



LUNCH MENU

SOUP | SALAD | APPETIZERS

- FRIED GREEN TOMATOES 12**
Old bay shrimp salad, pimento cheese, roasted red pepper vinaigrette
- TOMATO OLIVE FETA BRUSCHETTA 12**
Herb baguette
- PIMENTO CHEESE PLATE 12**
8 oz. with grilled flatbread
- SALMON** SALAD 18**
Mixed greens, roasted tomatoes, artichokes, feta, pine nuts, roasted garlic tomato vinaigrette
- SESAME CHICKEN SALAD 18**
Grilled broccoli salad with pickled onion, daikon, carrot, cabbage cucumber, crispy wonton ginger miso vinaigrette, toasted sesame

- SHE CRAB SOUP C 7, B 9**
Lump crab, sherry, chive
- SOUP DU JOUR C 7, B 8**
- SOUTHERN CAESAR SALAD 10**
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
- ARUGULA SALAD 11**
Arugula, granny smith, candied pecans, gorgonzola, balsamic vinaigrette,
- CHICKEN SALAD PLATE 16**
Mixed greens, fresh fruit, honey thyme vinaigrette

SALAD ADD ON: chicken- 8, shrimp (grilled or fried)-10, oysters-11, Shetland island **salmon-12

ENTREES

- SHRIMP & GRITS 19**
Sautéed shrimp, smoked tasso ham gravy, andouille sausage, over pepper jack grits & green tomato relish garnish
- LEMON SHRIMP RISOTTO 19**
Sautéed shrimp, lemon zest, sugar, snap peas, roasted tomatoes, toasted almonds, yellow pepper coulis
- BAHN MI SANDWICH 18**
Pickled cucumber, onion, carrot, cabbage, daikon, roast beef, ginger aioli, bahn mi roll
- TACO DU JOUR 18**
Corn tortilla, grilled pineapple pico di gallo, ginger aioli, chow chow
- GLENWOOD GRILL **BURGER 17**
Pimento cheese, house made pickles, caramelized onions, horseradish sauce & Choice of side

- PARMESAN FRIED OYSTERS 19**
Hoppin’ john, all day collards, horseradish sauce
- CHICKEN SAUSAGE GUMBO 17**
Red beans & rice, grilled shrimp (3)
- GREEN TOMATO BLT 16**
Fried green tomatoes, pimento cheese, bacon, basil mayo, balsamic, arugula on sourdough & Choice of side
- LUMP CRAB CAKE 19**
Maque choux, arugula, apples, candied pecans, blue cheese crumble, tomato aioli, balsamic
- SALMON CAKES 16**
Blackened salmon cakes, pepper jack grits, succotash, roasted garlic tomato vinaigrette
- LUNCH PASTA 17**
Grilled chicken or shrimp, orzo pasta, grilled vegetables, heirloom cherry tomatoes, lemon herb ricotta sauce

A LA CARTE SIDES 7

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| <i>Parsnip mashed potatoes</i> | <i>Cheese grits</i> | <i>Side beet salad</i> |
| <i>Regular or sweet potato fries</i> | <i>Brussels sprouts</i> | <i>Arugula salad</i> |
| <i>Creamed corn & parmesan</i> | <i>All day collard greens</i> | <i>Fresh fruit</i> |
| | <i>Baked mac & cheese</i> | <i>Grilled vegetables</i> |

**ITEMS MAY BE COOKED TO ORDER. *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.