

SEASON  
SUMMER 2024



STARTERS

**Wagyu Sliders** (3) mini burger, caramelized onions & sharp cheddar, king's hawaiian buns, chipotle aioli . . . . . 19

**Summer Peach Hot Honey & Burrata** Georgia Peaches, cucumbers, basil, calabrian chili & burrata . . . . . 24

**Pulled Pork Tostones** fried green bananas with slow smoked pulled pork & sriracha ranch . . . . . 23

**Classic Eggplant Parm** breaded eggplant, ricotta, mozzarella & tomato sauce . . . . . 23

**Season Lump Crab Salad** avocado, creme fraiche, fresh herbs, lemon zest, cherry tomatoes & corn chips . . . . . 28

**Caesar Salad** romaine hearts, reggiano, house made croutons & dressing . . . . . 18

**Watermelon, Feta & Mint** arugula salad with light lemon zest vinaigrette . . . . . 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 Chicken +\$19

PASTA

**Spaghetti alla Chitarra** tiny chorizo meatballs, crininis, caramelized onions, english summer peas -basil & . . . . . 31  
oven dried tomato pan sauce

**Tagliatelle Shrimp Fra Diavolo** Sautéed jumbo white shrimp in spicy cherry pepper tomato sauce . . . . . 37

**Caramelized Cauliflower Pesto** locatelli romano & mezzi rigatoni . . . . . 27

**Mezzi Rigatoni Burrata** light vodka sauce, imported burrata & locatelli romano . . . . . 34

\*\*\*gf pasta +\$5

SEA

**Cedar Smoked Miso Salmon** asparagus, chickpeas & bok choy - sesame ginger lemon . . . . . 38

**Searred Swordfish** roasted summer squash, fingerling potatoes- saffron, caper, tomato pan sauce . . . . . 38

**Grilled Whole Branzino** burnt broccoli & truffle honey-lemon vinaigrette. (gf) . . . . . 48

\*could have small bones

LAND

**Chicken Parmigliana** breaded chicken cutlet, mozzarella, tomato & pasta marinara . . . . . 29

**Santa Maria "Flat Iron" Tagliata** 8oz prime beef sliced over arugula tomato salad -chimichurri . . . . . 49

**Poussin under a Brick** 30 day old chicken, burnt broccoli & pistachio basil pesto . . . . . 37

**Smoked Pork Chop** roasted fingerlings & sautéed napa cabbage -warm bacon apricot vinaigrette . . . . . 32

**The "Ephew" Burger** 8oz of wagyu, sharp cheddar, caramelized onions, sliced kosher dill pickle, heirloom . . . . . 29  
tomato, nueske's bacon, fried egg, black truffle aioli on a pretzel bun, crispy fries & onion rings

SIDES

**Burnt Broccoli** virgin oil, honey & meyer lemon (gf,v) . . . . . 16

**Tostones** garlic, herbs & cilantro lime . . . . . 15

**Roasted Jumbo Asparagus** extra virgin oil, lemon juice (gf,v) . . . . . 18

**Truffle French Fries** oklahoma white dipping sauce . . . . . 17

DESSERT

Classic Tartufo | Pistachio Tartufo | Homemade Tiramisu | Chocolate Lava | 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  
FOLLOW US ON FACEBOOK & INSTAGRAM @SEASON.GLENHEAD  
EXECUTIVE CHEF/OWNER JOSEPH MARCHISOTTA