



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-

CRAB & SPINACH CROQUETTE

crab, spinach cheese with roasted pepper goat cheese crema, brussels slaw 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-

POACHED PEAR & BEET SALAD

arugula, pears, beets, gorgonzola, pecan 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

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 peas & rice, all day collards, green tomato chow chow, red pepper aioli. 18-

*MARINATED MAHI MAHI

carolina gold rice with grilled shrimp and tasso ham, chipotle corn jus 21-

†*GRILLED PORK TENDERLOIN

butter beans and roasted butternut squash, savory leek bread pudding, bourbon apple pecan sauce. 21-

*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-

* SPINACH & GORGONZOLA CRUSTED ANGUS BEEF SHORT RIBS

Pimento cheese grits, mushroom caramelized onion jus, black eyed pea relish. 19-

†* SEARED SHETLAND ISLANDS SALMON

potato leek puree, sautéed cabbage with peas, shitakes and bacon, lemon shallot butter. 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-

*HONEY GLAZED PAN ROASTED CHICKEN

roasted pepper goat cheese sauce 16-

* PAN SEARED SCALLOPS

ginger miso vinaigrette 17-

*LUMP CRAB CAKES

served with corn remoulade 17-

†* THE GLENWOOD GRILL BURGER

pimento cheese, house made pickles, caramelized onions, horse radish sauce 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

~We accept American Express, Discover, MasterCard and Visa. No checks, please. Please go outside for cell phone calls. ~