

dinner at GLASBERN

Small Plates

Glasbern Salad*

maytag bleu, candied walnuts + dried cherries, green apple 10

Charcuterie Board*

chicken liver pate*, house smoked ham,* accoutrements* 15

House Pasta*

chestnut tagliatelle*, celeriac*, honey crisp apple 13

Greenhouse Tomato*

torpedo onion*, crouton, pressed cucumber* 9

This Morning's Egg*

smoked onion puree*, basil oil*, beet root* 10

Pork BBQ*

smoked shoulder*, cornbread*, BBQ 10

Local Corn Soup

blueberry pickles, black truffle, white balsamic 12

Classic Caesar

romain heart, parmesian snow, white anchovy dressing 10

Garden Crudit * *

farm carrots*, beet varieties*, chamomile 9

Garden Mizuna*

pickled beech-crest mushroom, goat cheese, lemon 10

Dayboat Scallops

oxtail*, brown butter, salted caramel 13

Certain menu items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness especially if you have certain medical conditions.

Large Plates

Grass Fed Beef* <i>tenderloin* + short rib*</i> onion textures*, wild mushrooms, bone marrow*	30
Glasbern Lamb * <i>loin*, tenderloin*, neck*</i> pistachio “polenta”, spiced apricot, endive marmalade	33
Creamy Risotto <i>á la minute</i> sugar pumpkin*, wild mushrooms, black truffle	26
Swordfish <i>harpooned</i> house bacon*, squash* + cippolini*, le chouffe	29
Berkshire Pork* <i>loin*, tenderloin*, shoulder*, belly*</i> beluga lentils, chanterelles + tokyo turnip*, vandouvan	29
Wild King Salmon <i>line caught</i> garbanzo bean, piperade*, smoked eggplant puree*	28

Comfort Plates

Beef Tips* <i>grass-fed</i> fingerling + carrots*, english peas*, bordelaise	26
Pastured Chicken* <i>cornish cross</i> greenhouse vegetables*, fingerling potato*, cherry	27
Fried Chicken* “legs + thigh”, fingerling potato*, ponzu	17
Beef Tenderloin* <i>grass fed</i> fingerling potato*, greenhouse vegetables*, bordelaise	34

Yianni Arhontoulis, chef
Nathan Weida, sous chef

*select items marked with an asterisk are Glasbern grown and raised. Produce is organically grown and our animals are pasture-raised without the use of hormones or antibiotics. Pasture-raised meats feature superior textures and flavors while offering healthy, environmentally sustainable dining options.

An 18% service charge is automatically added to your bill and shared entirely amongst the service staff.

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non-overnight dinner guests are limited to one after-dinner drink. As a courtesy to other guests of the Inn, please refrain from cellular use in the dining area

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