



DINNER MENU

STARTERS | SMALL PLATES

- FRIED GREEN TOMATOES 12**
Old Bay Shrimp Salad, Pimento Cheese, Yellow Pepper Vinaigrette
- PARMESAN HERB CRUSTED CALAMARI 14**
Pepperoncini Salad, Roasted Tomato Garlic Marinara
- MUSSELS PROVENCAL 13**
PEI Mussels, Garlic Tomato Herb Provençal Sauce, Herb Baguette
- OYSTERS ROCKEFELLER 16**
Parmesan Fried Oysters (6), Flatbread, Horseradish Sauce
- CHILI GLAZED PORK BELLY 14**
Chili Glazed Pork Belly, Sweet Drop Peppers, Poblano Corn Puree, Blue Cheese Mustard Slaw

SOUPS | SALADS

- SHE CRAB SOUP CUP 7 | BOWL 9**
Lump Crab, Sherry, Chives
- SOUP DU JOUR CUP 6 | BOWL 8**
- SOUTHERN CAESAR SALAD 12**
Romaine Lettuce, Maple Pepper Bacon, Fried Grit Croutons, House Caesar Dressing
- CHOPPED WEDGE SALAD 12**
Iceberg Lettuce, Tomatoes, Pickled Onions, Maple Pepper Bacon, Maytag Blue Cheese Dressing

SALAD ADD ON:
CHICKEN 8 | SHRIMP ^(GRILLED OR FRIED) 10 | OYSTERS 11 | PAN SEARED **SALMON 12 |

A LA CARTE CHOICE OF SIDE

- PARMESAN FRIED OYSTERS 23**
Corn Remoulade Sauce
- PAN SEARED SCALLOPS 24**
Ginger Miso Vinaigrette, Asian Slaw
- LUMP CRAB CAKES 24**
Corn Remoulade
- PAN SEARED **SALMON 22**
Lemon Caper Butter
- **FILET MIGNON 38**
8 OZ Grilled, Pimento Cheese, Red Wine Veal Reduction
- BLUE CHEESE SHORT RIBS 25**
Cabernet Veal Reduction
- GLENWOOD GRILL **BURGER 19**
Pimento Cheese, House Pickles, Caramelized Onion, Horseradish Sauce

OCEAN | LAND ENTREES

- GRILLED RACK OF **LAMB 38**
Au Gratin Potatoes, Sautéed Broccolini, Roasted Tomatoes, Toasted Pistachio Crumble, Balsamic Fig Reduction
- SHRIMP & GRITS 24**
Sautéed Shrimp, Andouille Sausage, Pepper Jack Grits, Smoked Tasso Ham Gravy, Green Tomato Relish
- LUMP CRAB BAKED HALIBUT 34**
Celeriac Potato Puree, Roasted Fennel and Leeks with Sweet Roasted Tomato Herb Sauce
- SEAFOOD & GRITS 28**
Shrimp, Scallops, Sweet Corn, House Cured Tomatoes, Mushroom, Maple Bacon, Pepper Jack Grits, Scallions
- CHICKEN FETTUCCINE 28**
Pan Roasted Chicken Thigh, Mushroom Lemon Caper Sauce Tossed with Roasted Tomatoes, Peas, Fettuccine and Grana Padana Cheese
- LUMP CRAB CAKES FULL 28 | HALF 19**
Maque Choux, Tomato Aioli, Arugula Salad, Candied Pecans, Granny Smith Apples, Blue Cheese Crumbles, Balsamic Dressing
- **PAN SEARED SALMON 26**
Sweet Pea Roasted Tomato Parmesan Risotto, Truffle Mushroom Sauce, Shaved Fennel Salad
- BONE IN BERKSHIRE PORK CHOP 34**
Pimento Cheese Grits, Butter Beans, Tomatoes, Tomato Bacon Jus
- CARPETBAGGER FULL 40 | HALF 30**
Two 4 oz. **Filet Mignon, Parsnip Mashed Potatoes, Parmesan Fried Oysters, Red Wine Veal Reduction, Bearnaise
- CRISPY NC CATFISH 23**
Hoppin’ John, Chow Chow, Tomato Creole Jus, Collards

**split entrees additional \$2.00 charge*

SIDES ⁷

- Parsnip Mashed Potatoes
- Sautéed Spinach
- Creamed Spinach & Gruyere
- Creamed Corn & Parmesan
- All Day Collard Greens
- Side Salads | Chopped Wedge, Arugula Or Caesar |
- Brussels Sprouts, Tomato Bacon Jam Almonds
- Roasted Beets, Pine Nuts & Goat Cheese
- French Onion Macaroni & Cheese
- Regular Or Sweet Potato Fries
- Parmesan Cauliflower

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.