

**-BUBBLES-** Glass/Bottle

NV CAVA BRUT, 8/25  
*Los Monteros, Spain*  
 NV SPECIAL CUVEE BRUT, 89 BTL  
*Bollinger, Ay, France*  
 NV LAMIABLE EXTRA BRUT GRAND CRU, 50 BTL  
 Champagne, France  
 NV DRAPIER BRUT NATURE, 70 BTL  
 Urville, France  
 NV PIERRE GERBAIS EXTRA BRUT, 75 BTL  
 Champagne, France  
 NV SYRAH, 34 BTL  
*Steele Black Bubbles, Lake County, CA*

**-WHITE-** Glass/Bottle

17 SAUVIGNON BLANC, 9/33  
*Les Roches Touraine, Loire, France*  
 17 ROSE, 11/40  
*Domaine Houchart, Cotes de Provence, FR*  
 17 ROSE, 9 TAP  
*Tuck Beckstoffer Hogwash Napa, California*  
 17 PINOT GRIGIO, 9/33  
*Luna Nuda, I.G.T. Trentino-Alto Adige, IT*  
 16 PINOT GRIS, 12/40  
*Benton-Lane, Monroe, Oregon*  
 17 CHARDONNAY 8/27  
*Steele Shooting Star, Lake County, CA*  
 15 CHARDONNAY, 60 BTL  
*Van Duzer, Willamette Valley, OR*  
 16 CHARDONNAY, 33 BOTO  
*Imagery, Sonoma, CA*  
 16 CHENIN BLANC, 8/27  
*Essay, South Africa*  
 15 VIOGNIER, 8/27  
*Zaca Mesa, Santa Ynez Valley, CA*  
 17 CINSAULT SYRAH ROSE, 20 BTL  
*Laurent Miquel, Pays d' Oc, France*  
 16 WHITE BORDEAUX, 20 BTL  
*Chateau Charron, Bordeaux, France*  
 17 SAUVIGNON BLANC, 20 BTL  
*Okiwi Bay, Marlborough, NZ*  
 18 WHITE GRENACHE, 20 BTL  
*Clot, Terra Alta, Southern Catalonia*

**SMALL BATCH COGNAC & ARMAGNAC**

GAUTIER 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	MAKER'S MARK	O4W
EVAN SB	BUFFALO TRACE	13 <sup>th</sup> COLONY

**RYE**

ASW RESURGENS	BULLEIT	FEW
OLD FORESTER	HIGH WEST DBL RYE	WHISTLE PIG

**SINGLE MALT-**

MACALLAN 12YR	THE GLENLIVET 12YR	GLENLIVET 15YR
THE GLENLIVET 18YR	OBAN 14YR	LAGAVULIN 16YR

**BITTER/HERBAL**

ANGOSTURA	FERNET	NONINO
ZUCCA	TOSOLINI	SUZE
CAMPARI	CHARTREUSE Y&G	

**-RED-** Glass/Bottle

16 TEMPRANILLO, 10/38  
*Fresco Di Nero, I.G.T. Toscana Rosso, IT*  
 16 PINOT NOIR, 10 TAP  
*Smith & Perry, Willamette Valley, California*  
 14 PINOT NOIR, 13/49  
*Van Duzer, Willamette Valley, OR*  
 16 MERLOT, 12/44  
*Skyfall, Columbia Valley, WA*  
 17 MALBEC, 9/33  
*Kaiken Reserve, Mendoza, AR*  
 13 GRENACHE SYRAH, 8/30  
*Bon Remede Signature, Cotes du Rhone, France*  
 16 CABERNET FRANC 10 TAP  
*Lang + Reed, Lake County, CA*  
 12 CABERNET SAUVIGNON, 17/58  
*Van Duzer, Sorcery, Rutherford, CA*  
 16 RED BLEND ABSTRACT RED, 17/60  
*Orin Swift, CA*  
 13 ZINFANDEL VIGNETO DI EVO, 16/56  
*Martinelli, RRV, CA*  
 09 "TRIO" RED BLEND, 20 BTL  
*3 Mile Marker, Washington*  
 17 TEMPRANILLO, 20 BTL  
*Honoro Vera, Rioja, Spain*  
 14 VINHO TINTO, 20 BTL  
*Delaforce Douro, Portugal*  
 16 MONASTRELL, 20 BTL  
*Albacea, Jumilla, Spain*  
 09 PRIMITIVO, 20 BTL  
*Baroque Salento, IT*  
 NV PIETRAMAGGIO ROSSO, 20 BTL  
*Grignano, Tuscany, IT*  
 12 PICCINI, 69 BTL  
*Brunello di Montalcino, Italy*  
 12 PETIT VERDOT, 65 BTL  
*Decero Mendoza, Argentina*

**-NA BEVERAGE-**

HIBISCUS ARNOLD PALMER, 4  
*fresh lemon, honey, thyme*

HOUSE SHRUB 5  
*1821 Green Apple Cardamom Shrub, Fresh Lime, Soda, Rosemary*

HILDON BOTTLED WATER 5  
*still or sparkling*

**-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  
 ABITA ROOT BEER 4\*17.21 GINGER BEER 4

**-COCKTAILS-****BARREL AGED CLASSICS**

WHITE NEGRONI, 12  
*229 Gin, Suze, Dolin Blanc*  
 OLD FASHIONED, 14  
*Barton's 1792, Angostura, Simple*  
 PERFECT MANHATTAN, 13  
*Old Forester Rye, La Quintinye Extra Dry, Dolin Rouge, Bitters*

**SHAKEN, STIRRED, MUDDLED, AND STRAINED**

HOUSE SANGRIA, 9  
*Vodka, White Wine, Mixed Berries, Citrus, Ginger*  
 PALOMA, 11  
*Rancho Allegre Reposado, Steigel Radler, Lime*  
 A NICE SHRUBBERY, 11  
*229 Vodka or Gin, 1821 Green Apple Cardamom Shrub, Dolin Blanc, lime, Soda*  
 KENTUCKY BUCK, 11  
*G&W Bourbon, St Elizabeth Allspice, Lime, Ginger Beer*  
 GINGER CUCUMBER, 11  
*Cucumber Infused Vodka, Fresh Ginger Syrup*  
 JUNIPER ROSE, 12  
*Juniper Infused Vodka, Elderflower, Orange, Lime*  
 THE EMPRESS, 11  
*Empress Butterfly Pea Blossom Gin, Fresh Lemon, Egg White, Agave, Grotte Cherry*  
 MANHATTAN LOVE STORY  
*Suntory Toki, Gekkeikan Nigori Sake, Yuzu, Plum Bitters 12*  
 DRAGON'S FLIP  
*Zucca, Dragon's Milk Stout, Egg, Syrup*  
**GEORGIA DERBY, 13**  
*Peach Infused Maker's Mark, Liqueur Mathilde Pêche, House Grown Mint, Fresh Lime*

**-BEER-****DRAUGHT**

FOUNDER'S SOLID GOLD LAGER 6  
 3 TAVERNS ROWDY & PROUD IPA 8  
 BELL'S OBERON WHEAT ALE 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, 6  
 AVAL DRY APPLE CIDER CAN, 7  
 GUINNESS DRAUGHT TALLBOY CAN, 7

**-SPECIAL AND LIMITED-**

STRAWBERRY-LIME CELLO 9  
 17 SOUTHERLY LOVE, 30  
*750ml Brett, Creature Comfort s*

## -MEATS & CHEESES

3 FOR 12 OR 6 FOR 24

### MEATS

\*PROSCIUTTO \* SMOKED PEPPERONI \*

\*SPECK \* GENOA \*

\* CAPOCOLLO\*

### 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 Honeycomb

## -TODAY'S SHELL-

\*MOBJACK, VA

Crackers, Horseradish, Cocktail Sauce

2.5ea

## -SIDES-

CHOICE OF THREE SIDES 15

FRIED BRUSSELS SPROUTS 7

MAC N CHEESE, BACON 7

SAFFRON + BABY SQUASH  
RISOTTO 8

GRILLED STREET CORN 4

HOUSE FRIES 4

### #TVDINNERTUESDAY

A FULL PLATE OF NOSTALGIA \$14

### #BREWERSDOZEN

THURSDAYS. A DOZEN OYSTERS +  
BREW \$15

### #MIMOSAS

EVERY SUNDAY BRUNCH 'TIL 3PM

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.

## -SMALL PLATES-

CREOLE BBQ PRAWN 11

*pineapple, scallion roots, applewood smoked corn, crostinis*

BREAD & BUTTER 3

*whipped honey butter*

\*AHI TUNA POKE 9

*ginger ponzu, cucumber, sesame seeds, fingerling chips*

WAGYU BEEF BULGOGI 9

*gochujang, daikon, red onion, cilantro, fingerling chips*

GRILLED OCTOPUS 9

*pickled fennel, coconut powder, baby zucchini, parsnip puree*

PEI MUSSELS 16oz 12

*coconut milk, kaffir lime, coriander salt, applewood smoked  
corn, baby turnips, crostinis*

HOISIN DUCK HASH 11

*roasted sweet potatoes, fried egg, dried cranberries,  
cornbread croutons, scallions*

## -SOUP & SALADS-

SPRING PEA + CASHEW CREAM SOUP 7

*sour cream, fresh peas, toasted cashews*

BABY ICEBERG 7

*red onions, heirloom cherry tomatoes, blue cheese dressing, bacon*

MELONS + TOMATOES 7

*musk melons, heirloom tomatoes, sun gold tomatoes, pickled black radish, basil  
vinaigrette*

BEETS + BERRIES 7

*ruby red beets, blackberries, golden beets, walnut + goat cheese, raspberry vinaigrette*

## -MAINS-

SALMON HOT POT 24

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

PEI MUSSELS 32oz 18

*coconut milk, kaffir lime, coriander salt, applewood smoked corn, baby turnips,  
crostinis*

SPRINGER MOUNTAIN FARM CHICKEN 21

*crispy chicken skins, baby turnips, morel mushrooms, fava beans, sun gold tomato  
coulis*

PAN SEARED SCALLOPS + CHARRED LEEK 25

*saffron + baby squash risotto, parsnip puree, pickled black radish, chanterelle  
mushrooms, smoked heirloom carrot*

STEAK AND POTATOES 29

*6oz A5 prime filet, yukon mousse, pearl onions, potato fritter, baby heirloom carrots,  
fingerling chips, celery oil, bordelaise*

SHED BURGER 20

*Brasstown prime beef, bacon jam, heirloom tomatoes, bread + butter pickles, poblano  
cheese, lettuce, onion, brioche bun, house cut fries*

BUTTERNUT SQUASH RAVIOLI 18

*black truffle zest, morel mushrooms, aged parmesan, oregano, butternut squash puree*

## -DESSERTS-

OUR SIGNATURE DING DONG 7

BANANA SPLIT 8

COFFEE + DOUGHNUTS 8

CHOCOLATE CHIP ICE CREAM SANDWICH 8

Executive Chef - Quintles Swain