



LUNCH MENU

STARTERS | SMALL PLATES

- FRIED GREEN TOMATOES 12**
Old Bay Shrimp Salad, Pimento Cheese, Yellow Pepper Vinaigrette
- CHILI GLAZED PORK BELLY 14**
Chipotle Mustard Glazed Pork Belly, Mexican Corn Salad with Cotija Cheese and Sweet Drop Peppers
- PIMENTO CHEESE PLATE 12**
8 Oz., Grilled Flatbread
- CHICKEN SALAD PLATE 16**
Mixed Greens, Fresh Fruit, Honey Truffle Vinaigrette
- **SALMON SALAD 18**
Mixed Greens, Roasted Tomatoes, Artichokes, Feta, Pine Nuts, Roasted Garlic Tomato Vinaigrette

SOUPS | SALADS

- SHE CRAB SOUP CUP 7 | BOWL 9**
Lump Crab, Sherry, Chives
- SOUP DU JOUR CUP 6 | BOWL 8**
- CHICKEN SAUSAGE GUMBO CUP 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) 12 | OYSTERS 14 |**
- PAN SEARED **SALMON 12 |**

ENTREES

- SHRIMP & GRITS 19**
Sauteed Shrimp, Andouille Sausage, Smoked Tasso Ham gravy, Pepper Jack Grits, Green Tomato Relish
- FRIED GROUPER SANDWICH 19**
Lemon Caper Mayonnaise, Blue Cheese Mustard Slaw, Hoagie Roll, Choice Of Side
- LOADED GUMBO 17**
Grilled Shrimp, Red Beans and Rice
- GLENWOOD GRILL **BURGER 19**
Pimento Cheese, House Pickles, Caramelized Onion, Horseradish Sauce, Choice Of Side

- SHEPHERD’S PIE 19**
Onion, Celery, Carrots, Green Beans, Corn, Steak, Peas, Topped with Cheddar Mashed Potatoes, Served In A Hot Skillet
- GREEN TOMATO BLT 16**
Fried Green Tomatoes, Pimento Cheese, Maple Pepper Bacon, Arugula, Basil Mayo On Sourdough
- CHICKEN PICATTA 19**
Roasted Garlic Pommies Puree, Lemon Caper Sauce, Tomato Artichoke Tapenade
- SHRIMP RISOTTO 19**
Roasted Tomato Sweet Pea And Parmesan Risotto, Toasted Almonds, Yellow Pepper Coulis

- OYSTER ENTREE 19**
Parmesan Fried Oysters, Hoppin’ John, All Day Collards, Horseradish Sauce

- LUMP CRAB CAKE | SINGLE 19 | DOUBLE 28 |**
Maque Choux, Tomato Aioli, Arugula Salad, Candied Pecans, Granny Smith Apples, Balsamic Dressing

- SALMON CAKES 16**
Green beans, Candied Pecans, Mashed Potatoes, Lemon Dill Cucumber Remoulade

- LUNCH PASTA 17**
Pan Roasted Chicken Thigh, Mushroom Lemon Caper Sauce Tossed with Roasted Tomatoes, Peas, Fettuccine and Grana Padana Cheese

- HALF CHICKEN SALAD SANDWICH AND SOUP 16**
Toasted Sourdough, Balsamic Arugula, Tomato, Choice Of Soup Of The Day Or She Crab

**split entrees additional \$2.00 charge*

SIDES ⁷

- Parsnip Mashed Potatoes
- Creamed Corn & Parmesan
- All Day Collard Greens
- Arugula Side Salad
- Chopped Wedge Side Salad
- Brussels Sprouts, Tomato Bacon Jam Almonds
- Beet, Pine Nut & Goat Cheese Salad
- French Onion Macaroni & Cheese
- Regular Or Sweet Potato Fries
- Fresh Fruit

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Please alert us if you have any known food allergies or dietary restrictions. *ITEMS MAY BE COOKED TO ORDER.