

-MEATS & CHEESES-

3 for 12 or 6 for 24

MEATS

MAESTRI d'I MORTADELLA * PINE ST. COUNTRY HAM
FRA 'MANI SALAMI GENTILE * NDUJA SOBRASADA
* PALACIOS CURED CHORIZO *

CHEESES

COW: Don Bernardo Manchego, Barcelona, SP
GOAT: Vallee de la Belle, Bucherondin, FR
SHEEP: Bosina, Caseificio dell'Alta, IT
BLUE: Salemville Amish Blue Cheese, Salemville, WN
Crackers, Jam, Savannah Honey Comb

-SALADS-

KALE CAESAR SALAD 9.5

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

BABY ICEBERG WEDGE 7

cherry tomato, onion, bacon, blue cheese dressing

FRIED GREEN TOMATO & ARUGULA SALAD 9

*pumpkin seeds, goat cheese, figs, red onion, white balsamic
vinaigrette*

-TODAY'S SHELL-

* CHESAPEAKE WILD, VA

Crackers, Horseradish, Cocktail Sauce

-SIDES-

FRIED GREEN TOMATOES 5

HOUSE FRIES 4

COUNTRY HAM 5

TWO EGGS 3

PINE ST. MARKET BACON 5

CHICKEN SAUSAGE PATTIES 4

ROASTED POTATOES 5

CHEDDAR CHEESE GRITS 5

BISCUIT 2

SEASONAL FRUIT 4

-BRUNCH-

HOUSE BAKED 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

HAM + CHEESE OMELETTE 13

Tucker Farms Kale, Button Mushrooms, Country Ham, Cheddar Cheese, Roasted Potatoes

TWO CLASSIC BUTTER PANCAKES 10

Warm Vermont Maple Syrup

SHRIMP + GRITS 18

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

CLASSIC SOUTHERN BLT 11

Pine St. Market Bacon, Butter Lettuce, Tomatoes, Dukes Mayo, 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

AMERICAN KOBE BURGER 16

*Mishima Reserve American Wagyu beef, smoked gouda, shredded lettuce,
tomato, onion, bacon jam, brioche bun, hand cut fries*

AVOCADO TOAST, 10

Smoked Salmon, Cucumber, Red Onion, Grapefruit

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

CRÈME BRÛLÉE 7

BOURBON GLAZED POUND CAKE 7

Executive Chef | Quintles Swain

-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 CUVEE 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
16 CHARDONNAY 19/72*
Cakebread Cellars, Napa Valley, CA

*** GLASSES ARE POURED WITH A CORAVIN**

WHITE & ROSE BY THE BOTTLE

16 WHITE BORDEAUX, 20
Chateau Charron, Bordeaux, France
17 SAUVIGNON BLANC, 20
Okivi Bay, Marlborough, NZ
15 VIOGNIER, 29
Zaca Mesa, Santa Ynez Valley, CA

-JUAN'S SPECIALITIES-

GRAPEFRUIT JALAPEÑO "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

#BURGERSANDBREWS

A SPECIAL BURGER & A BEER \$18

-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

16 MALBEC, 8/30
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

BLOOD ORANGE FIZZ, *Blood Orange*
Sorbet, Cava
GLASS, 10

-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, 12
Evan Black Label, Angostura, Simple
PAPER PLANE, 12
Evan Black Label, Aperol, Angostura Amaro

SHAKEN, STIRRED, MUDDLED, AND STRAINED

ITALIAN MANHATTAN, 12
Redemption Rye, Zucca, Angostura
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
HARVARD SOUR, 12
Laird's Applejack, Odessa Cognac, House Sour,
Pumpkin Spice