



# GLENMERE

## ***Our Sea Salt Cured Meats***

*We follow the time-honored traditions of Italian heritage to produce masterpieces of meat, time & seasoning. For hundreds of years, the recipes have been passed down from generation to generation.*

*Our ageing cellars are filled with prized creations. Here are our selections:*

***Prosciutto-*** *Aged a minimum of 14 months with only the seasoning of sea salt*

***Capicola-*** *the Italian Coppa cut of pork is cured on sea salt & coriander for 14 days and then cooked to perfection*

***Bresaola-*** *Beef filet cured with juniper, rosemary & garlic. The intense cure flavors the meat as it dries for 3 to 4 months*

***Soppresata-*** *Rich pork shoulder is transformed into a large salami with spicy paprika pinot grigio & garlic. This large salami dries naturally for 2 to 3 months*

***Finocchiona-*** *Our Tuscan Style salami. This is a small salami flavored with fennel & black pepper. A showcase of our local farmer's attention to caring for their animals*

Please Alert Your Server to Any Food Allergies

GF=Gluten Free, DF=Dairy Free, V=Vegetarian, N=Contains Nuts

While Glenmere offers gluten-free menu options, we are not a gluten-free facility.

Cross-contamination may occur, and Glenmere is unable to guarantee that any item can be completely free of allergens.



## **Thank You to Our Producers**

- 5 Spoke Creamery (Goshen, NY) • Edgwick Farm (Cornwall, NY)
- Hudson Valley Seed Company (Accord, NY) • Great Joy Farm (Pine Bush, NY)
  - Hudson Valley Cattle Company (Woodridge, NY)
- Dagele Farm (Florida, NY) • Red Bell Farm (Warwick, NY)
- Rise & Root Farm (Chester, NY) • Lowland Farm (Warwick, NY) • Churchtown Dairy (Hudson, NY)

# LUNCH

*Enjoy Tastings of Ayla's Hand-Crafted Sea Salt Cured Italian Meats 24*  
**Hand Selected New York State Artisan Cheeses 24**  
**Combination of Cured Meats & New York Cheeses 29**



**Six East Coast Oysters on the Half Shell** with Champagne Mignonette & Horseradish **30** GF/DF  
**Dan's Fig & Prosciutto Flatbread** with Gorgonzola Cheese, *Great Joy Farm* Arugula, Prosciutto **19**  
*General Tso's Cauliflower* with Toasted Sesame & *Glenmere Garden* Chives **18** DF/V  
**French Onion Soup** 5 Types of *Dagele Farm* Onions, Sourdough Toast, Gruyere Swiss Cheese **12** V  
*Glenmere Deviled Eggs* with Crispy Prosciutto and French Chili Pepper **12** GF/DF  
**Garlic Prawns** 5 Jumbo Shrimp Sautéed with Olive Oil, Garlic, Lemon & Chili Pepper **31** DF  
**Glenmere Salad** of Roasted *Local* Beets, Chardonnay Vinaigrette, *Rise & Root Farm* Mixed Greens  
*Seasonal* Hand Selected Fruit, *Edgwick Farm* Goat Cheese & Candied Walnuts **19** V/GF/N



## **Pasta ai Funghi** V

*Black Oak Farm* Mushrooms, Madeira, *Italian* Pecorino Romano, *Our* Hand Rolled Fettucine **28**

**Vegan Cobb Salad** GF/DF/V  
Chickpeas, Organic Lettuces, Cherry Tomatoes, Avocado, Sunflower Seeds  
Grilled Asparagus, Cucumber, Lemon-Tahini Dressing **22** *organic salmon +14 grilled chicken breast +12*  
*Great Joy Farm Organic Kale Salad* GF/DF/V  
Honeycrisp Apple, Peruvian Red Quinoa, Pumpkinseed Praline, Celery, Dried Cranberries  
Roasted Japanese Sweet Potato, Lime-Cider Vinaigrette **23** *organic salmon +14 grilled chicken breast +12*

**Chicken Caesar Salad**  
Freshly Grilled Chicken Breast over our Signature Caesar Salad with Croutons & White Anchovy **29**

**Pesto Turkey Sandwich \***  
Ciabatta Roll, *Burkholder Farm* Turkey, Pesto Aioli, Roasted Peppers, Arugula, *Fresh* Mozzarella **23**

**Mediterranean Wrap \*** V Option  
Artichokes, Cucumber, Olives, *Sun Dried Tomato* Hummus, *Organic* Greens, Feta **20** *Veggie 24 Chicken*

**Hot Pastrami Reuben from our Smokehouse \***  
Melted Swiss, Deli Pickles, Sauerkraut & Russian Dressing on *our Fresh Baked* Caraway Rye Roll **24**

**Short Rib Grilled Cheese \***  
Tender Beef Short Rib, Roasted Tomatoes, Arugula, Local Cheddar, Sourdough Bread **25**

**Grilled Hudson Valley Cattle Company Beef Burger** or *Glenmere's Vegetarian Mushroom Burger* V \*  
Sesame Seed Roll, Mustard Aioli, Caramelized Onions, Local White Cheddar, House Pickles **22**  
**\*Select from a Salad of Organic Greens & House Vinaigrette, Steamed Vegetables or Hand Cut Fries**

**ASK YOUR SERVER FOR OUR TOP SECRET BURGER MENU!**