



American Glory Restaurant

GREENE COUNTY RESTAURANT WEEK

THREE COURSES | \$25.00

Appetizer

General Tso's Cauliflower
Cauliflower Panko Breaded General Tso's sauce

Salad

Mixed Greens Locally Sourced Leafy Greens – Tomato Cucumbers- Groutons - Balsamic Vinaigrette

Entrées

Southern Chicken & Waffles

Buttermilk Brined Fried Chicken Belgian Waffle - Whipped Maple Butter Cat skill Maple Syrup Served with our House Coleslaw

Fish & Chips

Beer battered Flaky White Fish - Hand Cut Potato Fries House-brined Pickles– Malt Vinegar/ Tartar - Served with our House Coleslaw

Wood Smoked BBQ

St. Louis Style Ribs, Pork Sausage, Smoked Chicken Served with Baked Beans & Coleslaw
our BBQ is Dry Rubbed and smoked, low & slow, with local Apple Wood from our Friends at Samscott Orchards Kinderhook, NY

Mom's Meatloaf

Ground Sirloin mixed with - Brisket - Seasonal Veggies - Garlic Mashed Potatoes - Sliced Mild Vinegar Cherry Peppers

Dessert

chocolate chunk cookie skillet

Crispy - Soft Chewy Inside - Vanilla Bean Ice Cream - Drizzled Chocolate Sauce - Served in a Cast Iron Skillet.

Kentucky Bourbon Pie

A decadent mix of chocolate and chopped pecans - in a flaky pie crust - Fresh whipped cream