



D I N N E R

S O U P | S A L A D S | A P P E T I Z E R S

**CHARLESTON SHE CRAB SOUP** C8 | B9  
*Sherry; chives*

**SOUP DU JOUR** C 7 | B8

**SPICED PEAR SALAD** 11  
*Local greens-candied walnut crunch-goat cheese-cranberries-orange poppy dressing-spiced pears*

**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*

L A N D & O C E A N

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

**GRILLED RACK OF \*\*LAMB 38**  
*brown sugar roasted baby sweet potatoes with candied pecans, coriander roasted carrot sauce, fennel apple salad*

**GRILLED PORK TENDERLOIN 26**  
*Chipotle black bean puree, grilled pineapple tomato pico di gallo, sweet poblano sauce.*

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

**SPECIAL DU JOUR \* MARKET PRICE**

**SESAME AHI TUNA 14**  
*chilled cucumber salad, miso sesame ginger jus, toasted puffed rice, sweety drops.*

**OYSTER ROCKEFELLER G-GRILL STYLE 16**  
*Rockefeller, flat bread, horseradish sauce*

**POACHED P.E.I MUSSELS 13**  
*Ginger shallot garlic white wine tomatoes, herb baguette, tomato fennel relish*

**PORK BELLY & STREET CORN DIP 13**  
*grilled corn,cotija cheese, pepper jack, pickled onions*  
*crispy pork belly; chili glazed, flat bread.*

**FRIED GREEN TOMATOES 11**  
*Pimento cheese, tomato bacon chutney; corn relish*

**FLOUNDER AMANDINE 26**  
*Potato au gratin, sauteed green beans with toasted almonds, lemon almond butter sauce*

**CRISPY CATFISH 21**  
*Hoppin John, all day collards, tomato creole, 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*

**SHRIMP & GRITS 23**  
*Saut ed shrimp, Italian sausage, smoked tasso ham gravy; green tomato relish*

**SEAFOOD & GRITS 26**  
*Shrimp, pan seared scallops, sweet corn, house cured tomatoes, mushroom, maple bacon, light cream, pepper jack grits, scallions*  
*\*split entrees additional \$2.00*

A L A C A R T E | C H O I C E O F S I D E |

**FILET MIGNON 38**  
*8oz \*\*Filet grilled & 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 L A C A R T E S I D E S 7

- \*parsnip mashed potatoes*

*\*fries*

*\*parsesan panko roasted cauliflower*
- \*French onion skillet mac & cheese*

*\*brown sugar sweet potato candied pecans*

*\*roasted beet goat cheese pine nuts*
- \*crispy brussels tomato chutney toasted almonds*

*\*all day collards*

*\*side arugula*
- \*parmesan creamed corn*

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