



# DINNER MENU

## STARTERS | SMALL PLATES

**FRIED GREEN TOMATOES 11**  
*pimento cheese, sweet corn relish, tomato bacon jam.*

**SESAME SEARED AHI \*\*TUNA 14**  
*ginger sesame sauce, cucumber pickle onion salad, sweetie drops, puffed rice*

**POACHED PEI MUSSELS 13**  
*roasted leek white wine clam sauce with stewed tomatoes with basil-herb cheese baguette.*

**OYSTERS ROCKEFELLER 16**  
*G-Grill style, chef's saltines, horseradish sauce, parmesan fried oysters (6), cast iron skillet*

**PORK BELLY STREET CORN DIP 12**  
*grilled corn-queso fresco, pepper jack pickled onions hot skillet with grilled flat bread*

**SHE CRAB SOUP C7, B9**  
*lump crab, sherry, chive*

**SOUP DU JOUR C6, B8**

**WATERMELON BLUEBERRY FETA SALAD 12**  
*local mixed greens, feta, toasted pine nuts-orange poppy dressing.*

**SOUTHERN CAESAR SALAD 11**  
*romaine, maple pepper bacon, fried grit croutons, house caesar dressing*

**CHOPPED WEDGE SALAD 11**  
*iceberg, tomatoes, pickled onion, maple pepper bacon, Maytag blue cheese dressing.*

**SALAD ADD ON:**  
*Chicken 8 | Shrimp (grilled or fried) 10 | Oysters 10 | pan seared \*\*salmon 12*

## OCEAN & LAND ENTREES

**GRILLED RACK OF \*\*LAMB 38**  
*celeriac potato puree-sauteed broccolini with garlic and roasted tomatoes-toasted almond crumble-balsamic reduction.*

**SHRIMP & GRITS 24**  
*sauteed shrimp andouille sausage, smoked tasso ham gravy, pepper jack grits, green tomato relish*

**SEAFOOD & GRITS 28**  
*shrimp, scallops, sweet corn, house cured tomatoes, mushroom, maple bacon, pepper jack grits, scallions*

**SEARED RARE \*\*AHI TUNA 26**  
*spring pea basil parmesan risotto, shaved fennel apple salad, roasted tomato garlic dressing.*

**CHICKEN PICCATA 26**  
*roasted garlic potato pommes puree, tomato artichoke tapenade, lemon caper sauce.*

**LUMP CRAB CAKES FULL 28 | HALF 19**  
*maque choux, tomato aioli, arugula salad with balsamic, candied pecans, granny smith apples.*

**\*\*PAN SEARED SALMON 26**  
*au gratin potatoes, sauteed green beans and toasted almonds, tarragon mustard cream sauce.*

**BONE IN BERKSHIRE PORK CHOP 34**  
*pimento cheese grits, butter beans and tomatoes with 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*

*\*split entrees additional \$2.00 charge*

## A LA CARTE - CHOICE OF SIDE

**\*\*FILET MIGNON 38**  
*8oz, grilled & topped w/ 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,*

**PARMESAN FRIED OYSTERS 23**  
*corn remoulade sauce*

**PAN SEARED \*\*SALMON 22**  
*lemon caper sauce*

**PAN SEARED SCALLOPS 24**  
*ginger miso vinaigrette, asian slaw*

**LUMP CRAB CAKES 24**  
*corn remoulade,*

*\*split entrees additional \$2.00 charge*

## A LA CARTE SIDES 7

*parsnip mashed potatoes  
creamed spinach & gruyere  
creamed corn & parmesan  
all day collard greens*

*arugula salad  
brussels sprouts-tomato bacon jam almonds  
beet, pine nut & goat cheese salad*

*french onion macaroni & cheese-skillet  
regular or sweet potato fries  
parmesan cauliflower onions panko*

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

