



S M A L L P L A T E S

FRIED GREEN TOMATOES

old bay shrimp salad, pimento cheese, roasted pepper mustard vinaigrette 7-

PIMENTO CHEESE PLATE

house made pickles, grilled flat bread 7-

CILANTRO LIME SHRIMP

cabbage, tomatoes, chipotle grilled peach vinaigrette, crispy avocado 9-

LOBSTER MAC & CHEESE

cavatappi pasta, lobster, pepper jack, cheddar, grana padana cheese, focaccia 9-

*POACHED MUSSELS

white wine, tomatoes, garlic, herbs, leek jus, cheesy focaccia bread 9-

ROASTED BEET PROSCIUTTO SALAD

whipped herb goat cheese wrapped in prosciutto, spiced pecans, grapefruit, raspberry vinaigrette 8-

CHOPPED SALAD

corn, avocado, tomato, bacon, eggs, 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 3

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 22-

*PAN FRIED CATFISH

black eyed pea hoppin john, all day collard, blue cheese pickled cabbage slaw, red pepper aioli. 18-

*MISO GLAZED HALIBUT

ginger laced sweet potatoes, sautéed shitakes and asparagus with citrus ponzu scallion vinaigrette. 22-

†*RARE AHI TUNA

rice cracker crusted rare tuna, sweet pea lemon jasmine rice, avocado cucumber salad, roasted pepper dressing. 19-

LUMP CRAB CAKES

chive mashed potatoes, sweet corn relish, arugula salad with balsamic, blue cheese, spiced pecans, granny smith 21- half 13-

*GRILLED RACK OF LAMB

pan roasted baby potatoes with shallots, cremini mushrooms, chimichurri and balsamic reduction 24-

†*HONEY BALSAMIC CHICKEN

pan roasted chicken, tasso ham crispy grits cake, roasted pepper garlic sauce, sautéed corn, spinach and zucchini with parmesan 19-

†* SEARED SHETLAND ISLANDS SALMON

fennel dill lemon cream with poached mussels, crispy three cheese risotto croquette, shaved brussels sprout slaw with pickled onions and sweet peppers. 21-

†* 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 SEARED SCALLOPS

ginger miso vinaigrette 17-

LUMP CRAB CAKES

served with corn remoulade 17-

†* THE GLENWOOD GRILL BURGER

pimento cheese, house made pickles, marinated tomato, lettuce 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*