

-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, The Shed at Glenwood
Crackers, Jam, Savannah Honey Comb

-SALADS-

KALE CAESAR SALAD 9

*baby kale, shaved parmesan, sun-dried tomatoes,
roasted garlic, caesar dressing*

BABY ICEBERG WEDGE 7

avocado, red onion, bacon, blue cheese dressing

FRIED GREEN TOMATO & PEAR SALAD 9

*pumpkin seeds, goat cheese, red wine poached pears, red onion,
white balsamic vinaigrette*

-TODAY'S SHELL-

* HUCKLEBERRY, VA

Crackers, Horseradish, Cocktail Sauce

2ea

-SIDES-

FRIED GREEN TOMATOES 5

HOUSE FRIES 4

TWO EGGS 3

PINE ST. MARKET BACON 5

CHICKEN SAUSAGE PATTIES 4

ROASTED POTATOES 5

BOURSIN CHEESE GRITS 5

BISCUIT 2

SEASONAL FRUIT 4

-BRUNCH-

PASTRY BASKET 8

jam, whipped honey butter

BLUE PLATE 12

Two Eggs Any Style, Pine St. Market Bacon, Biscuit, Roasted Potatoes

SHED BENEDICT 15

Tybee Island Crab Cakes, Poached Eggs, Tucker Farms Kale, Lemon Hollandaise

SOUTHERN CHICKEN OMELETTE 15

Shitake Mushrooms, Diced Fried Chicken, Red Peppers, Spanish Onions, Shredded Cheddar, Nashville HoneyHot, Roasted Potatoes

FRENCH TOAST 10

Warm Vermont Maple Syrup, Whipped Butter and Pecans

SHRIMP + GRITS 18

Adobo Shrimp, Andouille Sausage, Peppers, Onions, Boursin Cheese Grits

SHED BLFT 11

Pine St. Market Bacon, Butter Lettuce, Fried Green Tomato, Dijonaise, Roasted Potatoes

CRISPY SPRINGER MOUNTAIN FARMS CHICKEN BISCUIT 11

Buttermilk Fried Chicken, Creamy Chicken Sausage Gravy

STEAK + EGGS 20

cast iron roasted Brasstown flat iron, two eggs, roasted potatoes, biscuit

SHED BURGER 14

Brasstown prime beef, smoked gouda, shredded lettuce, onion, bacon jam, brioche bun, hand cut fries

AVOCADO TOAST, 10

Smoked Salmon, Cucumber, Red Onion, Grapefruit

-DESSERTS-

SIGNATURE DING DONG 7

APPLE TURNOVERS 7

BOURBON GLAZED PINEAPPLE POUND CAKE 7

PEACH COBBLER W/ TAHITIAN VANILLA BEAN GELATO 8

CANNOLIS 7

Executive Chef | Quintles Swain

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.

-WINE ON TAP-

17 ROSE, 9

Tuck Beckstoffer Hogwash Napa, California

15 PINOT GRIGIO, 8

Luna, Napa, California

15 PINOT NOIR, 10

Smith & Perry, Willamette Valley, Oregon

14 SUPER TUSCAN, 9

Querceto, Tuscany, Italy

-BUBBLY, WHITE & ROSE-

BUBBLES BY THE GLASS

NV CAVA BRUT, 8/25

Los Monteros, Spain

BUBBLES BY THE BOTTLE ONLY

NV SYRAH, 34

Steele Black Bubbles, Lake County, CA (750ml)

NV AMALIA BRUT, 48

Tselepos, Arcadia, Greece

NV SPECIAL CUVÉE BRUT, 89

Bollinger, Ay, France

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 Tourina, Loire, France

17 CHARDONNAY 8/27

Steele Shooting Star, Lake County, 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, Marlsborough, NZ

17 WHITE BLEND, 20

The Stump Jump, South Australia

15 VIOGNIER, 29

Zaca Mesa, Santa Ynez Valley, CA

-JUAN'S SPECIALITIES-

HOUSE INFUSED FIREBALL, 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

-MOCKTAILS & MORE-

SPICED APPLE CIDER, 4

hot or chilled

HIBISCUS ARNOLD PALMER, 4

meyer lemon, thyme, honey

HILDON BOTTLED WATER 5

still or sparkling

-REDS-

BY THE GLASS

17 MALBEC, 9/33

Kaiken Reserve, Mendoza, AR

14 MERLOT, 17|60*

Duckhorn Vineyards, Napa Valley, CA

14 PINOT NOIR, 13/49

Van Duzer, Willamette Valley, OR

16 RED BLEND ABSTRACT RED, 17|60*

Orin Swift, CA

16 GRENACHE SYRAH, 8/30

Dauvergne Ranvier, Luberon, France

12 CABERNET, 14/49

Van Duzer, Sorcery, Rutherford, CA

*** GLASSES ARE Poured WITH A CORAVIN**

BY THE BOTTLE ONLY

16 NERO D' AVOLA DOC, 20

Stemmari, Sicilia, Italy

17 CARIGNAN, 20

Two Birds One Stone, France

09 "TRIO" RED BLEND (Claret), 20

Mile 3, Washington

14 PINOT NOIR, 80

Van Duzer Saffron Fields, Willamette Valley,

Oregon

12 PICCINI, 69

Brunello di Montalcino, Italy

12 PETIT VERDOT, 65

Decero Mendoza, Argentina

-BEER-

DRAUGHT

JACK'S HARD PEAR CIDER 7

SCOFFLAW BASEMENT IPA 7

FOUNDERS SOLID GOLD LAGER 6

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*

NARRAGANSETT *TALLBOY CAN, 4*

GUINNESS DRAUGHT *TALLBOY CAN, 7*

-MIMOSAS + MARYS-

CLASSIC MIMOSA, *OJ, Bubbles*
GLASS, 7

BOTTOMLESS, 16

PITCHER, 22

BELLINI, *Peach Nectar, Bubbles*
GLASS, 8 *PITCHER, 22*

POINSETTIA, *Hibiscus, Bubbles*
GLASS, 7 *PITCHER, 22*

SHED BLOODY MARY, 9
Veggie Infused Vodka, House Bloody
Mix, Spiced Rim

-BREWED-

SHED'S HOUSE COFFEE 3 * ESPRESSO 3.5

DBL ESPRESSO 5 * MACCHIATO 4

LATTE 5 * CAPPUCINO 5

Buy A LB Of Our House Blend 15

-SOFT DRINKS-

MEXICAN COCA- COLA & SPRITE 3

DIET COKE 3 * BLENHEIM GINGER ALE 4

RED HARE ROOT BEER 4 * TOPO CHICO 3

JEKYLL 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, Angostura

BOULEVARDIER, 12

G&W Bourbon, Campari, Doulin Rouge Vermouth

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

Evan Black Label, 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

Red Wine, Citrus, Mixed Berries, Fassionola Syrup

APPLE CIDER TODDY, 10

Evan Black Label, Apple Cider, Honey, Lemon,

Cinnamon