice of: White or Red Sauce

## PEPPERONI PIZZA \$17 | \$23

San Marzano tomato sauce, mozzarella, pepperoni, shredded parmesan

## BEYOND VEGETABLE PIZZA \$18 | \$26

Meatless beyond sausage and spiced crumbles, cauliflower crust, sauteed spinach, roasted pepper, and mozzarella cheese

## GRILLED VEGETABLE PIZZA \$18 | \$26

Neapolitan or cauliflower crust

Squash, roasted peppers, mushrooms, red onions, San Marzano tomato sauce, mozzarella cheese, baby arugula, balsamic glaze

## SMOKED TEXAS STYLE BBQ

Served with choice of three: Cowboy beans, mac & cheese, buttermilk smashed potatoes, BBQ fries, creamy coleslaw, whiskey spiked pecan greens, green chile-cheddar cornbread or loaded mashed potatoes with bacon, sour cream and cheddar cheese

## APPLEWOOD SMOKED \$21.00

### HALF CHICKEN

Honey chipotle BBQ sauce

## CAST IRON SPICED \$32.00

### SEARED SALMON

Served with a lemon butter sauce

## GRILLED HANGER \$39.00

### STEAK

Served with a chimichurri sauce

## TEXAS STYLE BEEF \$25.00

### BRISKET

12 hour hickory smoke

Brown sugar bourbon BBQ sauce

## SMOKEHOUSE COMBO \$34.00

Beef brisket, half rack of ribs, applewood smoked chicken

## ST. LOUIS STYLE RIBS \$25 | \$35

Half Rack or Full Rack

Stewart's root beer BBQ sauce

## DESSERT

### JUNIOR'S NEW YORK STYLE \$10.00

#### CHEESECAKE

### CHOCOLATE SKYSCRAPER CAKE \$10.00

### RED VELVET CAKE \$10.00

### WARM CRUSTLES PEACAN PIE \$12.00

With vanilla bean ice cream topped with strawberries, pineapples, and maraschino cherry

### CARROT SPICE CAKE \$10.00

With cream cheese icing

### WARM ARTISANAL HANDMADE \$4.00

\*DONUTS MADE FRESH TO ORDER - 15 MINUTE BAKE TIME\*

#### TOSSED

Honey glazed, vanilla glazed, or cinnamon sugar

#### TOASTED

Toasted Smores

#### STUFFED

Cannoli cream

Oreo Cream

Banana Cream

Boston Cream

Chocolate Peanut Butter

Vanilla Glazed Raspberry Jelly

New York Style Cheesecake:

Plain or with chocolate chips, strawberries, blueberries or raspberries

## NON-ALCOHOLIC BEVERAGES

### Soda \$3.00

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic Water

### Juice \$4.00

Apple, Cranberry, Grapefruit, Orange, Pineapple

### Iced Tea \$3.00

Sweetened or Unsweetened

Flavors: Blackberry, Peach, Raspberry, Strawberry \$1.00

### Lemonade \$3.00

Flavors: Blackberry, Peach, Raspberry, Strawberry \$1.00

### Fever-Tree Ginger Beer \$5.00

### Red Bull \$5.00

Regular, Sugar Free, or Tropical

### Bottled Water \$3.00

Still or Sparkling

### Coffee | Tazo Teas | Hot Chocolate \$4.00

### Espresso \$4.00

### Double Espresso \$6.00

### Americano | Cappuccino | Latte | \$5.00

#### Macchiato

### Add Flavor to Your Coffee Beverage \$0.50

Caramel, Hazelnut, Vanilla

### Milk \$3.00

Whole, 2%, Skim, Almond, Oat, Soy