

-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 FRANC, 10
Lang & Reed, Lake County, California

-BUBBLY, WHITE & ROSE-

BUBBLES BY THE GLASS

NV CAVA BRUT, 8/25
Los Monteros, Spain

BUBBLES BY THE BOTTLE

NV SYRAH, 34
Steele Black Bubbles, Lake County, CA
NV SPECIAL CUVEE BRUT, 89
Bollinger, Ay, France
NV LAMIABLE EXTRA BRUT GRAND CRU, 50
Champagne, France
NV DRAPIER BRUT NATURE, 70
Urville, France
NV PIERRE GERBAIS EXTRA BRUT, 75
Champagne, 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
16 PINOT GRIS, 12/40
Benton-Lane, Monroe, Oregon
17 CHARDONNAY 8/27
Steele Shooting Star, Lake County, CA
16 CHARDONNAY, 9/33
Imagery, Sonoma, CA
15 CHARDONNAY, 15/52*
Van Duzer, Willamette Valley, OR
15 VIOGNIER, 8/27
Zaca Mesa, Santa Ynez 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
17 WHITE BLEND, 20
The Stump Jump, South Australia

#TVDINNERTUESDAY

A FULL PLATE OF NOSTALGIA \$14

#BREWERSDOZEN

THURSDAYS. A DOZEN OYSTERS &
BUBBLES \$15

#BOTTOMLESSMIMOSAS

EVERY SUNDAY BRUNCH 'TIL 3PM \$16

-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 GRENADE SYRAH, 8/30
Bon Remede Signature, 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
16 MONASTRELL, 20
Albacea, Jumilla, Spain
NV PIETRAMAGGIO ROSSO, 20
Grignano, Tuscany, Italy
14 VINHO TINTO, 20
Delaforce Douro, 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 * GINGER ALE 3
RED HARE ROOT BEER 4 *
17.21 GINGER BEER 4

-SPECIAL AND LIMITED-

HOUSE FIREBALL 9

INFUSING: STRAWBERRY-LIME CELLO

17 SOUTHERLY LOVE, 30
750ml Brett, Creature Comfort

16 TRANSMISSION, 30
750ml Citrus Saison, Creature Comforts

-COCKTAILS-

BARREL AGED CLASSICS

OLD FASHIONED, 14
Barton's 1792, Angostura, Simple
PAPER PLANE, 12
G&W Bourbon, Aperol, Angostura Amaro
MANHATTAN, 13
Redemption Rye, Dolin Rouge, Bitters
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
Rancho Allegre 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
THE EMPRESS, 11
Empress Butterfly Pea Blossom Gin, Fresh Lemon, Agave, Griotte Cherry
VIEUX CARRE, 13
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
CIGAR CITY GUAYABERA PALE 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 vsOP LEOPOLD RAFFIN vsOP MARIE DUFFAU

BOURBONS/WHISKEY

ANGEL'S ENVY	ASW FIDDLER	BOOKER'S
BASIL HAYDEN	MICHTER'S	BULLEIT
EAGLE RARE	ELLIJAH 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

*MILANO SALAMI * SMOKED PEPPERONI *
*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

GRILLED OCTOPUS 9

pickled fennel, coconut powder, baby zucchini

CANADIAN COVE MUSSELS 16oz 12

sofrito, andouille sausage, sherry, herb butter, crostinis

-TODAY'S SHELL-

*HUCKLEBERRY, VA

Crackers, Horseradish, Cocktail Sauce

2ea

-SIDES-

CHOICE OF THREE SIDES 15

BRUSSELS SPROUTS 7

MAC N CHEESE 6

POTATO FRITTERS 4

FRIED GREEN TOMATO 6

RATATOUILLE 6

HOUSE FRIES 4

SOUP & SALADS

HILARY'S 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

-MAINS-

SALMON HOT POT 24

soy syrup, japonica rice, bok choy, heirloom carrots, enoki + shiitake mushrooms, white miso broth

CANADIAN COVE MUSSELS 32oz 16

sofrito, andouille sausage, sherry, garlic, 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

LAMB RAS EL HANOUT 25

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

SURF ET GAZON 30

Brasstown 6oz filet, lemongrass + ginger poached lobster, farro, tarragon, white asparagus, pearl onions, potato fritters, beef au jus, cream of asparagus

SHED BURGER 17

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

BUTTERNUT SQUASH RAVIOLI 17

black winter truffle, morel mushrooms, aged parmesan, oregano, butternut squash puree

-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
BORNE ILLNESS.

-DESSERTS-

OUR SIGNATURE DING DONG 7

APPLE TURNOVER, TAHITIAN VANILLA BEAN GELATO 8

HOMEMADE PEACH COBBLER, TAHITIAN VANILLA BEAN GELATO 8

BOURBON BRAISED PINEAPPLE POUND CAKE 7

TWO SCOOPS OF GELATO 4 | STRAWBERRY, ESPRESSO, VANILLA BEAN

Executive Chef - Quintles Swain