



LUNCH

Welcome to Glass House Café. By dining with us, you support these local growers and producers: Goetz Greenhouse, Kapnick Orchards, Pawson's Farm, Knight's Market, Barry's Bagels, Calder Dairy, Eat Local, Eat Natural, Prochaska Farms, Four Corners Creamery, Karen's Place, Eden Foods, Groeb Farms, Great Lakes Coffee Co., TeaHaus, and more. Enjoy!

Small Plates & Starters

Tomato Bruschetta on Zingerman's Paesano Loaf

fresh basil, olive oil, garlic, mozzarella 5.49

Tobacco Onions shaved fried onions with a cumin-chili remoulade 4.49

Ginger Beef Wontons with sweet chile sauce 5.99

Chicken Potstickers with sake soy glaze 6.49

House Made Hummus grilled pita, cucumbers, and carrots 4.99

Boneless Chicken Hot Wings 5.49

Soup **Gazpacho** 3.99 **Soup of the Day** 3.99

From the Garden

Boston Bibb Salad tomato confit, fried shallots, asiago crisp, shaved fennel, and roasted garlic-basil dressing 6.99

Hearts of Romaine Caesar radicchio, romaine, and asiago 5.99

Arugula Salad roasted pepper, kalamata olives, chickpeas, goat cheese, lemon, and olive oil 7.49

Seared Tempeh mixed lettuce, sliced pear, jicama, toasted walnut, and honey cider vinaigrette 7.49

Mixed Greens Salad tomato, cucumber, red onion, asiago, and sherry balsamic dressing 6.49  (with fat-free dressing)

Add Grilled Amish Chicken Breast to any salad 3.99 

Add Grilled Salmon 5.99 



Entrées

* **Roasted All Natural Amish Chicken Breast**

grilled asparagus, roasted red bliss potatoes, red onion, poultry sauce 11.99

* **Grilled Salmon**

herbed quinoa, grilled vegetables, olive oil and lemon 12.49

Seared Tempeh Red Curry Stir Fry

red bell peppers, carrot, scallion, marinated tempeh, ginger soy, coconut, plain jane rice, and black sesame 11.99

Pork Tenderloin

spiced brown jasmine rice, broccoli, local lavender infused honey 12.99

Spring Linguine

peas, asparagus, swiss chard, olive oil, lemon, cracked black pepper, shaved garlic, and goat cheese 11.99

Mac & Cheese vermont white cheddar, fried sweet potato, scallion 9.99

Fettuccini marinara, asiago, fresh basil, grilled garlic baguette 11.99

*  substitutions available. Please inquire with your server.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SANDWICH BOARD

All sandwiches served on Zingerman's Farmhouse Loaf

Pick Two Choice of half sandwich, soup, or petite-sized salad 7.99

All whole sandwiches served with curried kettle chips or petite mixed greens salad
Substitute asiago-rosemary fries add 1.25

Tomato Basil Panini fresh mozzarella and pesto 7.49

Grilled Summer Vegetable Panini squash, zucchini, red onion, red pepper, and boursin cheese 6.99

Grilled Amish Chicken Panini crispy pancetta, bibb lettuce, tomato, and roasted garlic-rosemary aioli 7.49

Cuban Panini ham, salami, pickles, dijon, jarlsberg 6.99

Roast Beef Sandwich shaved top round with chimichurri on a roll 6.49

6 Hour BBQ Pulled Pork

with red cabbage-apple slaw on a roll 7.99


Smoked Turkey Wrap spinach, tomato, red onion, jarlsberg,

and whole grain mustard 6.99 

Stuffed Pita tomato, cucumber, red onion, green pepper, feta, yogurt and lemon 6.49

Burgers

Knight's Market Burger 8.99

Garden Burger 7.99  (without cheese)

Amy's Vegan Burger 7.99  (without cheese)

Toppings: lettuce, tomato, onion 

sautéed mushrooms, bacon, jarlsberg, vermont white cheddar, blue cheese



B R U N C H

Glass House is proud to serve local Pawson's eggs!

Eggs and Omelets are served with
bacon, hash browns, and home toast

Two Eggs Your Style 6.49

Three Egg Omelet 7.99

With Your Choice of:

vermont white cheddar, jarlsberg, tomato, broccoli, red onion,
scallion, bacon, peppers, mushrooms, spinach

*Egg whites available upon request Add .99 

French Toast 5.99

Buttermilk Pancakes

stacked high with maple syrup and powdered sugar 5.99

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