

# THE GLADLY

Fall Restaurant Week | September 15th - 24th

## FIRST COURSE

### THE ORIGINAL CHOPPED SALAD

smoked salmon | Israeli couscous | arugula | pepitas | Asiago cheese | currants |  
dried super sweet corn | marinated tomatoes | buttermilk herb dressing

### FIELD GREENS

manchego | spiced almonds | marinated figs | tomatoes | choice of dressing {gf}

### SOUP OF THE DAY

### THE GLADLY WEDGE

Tender Belly bacon | fried shallots | tomatoes | butter croutons |  
Point Reyes blue cheese dressing

## SECOND COURSE

### PAN SEARED SCALLOPS \*

sweet corn grits | Tender Belly bacon lardon | sautéed pea tendrils |  
cola gastrique {gf}

### DUCK MEATLOAF

rosemary millet | foie gras mousseline | cherry demi-glace | grilled asparagus

### ROASTED CHICKEN

Smart Chicken breast | chimichurri verde | spiced fingerling potato casserole {gf}

### SEA BASS

smashed Yukon Gold potatoes | crispy Brussels sprouts | fried capers {gf}

## THIRD COURSE

### BUTTERMILK BREAD PUDDING

roasted peach ice cream | bourbon & buttermilk caramel

### BANANA NUTELLA JAR

chocolate & hazelnut pot de crème | banana chip streusel

\* Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of foodborne illness

\$33++ per guest