



# SUNDAY SUPPER

## SOUP | SALAD | SMALL PLATES

**FRIED GREEN TOMATOES 10**  
*old bay shrimp salad, pimento cheese, red pepper vinaigrette*

**CHILI GLAZED PORK BELLY 10**  
*fennel apple salad-citrus vinaigrette-lemon garlic potato puree  
sweety drop peppers.*

**POACHED MUSSELS 13**  
*roasted garlic tomato leek jus-cheesey Ciabatta bread-charred  
lemon oil.*

**CRAB DIP 16**  
*lump, claw, parmesan, pepper jack, gruyere, herb panko,  
grilled flatbread*

**LOBSTER MAC & CHEESE~11**  
*three cheese mornay sauce-lobster-basil-herb panko-baked*

**PARMESAN FRIED OYSTERS & GRITS**  
*pepper jack grits-sweet corn relish-horseradish sauce*

**SHE CRAB SOUP C 7, B 9**  
*lump crab, sherry, chive*

**SOUP DU JOUR C 7- B 8**

**CHICKEN ANDOUILLE GUMBO C7, B8**

**LOADED GUMBO 18**  
*add beans & rice and grilled shrimp (3)*

**ROASTED BEET SALAD ~11**  
*lemon ricotta beet puree-roasted beets-local mixed greens  
citrus vinaigrette-candied pecans-goat cheese*

**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*

## ENTREES

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

**HERB ROASTED BONE-IN CHICKEN 24**  
*fingerling potatoes-shiitakes-fennel-rapini-lemon caper browned  
butter 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,*

**\*SEARED RARE AHI TUNA~28**  
*lemon chive potatoes-sesame ginger green bean salad  
tomato fennel white balsamic vinaigrette*

**LUMP CRAB CAKES FULL 28 | HALF 19**  
*horseradish potatoes-sweet corn relish-tomato aioli-arugula salad-  
with balsamic-granny smith-candied 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**  
*cous cous w/ grilled zucchini, asparagus tips, roasted tomatoes,  
feta, crispy chick peas, soubise sauce, lemon parsley oil*

## ROTATING BLUE PLATE SPECIAL

### CHEF'S CHOICE | 19

*served w/ choice of side salad caesar or house salad or cup of soup*

## A LA CARTE

**\*FILET MIGNON 38**  
*8oz, grilled & topped w/pimento cheese,  
red wine veal reduction, choice of side*

**\*PARMESAN FRIED OYSTERS 21**  
*corn remoulade sauce, choice of side*

**\*GLENWOOD GRILL BURGER 16**  
*pimento cheese, house pickles, caramelized onion,  
horseradish, choice of side*

**\*PAN SEARED SALMON 21**  
*choice of side*

## A LA CARTE SIDES 7

*parsnip mashed potatoes  
regular or sweet potato fries  
parmesan creamed corn*

*cheese grits  
brussels sprouts  
all day collard greens  
baked mac & cheese*

*side beet salad  
arugula salad  
cauliflower & onions*