



S M A L L P L A T E S

FRIED GREEN TOMATO

black eyed pea relish, whipped pepper jack and goat cheese with chives, pepper jelly, bacon 7-

CHARCUTERIE BOARD

prosciutto, duck rillette, duck prosciutto, maytag blue cheese, pimento cheese, biscuits, pickled okra, local honey 12-

BRAISED PORK BELLY & CRISPY SWEET POTATO

crispy pork belly and sweet potato, chipotle honey molasses, pickled cabbage apple slaw, radish, crème fraiche 9-

LOBSTER MAC & CHEESE

cavatappi pasta, lobster, pepper jack, cheddar, parmesan, warm flat bread 9-

* POACHED PEI MUSSELS

caramelized onion, garlic, tomatoes, herbs, parmesan, crispy ciabatta 9-

ROASTED BEET & ACORN SQUASH SALAD

candied walnuts, dates, Maytag blue cheese, radish, arugula, truffle honey dressing 8-

CHOPPED SALAD

cranberries, spiced pecans, pears, romaine and feta cheese, pumpkin seeds, buttermilk dressing 7-

SOUTHERN CAESAR SALAD

romaine, maple pepper bacon, fried grits croutons, caesar dressing 7-

SHE CRAB SOUP

topped with lump crab meat, sherry and chives cup 6- bowl 7-

SOUP DU JOUR

cup 5- bowl 6-

ADD PARMESAN OYSTERS TO ANY SALAD 9-

O C E A N & L A N D

* SEAFOOD & GRITS

shrimp, scallops, sweet corn, house cured tomatoes, mushrooms, maple bacon over pepper jack grits, scallions, gorgonzola 23-

* SHRIMP & GRITS

marinated shrimp, andouille sausage, peppers, smoked honey pork jus, green onions 18-

*CRISPY PAN SEARED CATFISH

smoked butter bean potato puree, creamed leeks with crayfish and andouille sausage, chopped blue cheese apple slaw 18-

†*PAELLA

poached mussels, clams, grilled shrimp, salmon with chorizo saffron rice, peas and vegetables, pork jus 22-

LUMP CRAB CAKES

cream corn, arugula salad with blue cheese, pecans and granny smith apples dressed with balsamic 20- half 13-

* CRUSTED RACK OF LAMB

mustard- bread crumb crusted lamb, butter nut squash, swiss chard, roasted beets, red grape balsamic reduction, pistachio 22-

†*PORT WINE GLAZED ANGUS BEEF SHORT RIB

rutabaga celeriac puree, braised cabbage with sweet peas, maple pepper bacon, parmesan brittle 19-

†* SEARED SHETLAND ISLANDS SALMON

crispy pimento cheese grits cake, butter beans, Italian sausage, sweet peppers, leek jus 19-

†* CARPET BAGGER

two four ounce filets mignons, parsnip smashed potatoes, parmesan fried oysters, red wine veal reduction, béarnaise 28- half 18-

À L A C A R T E

†* FILET MIGNON

eight ounces grilled and baked topped with pimento cheese served over a red wine veal reduction 19-

†* SEARED SHETLAND ISLANDS SALMON

roasted beet salad, goat cheese, pine nuts, honey thyme vinaigrette 16-

* PARMESAN FRIED OYSTERS

sweet corn remoulade 15-

*PAN ROASTED BONE IN CHICKEN

leek jus 14-

* PAN SEARED SCALLOPS

ginger miso vinaigrette 16-

LUMP CRAB CAKES

served with corn remoulade 16-

†* THE GLENWOOD GRILL BURGER

pimento cheese, horseradish sauce, fried green tomato, fried shallots 14-

À L A C A R T E S I D E S

PARSNIP MASHED POTATOES 5-

BEET & GOAT CHEESE SALAD, PINE NUTS 6-

CREAMED SPINACH 5-

BRUSSELS SPROUTS 5-

LOADED CHEESE GRITS (BACON, TOMATO, SCALLIONS) 6-

ARUGULA SALAD 5-

CREAMED CORN AND PARMESAN 5-

COLLARD GREENS 5-

BAKED MACARONI AND CHEESE 5-

JOHN WRIGHT ~ EXECUTIVE CHEF

† Items may be cooked to order

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert us if you have any known food allergies or dietary restrictions