



DINNER MENU

STARTERS | SMALL PLATES

FRIED GREEN TOMATOES 12
pimento cheese, sweet corn relish, tomato bacon jam.

PARMESAN CRUSTED JUMBO CALAMARI 14
roasted garlic tomato marinara, peppeoncini salad

MUSSELS PROVENCAL 13
PEI mussels with garlic tomato herb Provencal sauce, herb baguette.

OYSTERS ROCKEFELLER 16
G-Grill style, grilled flatbread, horseradish sauce, parmesan fried oysters (6), cast iron skillet

PORK BELLY STREET CORN DIP 14
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

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 32U IT
shrimp, scallops, sweet corn, house cured tomatoes, mushroom, maple bacon, pepper jack grits, scallions

SEARED RARE **AHI TUNA 28
ginger scallion jasmine rice-sesame cucumber pickled onion salad-sweetie drop peppers-ginger sesame sauce..

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

CRISPY NC CATFISH 23 *hoppin' john, chow chow, all day collards tomato creole jus*

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

SEAFOOD RISOTTO 34
shrimp, mussels, crispy calamari- fennel roasted tomato risotto with a shellfish butter.

****PAN SEARED SALMON 26**
au gratin potatoes sauteed green beans and toasted almonds, fennel mustard tarragon 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*

**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.

