



Season

STARTERS



Winter '25

Spanakopita spinach feta pie.....	16
Nonna's Salad romaine, scallions, dill, feta, kalamata olives & red wine vinaigrette (gf, v).....	17
Wagyu Sliders (3) mini burger, caramelized onions & sharp cheddar, king's hawaiian buns, chipotle aioli.....	19
Fried Calamari spicy tomato & peppadew sauce.....	18
Grilled Octopus black eye pea salad.....	24
Classic Eggplant Parm breaded eggplant, ricotta, mozzarella & tomato sauce (v).....	18
Short Rib Tacos (2) beef short rib, black bean & nappa cabbage salsa & sriracha aioli.....	23
Mediterranean Spreads eggplant salad, hummus & spicy feta with grilled pita.....	24
Caesar Salad romaine hearts, reggiano, house made croutons & dressing.....	18
"Paulie's" Meatballs I'll never tell! And yes, they're better than your nonna's.....	14
Add to any Salad Grilled Salmon +\$21 Grilled Shrimp +\$22 Grilled Chicken +\$19	

PASTA

Bucatini Forest Mushroom truffle oil, mixed forest mushrooms & parmigiano reggiano.....	26
Mezzi Rigatoni Burrata light vodka sauce, imported burrata & locatelli romano.....	28
Bucatini Cacio e Pepe black pepper locatelli romano sauce.....	26
House-Made Burrata Ravioli pesto cream (5 PC).....	25
***gf pasta +\$5	

SEA

Seared Organic Salmon sauteed spinach & gigante beans.....	36
Cedar Plank New England Cod mushroom, oven-dry tomatoes & spinach - ginger coconut broth.....	35
Grilled Whole Branzino broccoli & truffle honey-lemon vinaigrette.....	36
<small>*could have small bones</small>	

LAND

Chicken Parm breaded chicken cutlet, mozzarella, tomato & pasta marinara.....	22
Seared Duroc Pork Chop truffle fig demi, roasted baby carrots & creamy herb polenta.....	39
Steak Frites prime 10 oz sirloin, caramelized onions & mushrooms, crispy french fries - add egg +\$2.....	57
Grilled Herb Marinated Chicken Paillard frisee salad & balsamic vin.....	25
Triple Smash Burger potato bun, bacon jam, american cheese and fries - special sauce.....	22
The "Ephew" Burger 8oz of wagyu, sharp cheddar, caramelized onions, sliced kosher dill pickle, heirloom tomato,..... nueske's bacon, fried egg, black truffle aioli on a pretzel bun, crispy fries & onion rings	26

SIDES

Sauteed Broccoli virgin oil & garlic (gf, v).....	16
Greek Style Gigante Beans	14
Organic Roasted Baby Carrots simply slow roasted w/ truffle honey & lemon.....	16
Truffle Fries oklahoma white dipping sauce.....	12

DESSERT

Classic Tartufo | Traditional Tiramisu | Bread Pudding

\$14

Consuming raw or undercooked, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any food allergies or special dietary requirements.

ASK YOUR SERVER FOR A QUART OF SAUCE OR MEATBALLS TO GO

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EXECUTIVE CHEF/OWNER JOSEPH MARCHISOTTA