

-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
- 15 PINOT NOIR, 10
Smith & Perry, Willamette Valley, Oregon

-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

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
 - 15 CHARDONNAY, 15/52*
Van Duzer, Willamette Valley, OR
 - 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

- 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
- 15 VINHO VERDE, 20
Vila Nova, Portugal
- 15 VIOGNIER, 29
Zaca Mesa, Santa Ynez Valley, CA

-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
- 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
- 14 Red Blend, 20
Pannonica, Austria
- 13 PRIMITIVO IGT, 20
Baroque, Salento, Italy
- 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

-COCKTAILS-

HOUSE BARREL AGED

- OLD FASHIONED, 12
Evan Black Label, Angostura, Simple
- PAPER PLANE, 12
Barton's 1792 Bourbon, Aperol, Angostura Amaro
- ITALIAN MANHATTAN, 12
Redemption Rye, Zucca, Angostura

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
Brandy, Red Wine, Mixed Berries, Ginger spice
- APPLE CIDER TODDY, 10
Evan Black Label, Apple Cider, Honey, Lemon, Cinnamon, Star Anise
- HARVARD SOUR, 12
Laird's Applejack, Cognac, House Sour, Pumpkin Spice, Egg White

-BEER-

DRAUGHT

- FOUNDER'S SOLID GOLD LAGER 6
- SCOFFLAW BASEMENT IPA 7
- JACK'S HARD PEAR 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*
- NARRAGANSETT *TALLBOY CAN, 4*
- GUINNESS DRAUGHT *TALLBOY CAN, 7*

-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

#TVDINNERTUESDAY

A FULL PLATE OF NOSTALGIA \$14

#BREWERSDOZEN

THURSDAYS. A DOZEN OYSTERS & BUBBLES \$15

#BOTTOMLESSMIMOSAS

EVERY SUNDAY BRUNCH 'TIL 3PM \$16

-SPECIAL AND LIMITED-

- HOUSE FIREBALL 9
- GRAPEFRUIT-JALAPENO CELLO 9
- 17 SOUTHERLY LOVE, 30
750ml Brett, Creature Comfort
- 16 TRANSMISSION, 30
750ml Citrus Saison, Creature Comforts

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	HIGH WEST DBL RYE	WHISTLE PIG

SINGLE MALT-

MACALLAN ^{12YR}	THE GLENLIVET ^{12YR}	THE GLENLIVET ^{15YR}
THE GLENLIVET ^{18YR}	OBAN ^{14YR}	LAGAVULIN ^{16YR}

-MEATS & CHEESES-

3 FOR 12 OR 6 FOR 24

MEATS

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

*FRA 'MANI SALAMI GENTILE *

*PALACIOS CURED CHORIZO * NUDJA SOBRASADA*

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, Savannah Honeycomb

-STARTERS-

BREAD + BUTTER 3

warm wheat loaf, whipped honey butter

PIMENTO CHEESE 5

aged cheddar, cornichons, crackers

FRIED CALAMARI 11

roasted red pepper aioli, sweet pepper

SPINACH ARTICHOKE DIP 9

CRAB CAKES 11

local sprouts, mustard sauce

STEAMED MUSSELS 13

sofrito, andouille sausage, herb butter, sherry

-TODAY'S SHELL-

*CHESAPEAKE WILD, VA

Crackers, Horseradish, Cocktail Sauce

1.50ea

-SIDES-

HOUSE FRIES 4

BRUSSEL SPROUTS 7

MAC N CHEESE 6

POTATO CROQUETTE 4

FRIED GREEN TOMATOES 6

HOUSE SALAD 4

RATATOUILLE 6

-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.

SOUP & SALADS

TOMATO BISQUE 7

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

BABY KALE CAESER 9

shaved parmesan, baby kale, sundried garlic tomatoes, crostinis

-BREWER'S DOZEN-

12 OYSTERS ON THE 1/2 SHELL

NARRAGANSETT TALLBOY CAN

18

-MAINS-

SALMON HOT POT 24

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

CANADIAN COVE MUSSELS 18

sofrito, andouille sausage, sherry, herb butter, crostinis

SHRIMP + GRITS 18

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

SPRINGER MOUNTAIN FARM CHICKEN 20

garden peas & lentils, sweet potatoes, blistered cherry tomatoes, pea puree, garlic soy reduction

BRASSTOWN 6OZ BEEF FILET 29

potato fritters, ratatouille, red wine demi glaze

WAGYU BURGER 16

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

MEDITERRANEAN CAPPELLINI 15

EVOO, basil, artichoke, sun dried tomato, garbanzo beans, capers, olives, white wine

-DESSERTS-

OUR SIGNATURE DING DONG 7

PUMPKIN CRÈME BRÛLÉE 7

KEY LIME PIE 7

BOURBON BRAISED PINEAPPLE POUND CAKE 7

Executive Chef | Quintles Swain