



## S M A L L P L A T E S

### FRIED GREEN TOMATO

*black eyed pea relish, bacon jam, smoked tomato horseradish dressing, pimento cheese 7-*

### PIMENTO CHEESE CRAB BAKE

*whipped pimento cheese, crab and parmesan crust, toasted cheesy bialy bread 9-*

### BRAISED CRISPY PORK BELLY

*grilled pineapple, pickled onion cabbage slaw, queso fresco, chipotle honey 9-*

### LOBSTER MAC & CHEESE

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

### \* "LOW COUNTRY" MUSSELS

*onions, chopped collards, tasso ham, seafood broth, green tomato relish, crispy cheese bread 9-*

### SHAVED BEET SALAD

*almond walnut crumble, raspberry vinaigrette, feta, shaved golden and red beets, micro greens, 7-*

### CHOPPED SALAD

*corn, avocado, tomato, bacon, eggs, Maytag blue cheese dressing, romaine. 8-*

### 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

### \* SHRIMP & GRITS

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

### \* SEAFOOD & GRITS

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

### \*CRISPY PAN SEARED CATFISH

*brussels sprouts, parsnip potatoes, blue cheese bacon slaw, onion jus 18-*

### GRILLED MARINATED SWORDFISH

*charred tomatillo onion coulis, sautéed black eyed peas, spinach and artichokes, green tomato chow chow 19-*

### †\*PAN SEARED SCALLOPS

*grilled goat cheese polenta, sweet pea arugula broth, chilled asparagus roasted pepper salad, grana padano cheese 22-*

### LUMP CRAB CAKES

*creamed corn, arugula salad with blue cheese, pecans and granny smith apples dressed with balsamic 21- half 13-*

### \* FIVE SPICED DUCK BREAST

*crispy pan seared duck, scallion sticky rice cake, shitakes, cabbage, sugar peas, miso ginger sesame dressing 22-*

### †\*BRAISED BONELESS ANGUS BEEF SHORT RIB

*garlicky rappini, shitake mushroom, house cured tomatoes, celeriac Yukon potato puree, port wine glaze 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 29- 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 21-*

### †\* SEARED SHETLAND ISLANDS SALMON

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

### \* PARMESAN FRIED OYSTERS

*sweet corn remoulade 17-*

### \*PAN ROASTED BONE IN CHICKEN

*Caramelized onion leek jus 14-*

### \* PAN SEARED SCALLOPS

*ginger miso vinaigrette 17-*

### LUMP CRAB CAKES

*served with corn remoulade 17-*

### †\* 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-**

**ARUGULA SALAD 6-**

**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*