

## -MEATS & CHEESES-

3 for 12 or 6 for 24

### MEATS

\*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, Savannah Honey Comb, Gherikins

## -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,  
shallot vinaigrette*

## -TODAY'S SHELL-

\* HUCKLEBERRY, PEI

*Crackers, Horseradish, Cocktail Sauce*

2ea

## -SIDES-

FRIED GREEN TOMATOES 6

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*

### MATIN CATFISH 15

*boursin cheese grits, creole mustard sauce, baby arugula, dried cranberries, crispy  
potatoes*

### SOUTHERN CHICKEN OMELETTE 15

*shitake mushrooms, diced fried chicken, bell peppers, spanish onions, shredded  
cheddar, Nashville honey hot, 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, hand cut  
fries*

### CRISPY SPRINGER MOUNTAIN FARMS CHICKEN BISCUIT 11

*buttermilk fried chicken, creamy chicken sausage gravy*

### SHRIMP SALAD SANDWICH 14

*adobo shrimp, sweet peppers, toasted croissant, hand cut fries*

### SHED BURGER 14

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

### AVOCADO TOAST, 10

*smoked salmon, orange, grapefruit, granny smith apples*

THE  
**SHED**  
*at glenwood*

\* THIS ITEM IS SERVED RAW OR UNDERCOOKED.

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

## -DESSERTS-

SIGNATURE DING DONG 7

APPLE TURNOVERS 7

BRAISED PINEAPPLE POUND CAKE 7

PEACH COBBLER W/ TAHITIAN VANILLA BEAN GELATO 8

Executive Chef - Quintles Swain

## -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 ROSE 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*

15 VIOGNIER, 10/29

*Zaca Mesa, Santa Ynez, CA*

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, Marlborough, NZ*

## -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

### MIMOSAS

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

THREE TAVERN'S ROWDY + PROUD 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*

MILLER HIGH LIFE *PONY, 3*

GUINNESS DRAUGHT *TALLBOY CAN, 7*

## -MIMOSAS + MARYS-

CLASSIC MIMOSA, *OJ, Bubbles*  
GLASS, 7

*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

## -SOFT DRINKS-

MEXICAN COCA-COLA & SPRITE 3

DIET COKE 3 \* GINGER ALE 3

RED HARE ROOT BEER 4 \*

18.21 GINGER BEER 4

## -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, Angostura*

VIEUX CARRÉ 13

*Redemption Rye, Cognac, Dolin Rouge, Benedictine, Bitters*

### SHAKEN, STIRRED, MUDDLED, AND STRAINED

FRENCH 75, 10

*229 Gin, Lemon, Simple, Brut*

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*

THE EMPRESS, 11

*Empress Butterfly Pea Blossom Gin, Fresh Lemon,*

*Agave, Griotte Cherry*

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*

DRAGON'S MILK FLIP 10

\*Dragon's Milk Stout, Black Seal Rum, Raw Egg