



SUNDAY SUPPER

SOUP | SALADS | APPETIZERS

CHARLESTON SHE CRAB SOUP C8 | B9  
*Sherry, chives.*

SOUP DU JOUR C 8 | B9

ROASTED BEET SALAD 11  
*shaved fennel, toasted almonds,  
orange ginger dressing, goat cheese.*

SOUTHERN CAESAR SALAD 11  
*Pepper jack grits croutons, maple pepper bacon,  
parmesan.*

CHOPPED WEDGE 11  
*Iceberg, pickled onions, tomatoes, maple pepper bacon  
Maytag blue cheese dressing.*

SALAD ADD ON: Chicken 10 | Shrimp (grilled or fried) 11 | Oysters 14 | Shetland Island Salmon\*\* 14

LAND & OCEAN

CARPETBAGGER FULL 40 | HALF 30  
*Two 4 oz. \*\*Filet mignon, parsnip potatoes,  
parmesan fried oysters, bearnaise sauce,  
cabernet veal reduction.*

SHRIMP & GRITS 23  
*Sautéed shrimp, Italian sausage,  
smoked tasso ham gravy, green tomato relish*

SEAFOOD & GRITS 26  
*Shrimp, scallops, sweet corn, house cured tomatoes,  
mushroom, maple bacon, light cream, pepper jack grits,  
scallions.*

GRILLED BERKSHIRE PORK CHOP 32  
*Celeriac mashed potatoes, italian sausage,  
garlic rapini with heirloom cherry tomatoes,  
herb chicken jus.*

CHICKEN PICATTA G-GRILL STYLE 24  
*Breaded fried, roasted garlic pommes puree,  
lemon caper butter, tomato artichoke tapenade.*

FRIED GREEN TOMATOES 13  
*Old bay shrimp salad, pimento cheese,  
red pepper vinaigrette.*

SMOKED SALMON DIP 13  
*Herb baguette smoked paprika.*

PIMENTO CHEESE PLATE 12  
*Local greens, grilled flatbread.*

POACHED MUSSELS 14  
*Chorizo sauce, poached mussels, crispy cheesy sourdough.*

OYSTERS ROCKEFELLER 16  
*Parmesan fried oysters spinach rockefeller,  
horseradish sauce, hot skillet, grilled flat bread.*

CRISPY CA JUN CATFISH 21  
*Hoppin John, all day collards, tomato crole, chow chow.*

LUMP CRAB CAKES FULL 28 | HALF 19  
*Maque choux, tomato aioli, arugula salad with balsamic,  
spiced pecans, gorgonzola.*

SALMON\*\* & RISOTTO 23  
*Pan Seared \*\*Salmon sweet pea roasted tomato  
parmesan tomato fennel salad, yellow pepper coulis.*

GRILLED RACK OF \*\*LAMB  
FULL 40 | HALF 28  
*Rosemary white bean puree, tomato olive feta salad,  
chimi churri.*

SEARED RARE AHI TUNA 32  
*Ginger scallion rice, chilled sesame cucumber salad,  
ginger carrot fennel jus.*

\*split entrees additional \$2.00

A LA CARTE | CHOICE OF SIDE |

FILET MIGNON 38  
*8oz \*\*Filet grilled and topped with pimento cheese,  
red wine veal reduction*

BLUE CHEESE SHORT RIBS 25  
*Cabernet veal reduction*

GLENWOOD GRILL BURGER 18  
*Pimento cheese, caramelized onions, horseradish sauce  
housemade pickles, Challa roll*

SEARED SCALLOPS 23  
*Asian slaw, ginger miso*

PARMESAN FRIED OYSTERS 22  
*Corn remoulade sauce*

PAN SEARED SALMON\*\* 21  
*Seared 6 oz. \*\*Salmon*

LUMP CRAB CAKES 24  
*Corn remoulade*

A LA CARTE SIDES 7

*Parsnip mashed potatoes  
Creamed spinach  
Creamed corn & parmesan*

*Collard greens  
Arugula salad  
Brussels sprouts  
Beet, pine nut & goat cheese salad*

*Parmesan cauliflower  
Baked macaroni & cheese  
Regular or sweet potato fries*

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