

SEASON

SUMMER 2025

STARTERS

Birria Tacos slow braised short rib, tomato salsa, pickled onion, cotija cheese, lime & consomme	22
"Paulie's" Meatballs i'll never tell!!! and yes they're better than your nonna's	14
Summer Peach Hot Honey & Burrata georgia peaches, cucumbers, basil oil, spicy honey & burrata	24
Caesar Salad romaine hearts, reggiano, house made croutons & dressing	18
Fried Calamari tomato sauce	21
Watermelon Salad watermelon, feta & arugula in a raspberry mint salsa	22
Add to any Salad Grilled Salmon +\$21 Grilled Shrimp+\$22 Grilled Chicken +\$19 Breaded Chicken +\$19	

PASTA

Porcini Tortellini caramelized onions, light tomato sauce, spinach	29
Spaghetti with Spicy Shrimp, Feta & tomato 6 jumbo shrimp feta tomato sauce	31
Mezzi Rigatoni Burrata light vodka sauce, imported burrata & locatelli romano	28
***gf pasta +\$5	

SEA

Seared Organic Salmon yucca, broccoli, sweet onions & tomato broth	35
Whole Roasted Branzino burnt brussels, rice & truffle honey-lemon vinaigrette...(gf)	38
Whole Roasted Black Sea Bass burnt brussels, rice & truffle honey-lemon vinaigrette...(gf)	39
* whole fish could have small bones	

LAND

Chicken Parm breaded chicken cutlet, mozzarella, tomato & pasta marinara	24
Grilled Tuscan Chicken breast Grilled Eggplant, summer tomatoes, baby arugula, shredded romano & herb sherry vin...(gf)	27
The "Ephew" Burger 8oz of wagyu, sharp cheddar, caramelized onions, kosher dill pickle, beefsteak tomato, apple smoked bacon, fried egg, special sauce, classic brioche bun & crispy fries	28
Steak Frites 10oz charred sirloin & yucca fries	49
Seared Duroc Pork Chop tomato & arugula salad, cornbread stuffing, summer cherries	39

SIDES

Burnt Brussels simply slow roasted w/ salt, cracked pepper (gf,v)	16
Cauliflower Rice amazing rice pilaf with cauliflower	16
Truffled Yucca tender yucca lightly fried tossed with truffle pecorino	16

DESSERT

Classic or Pistachio Tartufo I Traditional Tiramisu I 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