

Glassworks

GRILL



SMALL PLATES

JUMBO WINGS 6 for \$12 | 10 for \$19

Original Rotisserie, Buffalo Spicy, Hawaiian Honey Pineapple Sriracha, Smoked Chipotle BBQ, Lemon Pepper Butter

CHEESE DIP \$10

Cream Cheese, Aged Cheddar, and Garlic served with Warm Pretzel Sticks

Created by Chef Ashley and her Grandma

DUET OF HUMMUS \$11

Charred Red Pepper and Roasted Garlic Hummus served with Blue Corn Chips and Pita Wedges

GLASSWORKS PUB CHIPS \$7

Seasoned Cajun Style and served with Chunky Blue Cheese Dip

SALADS

OGLEBAY SALAD \$12

Arugula, Goat Cheese, Sun Dried Cranberries, Apricots, Pecans, and White Balsamic

Add ons: 3 Jumbo Shrimp \$9 | Salmon \$9

Chicken Breast \$6

CAESAR SALAD \$12

Romaine Hearts, Traditional Caesar Dressing, Parmesan, and Crispy Baguette

Add ons: 3 Jumbo Shrimp \$9 | Salmon \$9

Chicken Breast \$6

WEST COAST CONNECTION \$16

Tuna Poke, Fresh Avocado, Pickled Ginger, and Seaweed Salad Micro Greens

SOUP

OGLEBAY BEEF CHILI Cup \$7 | Bowl \$10

Slow Cooked Tender Beef with Black-Eyed Peas, Peppers, and Tomato topped with Cilantro Crema and Crispy Vidalia Onion Strips

CREAMY MUSHROOM BISQUE Cup \$6 | Bowl \$9

With Aged Brandy

GLASSWORKS COMBO \$10

Cup of Soup or Chili with House Salad

ITALIAN STYLE PIZZAS

MARGHERITA PIZZA \$14

Tomato Sauce, Sliced Mozzarella, Fresh Basil, and Sliced Tomato

HOT HOUSE PIZZA \$16

White Cheese Sauce, Assorted Roasted Vegetables, and Mushrooms

BUFFALO CHICKEN PIZZA \$16

White Cheese Sauce and Buffalo-Tossed Chicken Strips

Created by Chef CJ

PIZZA ALA ROMA \$17

Fig Jam, Goat Cheese, Prosciutto de Parma, and Baby Arugula



HANDHELDS & MORE

Served with choice of Crispy Fries, House Chips, Sweet Potato Fries, Fruit; or Add \$1 for Onion Rings

OGLEBAY BURGER \$16

Angus Beef Burger with Bacon Jam, Gorgonzola Cheese, and Crispy Onion Rings served on a Toasted Brioche Bun

VEGAN BEYOND BURGER \$15

Vegan Burger served with Lettuce, Tomato, Avocado, and Roasted Peppers

WILSON LODGE SANDWICH \$18

Corned Beef, Pastrami, Peppered Bacon, Sauerkraut, Swiss Cheese, and House Russian Dressing served on Marble Rye Bread

CRISPY CHICKEN SANDWICH \$18

Crispy Fried Marinated Chicken, Swiss, Thousand Island, Lettuce, Pickle, and Tomato served on a Brioche Bun

Favorite of Chef Kendall

VIRGINIA MEETS HAWAII \$17

Local Ham, Swiss Cheese, and Pineapple, served on Toasted Hawaiian Sweet Bread

SHRIMP PO-BOY \$18

New Orleans Roll filled with Crispy Fried Shrimp, Shredded Lettuce, Tomato, and Citrus Mayonnaise



WITHOUT THE BUN

HARVEST STEAK \$20

Root Vegetable and Sweet Potato Stew with Grilled Skirt Steak, topped with Rosemary Peppercorn Butter

ENGLISH TRADITION FISH & CHIPS \$17

Ale Batter Fried Fish and House Remoulade, Crispy Potato, and Malted Vinegar

PASTA PRIMAVERA \$15

Linguine Pasta, House Arugula Pesto, Assorted Vegetables, EV Olive Oil, and Toasted Garlic

Add ons: 3 Jumbo Shrimp \$9 | Salmon \$9

Chicken Breast \$6

CREAMY TORTELLINI \$16

Italian Sausage, Mozzarella, and Fresh Tomato

Created by Shannon from the Oglebay Reservations Team