



THE GLASS ONION
• RESTAURANT •
the glass onion

fresh . organic . local
www.theglassonionrestaurant.com



Dinner Menu

~Small Plates and Starters~

Seasonal soup cup 4 bowl 7

New England clam chowder w/ fresh clams small 6 large 9.50

Charcoal grilled organic polenta w/ butter and Parmesan 7

Mezze platter: falafel, hummus, israeli feta, pickled vegetables, toasted flatbread 12

Crispy cauliflower w/ spicy Asian sauce 8

Fried calamari w/ onion rings and lemon pepper mayo 12

Shrimp Pil-Pil ~ cooked in a clay pot w/ garlic, smoked paprika and olive oil 12

~Salads~

Romaine w/ arugula, purple cabbage, toasted pumpkin seeds and sherry vinaigrette 7

Classic Caesar w/ romaine, Parmesan and toasted crumbs large 10 small 8

Iceberg Wedge w/ Blue cheese & candied walnuts 9 (add bacon 2)

***add grilled natural chicken to any salad 5

~Mains~

Pacific Fresh Fish w/ caponata 18

Baja style fish tacos 15

Linguini and clams w/ lemon, garlic, & herbs 18

Fried Sicilian risotto cakes w/ roasted root vegetables and Parmesan 13

House made Angus burger on toasted bun w/ garlic aioli 12

Grilled duck breast w/ french lentils & roasted butternut squash 20

Oven roasted NY steak w/ whipped potatoes & veal sauce 21

(limited availability)

~Sides~

Cornbread Stuffing 7

Roasted Root Veggies 6

Fried Sicilian risotto cakes 7

Crispy fries 4

Dirty Fries (w/ chorizo, herbs, Parmesan, and peppers) 8

Consuming raw or undercooked meats may increase your risk of food borne illness.
Parties of 10 or more guests will be on one check with a 19% gratuity included (one form of payment please).