



SUNDAY SUPPER

SOUP | SALAD | SMALL PLATES

FRIED GREEN TOMATOES 11
old bay shrimp salad, pimento cheese, red pepper vinaigrette

PORK BELLY STREET CORN DIP 12
chili glazed-grilled corn with pepper jack-pickled onions-scallions-grilled flat bread.

POACHED MUSSELS 13
shallot ginger tomato jus, herb baguette

OYSTERS ROCKEFELLER GG STYLE 16
hot skillet, parmesan fried oysters, flat bread, horseradish sauce.

SESAME SEARED RARE AHI TUNA 13
4 OZ. ginger sesame miso jus, chilled cucumber salad, sweetie drops, seasoned puffed rice.

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

SOUP DU JOUR C7 | B8

SPICED PEAR SALAD 11
local greens-goat cheese-candied walnut crunch-cranberries-spiced pears-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

ROTATING BLUE PLATE SPECIAL
CHEF’S CHOICE | 22.00
served w/ choice of side salad caesar or house salad or cup of soup

ENTREES

SHRIMP & GRITS 23
sautéed shrimp, andouille sausage, smoked tasso ham gravy; over pepper jack grits & green tomato relish garnish

GRILLED **PORK TENDERLOIN 26
chipotle black beans, grilled pineapple pico di gallo, sweet poblano sauce.

CHICKEN PICATTA 24
roasted garlic pommes puree, tomato artichoke tapenade, lemon caper sauce.

SALMON ** RISOTTO 23
sweet pea, roasted tomato parmesan risotto, yellow pepper coulis, tomato fennel relish

SEAFOOD & GRITS 26
shrimp, seared scallops, sweet corn, light cream, roasted tomatoes, mushroom, maple bacon, pepper jack grits, scallions,

MARINATED GRILLED SWORDFISH 28
crispy blackeyed pea cake, grilled shrimp, sauteed arugula heirloom cherry tomatoes, lemon herb tomato butter.

LUMP CRAB CAKES FULL 28| HALF 19
maque choux, tomato aioli,arugula salad with balsamic-spiced pecans,gorgonzola

CARPETBAGGER FULL 40 | HALF 30
*two 4 oz **filet mignon, parsnip mashed potatoes, parmesan fried oysters, red wine veal reduction, bearnaise*

GRILLED RACK OF **LAMB FULL RACK 40 | HALF RACK 26
rosemary infused white bean puree, tomato olive feta, chimi churri.

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, blue cheese spinach crusted

PARMESAN FRIED OYSTERS 21 *corn remoulade sauce*

PAN SEARED SEA SCALLOPS 23
asian salad, ginger miso vinaigrette.

***GLENWOOD GRILL BURGER 17**
pimento cheese, house pickles, caramelized onion, horseradish

A LA CARTE SIDES 7

<i>parsnip mashed potatoes</i>	<i>cheese grits</i>	<i>arugula salad</i>
<i>baked mac & cheese</i>	<i>crispy brussels</i>	<i>cauliflower & onions</i>
<i>parmesan creamed corn</i>	<i>all day collard greens</i>	
	<i>side beet salad</i>	

*ITEMS MAY BE COOKED TO ORDER. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASEYOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ALERT US IF YOU HAVE ANY KNOWN FOOD ALLERGIES ORDIETARY RESTRICTIONS.