

-WINE ON TAP-

17 ROSE, 9

Tuck Beckstoffer Hogwash Napa, California

15 PINOT GRIGIO, 8

Luna, Napa, California

14 SUPER TUSCAN, 9

Querceto, Tuscany, Italy

16 CABERNET, 10

Seventy Five Wine, California

-BUBBLY, WHITE & ROSE-

BUBBLES BY THE GLASS

NV ROSE CAVA BRUT, 8/25

Los Monteros, Spain

BUBBLES BY THE BOTTLE

NV SYRAH, 34

Steele Black Bubbles, Lake County, CA

NV SPECIAL CUVÉE BRUT, 89

Bollinger, Ay, France

NV LAMIABLE EXTRA BRUT GRAND CRU, 50

Champagne, France

NV DRAPIER BRUT NATURE, 71

Urville, France

2009 MOET & CHANDON GRAND VINTAGE BLANC

Champagne, France, 110

WHITE & ROSE BY THE GLASS

17 ROSE, 9/33

Ferrari Carano, Sonoma, CA

16 CHENIN BLANC, 8/27

Essay, South Africa

17 SAUVIGNON BLANC, 9/33

Les Roches Touraine, Loire, France

17 CHARDONNAY 8/27

Steele Shooting Star, Lake County, CA

16 CHARDONNAY, 9/33

Imagery, Sonoma, CA

*** GLASSES ARE POURED WITH A CORAVIN**

WHITE & ROSE BY THE BOTTLE

17 ROSE, 20

Laurent Miquel, Pays d' Oc, France

16 WHITE BORDEAUX, 20

Chateau Charron, Bordeaux, France

17 SAUVIGNON BLANC, 20

Okiwi Bay, Marlborough, NZ

17 WHITE BLEND, 20

The Stump Jump, South Australia

15 VIOGNIER, 29

Zaca Mesa, Santa Ynez Valley, CA

-REDS- BY THE GLASS

14 MERLOT, 17 | 60*

Duckhorn Vineyards, Napa Valley, CA

17 MALBEC, 9/33

Kaiken Reserve, Mendoza, AR

14 PINOT NOIR, 13/49

Van Duzer, Willamette Valley, OR

13 GRENACHE SYRAH, 8/30

Lavau, Cotes du Rhone, France

12 CABERNET SAUVIGNON, 14/49

Van Duzer, Sorcery, Rutherford, CA

13 ZINFANDEL VIGNETO DI EVO, 16/56*

Martinelli, RRV, CA

*** GLASSES ARE POURED WITH A CORAVIN**

BY THE BOTTLE

17 CARIGNAN, 20

Two Birds One Stone, France

17 TEMPRANILLO, 20

Honoro Vera, Rioja, Spain

14 Red Blend, 20

Pannonica, Austria

16 MONASTRELL, 20

Albacea, Jumilla, Spain

NV PIETRAMAGGIO ROSSO, 20

Grignano, Tuscany, Italy

14 VINHO TINTO, 20

Mar de Lisboa, Portugal

09 "TRIO" RED BLEND, 20

3 Mile Marker, Washington

12 PICCINI, 69

Brunello di Montalcino, Italy

16 RED BLEND ABSTRACT RED, 17 | 60*

Orin Swift, CA

12 PETIT VERDOT, 65

Decero Mendoza, Argentina

-BREWED-

SHED'S HOUSE COFFEE 3 * ESPRESSO 3.5

DBL ESPRESSO 5 * MACCHIATO 4

LATTE 5 * CAPPUCINO 5

-SOFT DRINKS-

MEXICAN COCA-COLA & SPRITE 3

DIET COKE 3 * SPRECHER GINGER ALE 4

RED HARE ROOT BEER 4 * TOPO CHICO 3

* GINGER BEER 3

-COCKTAILS-

HOUSE BARREL AGED

OLD FASHIONED, 14

Barton's 1792, Angostura, Simple

PAPER PLANE, 12

G&W Bourbon, Aperol, Angostura Amaro

ITALIAN MANHATTAN, 13

Redemption Rye, Zucca Amaro, Bittera

BOULEVARDIER, 12

G&W Bourbon, Campari, Dolin Rouge

SHAKEN, STIRRED, MUDDLED, AND STRAINED

GINGER CUCUMBER, 11

Cucumber Infused Vodka, Fresh Ginger Syrup

JUNIPER ROSE, 12

Juniper Infused Vodka, Elderflower, Orange, Lime

KENTUCKY BUCK, 11

G&W Bourbon, St Elizabeth Allspice, Lime, Ginger Beer

PALOMA, 11

Suerte Reposado, Steigel Radler, Lime

CLASSIC GIN AND TONIC, 11

Empress Butterfly Pea Blossom Gin, Q Tonic, Lime

HOUSE SANGRIA, 9

Brandy, Red Wine, Mixed Berries, Ginger spice

APPLE CIDER TODDY, 10

G&W Bourbon, Apple Cider, Honey, Lemon,

Cinnamon, Star Anise

VIEUX CARRÉ, 12

Redemption Rye, Cognac, Dolin Rouge,

Benedictine, bitters

-BEER-

DRAUGHT

FOUNDER'S SOLID GOLD LAGER 6

SCOFFLAW BASEMENT IPA 7

JACK'S HARD CIDER 7

NEW HOLLAND DRAGON'S MILK 9

CANNED & BOTTLED

CREATURE COMFORTS RECLAIMED RYE 7

OMMEGANG RARE VOS AMBER ALE 6

ORPHEUS OVER AND OVER

PINEAPPLE SOUR ALE 6

MILLER LITE *TALLBOY CAN, 4*

STEIGL RADLER *TALLBOY CAN, 6*

MILLER HIGH LIFE *PONY BOTTLE, 3*

GUINNESS DRAUGHT *TALLBOY CAN, 7*

SMALL BATCH COGNAC & ARMAGNAC

GAUTIER vs. VSOP

LEOPOLD RAFFIN VSOP

MARIE DUFFAU

BOURBONS/WHISKEY

ANGEL'S ENVY ASW FIDDLER

BOOKER'S

BASIL HAYDEN

MICHTER'S

BULLEIT

EAGLE RARE

ELIJAH CRAIG SB

FEW

HELLBENDER

HIBIKI HARMONY

SUNTORY TOKI

JEFFERSON'S RESERVE

KNOB CREEK

MAKER'S MARK

RYE

ASW RESURGENS

BULLEIT

FEW

REDEMPTION

WHISTLE PIG

SINGLE MALT-

MACALLAN

THE GLENLIVET 12YR

THE GLENLIVET 15YR

THE GLENLIVET 18YR

OBAN 14YR

LAGAVULIN 16YR

-SPECIAL AND LIMITED-

HOUSE FIREBALL 9

GRAPEFRUIT-JALAPENO CELLO 9

17 SOUTHERLY LOVE, 30

750ml Brett, Creature Comfort s

16 TRANSMISSION, 30

750ml Citrus Saison, Creature Comforts

#TVDINNERTUESDAY

A FULL PLATE OF NOSTALGIA \$14

#BREWERSDOZEN

THURSDAYS. A DOZEN OYSTERS &
BUBBLES \$15

#BOTTOMLESSMIMOSAS

EVERY SUNDAY BRUNCH 'TIL 3PM \$16

-MEATS & CHEESES-

3 FOR 12 OR 6 FOR 24

MEATS

*MAESTRI d'I MORTADELLA * PINE ST. COUNTRY HAM

*

*FRA 'MANI SALAMI GENTILE *

* SOPRESSATA*

CHEESES

Don Bernardo Manchego, Barcelona, SP

Sweet Grass Dairy Thomasville Tomme, Thomasville, GA

Sweet Grass Dairy Green Hill, Thomasville, GA

House Made Pimento Cheese

Crackers, Jam, Gherkins, Savannah Honeycomb

-SMALL PLATES-

BREAD & BUTTER 3

whipped honey butter

AHI TUNA POKE 10

ginger ponzu, cucumber, sesame seeds, fingerling chips

FRIED CALAMARI 11

roasted red pepper aioli, sweet peppers

CRAB CAKES 11

local sprouts, mustard sauce

CANADIAN COVE MUSSELS 16oz 12

sofrito, andouille sausage, sherry, herb butter, crostinis

-TODAY'S SHELL-

*HUCKLEBERRY, VA

Crackers, Horseradish, Cocktail Sauce

2ea

-SIDES-

HOUSE FRIES 4

BRUSSELS SPROUTS 7

MAC N CHEESE 6

POTATO FRITTERS 4

FRIED GREEN TOMATO 6

RATATOUILLE 6

MUSHROOMS 7

SOUP & SALADS

THREE BEAN CHILI, crackers 8

BABY ICEBERG WEDGE 7

avocado, onion, bacon, blue cheese dressing

BABY KALE CAESAR 9

aged parmesan, baby kale, sundried garlic tomatoes

FRIED GREEN TOMATO PEAR SALAD 9

pumpkin seeds, baby arugula, goat cheese, red wine poached pears, red onion, shallot vinaigrette

-DINNER FOR TWO-

CAST IRON ROASTED 32oz PORTERHOUSE

wedge salad, choice of two sides, choice of dessert

68

-MAINS-

SALMON HOT POT 24

soy syrup, japonica rice, bok choy, heirloom carrots, shitake mushrooms, white miso broth

CANADIAN COVE MUSSELS 32oz 16

sofrito, andouille sausage, sherry, herb butter, crostinis

SHRIMP + GRITS 18

adobo shrimp, andouille sausage, peppers, spanish onions, white wine

SPRINGER MOUNTAIN FARM CHICKEN 20

garden peas & lentils, butternut squash, leeks, pea puree, garlic soy reduction

NEW ZEALAND LAMB 30

tagine spiced couscous, kalamata olives, heirloom carrots, mint aioli

BRASSTOWN 6oz FILET 27

potato fritters, ratatouille, red wine reduction

SHED BURGER 15

brasstown prime beef, bacon jam, smoked gouda, lettuce, onion, brioche bun, house cut fries

CAULIFLOWER STEAK 15

golden beets, dried cranberries, roasted sweet potatoes, peppercorn sauce

-NA BEVERAGE-

HIBISCUS ARNOLD PALMER, 4

fresh lemon, thyme, honey

SPICED APPLE CIDER, 4

hot or chilled

HILDON BOTTLED WATER 5

still or sparkling

THE
SHED
at glenwood

* THIS ITEM IS SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED FOOD, SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS, MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.

-DESSERTS-

OUR SIGNATURE DING DONG 7

APPLE TURNOVER, TAHITIAN VANILLA BEAN GELATO 7

HOMEMADE PEACH COBBLER, TAHITIAN VANILLA BEAN GELATO 8

BOURBON BRAISED PINEAPPLE POUND CAKE 7

CANNOLIS, CHOCOLATE, BANANA MOUSSE 7

Executive Chef | Quintles Swain