

-BUBBLES- Glass/Bottle

NV ROSÉ CAVA, 9/33
Casteller, Penedés, Spain
 NV SPECIAL CUVEE BRUT, 89 BTL
Bollinger, Ay, France
 NV PIERRE GERBAIS EXTRA BRUT, 75 BTL
 Champagne, France

-WHITE- Glass/Bottle

17 ROSE, 11/40
Domaine Houchart, Cotes de Provence, FR
 17 ROSE, 9 TAP
Tuck Beckstoffer Hogwash Napa, California
 17 SAUVIGNON BLANC, 9/33
Les Roches Touraine, Loire, France
 17 PINOT GRIGIO, 9/33
Luna Nuda, I.G.T. Trentio-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 CHENIN BLANC, 8/27
Essay, South Africa
 15 VIOGNIER, 8/27
Zaca Mesa, Santa Ynez Valley, CA
 17 GRENACHE ROSÉ, 20 BTL
Hayes Ranch, CA
 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
 16 VIURA, 20 BTL
Rivarey, Rioja, Spain

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 th COLONY

RYE

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

SINGLE MALT-

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

BITTER/HERBAL

ANGOSTURA	FERNET	NONINO
ZUCCA	BROVO	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, OR
 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 SANGIOVESE 18/62
Sassabruna, Monteregio di Massa Marittima, IT
 13 ZINFANDEL VIGNETO DI EVO, 16/56
Martinelli, RRV, CA
 09 "TRIO" RED BLEND, 20 BTL
3 Mile Marker, Washington
 17 TEMPRANILLO, 20 BTL
Tres Buhis, Yecla, Spain
 14 VINHO TINTO, 20 BTL
Delaforce Douro, Portugal
 16 MONASTRELL, 20 BTL
Albacea, Jumilla, Spain
 09 PRIMITIVO, 20 BTL
Baroque Salento, IT
 17 PINOT NOIR, 20 BTL
El Viejo Del Valle, CH
 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

SHAKEN, STIRRED, MUDDLED, AND STRAINED

HOUSE SANGRIA, 9
Vodka, White Wine, Mixed Berries, Citrus, Ginger
 PALOMA, 11
Rancho Alegre 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, Griotte Cherry
 MANHATTAN LOVE STORY 12
Suntory Toki, Gekkeikan Nigori Sake, Yuzu, Plum Bitters
 DRAGON'S FLIP 12
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-

17 SOUTHERLY LOVE, 30
750ml Brett, Creature Comfort s

-MEATS & CHEESES

3 FOR 15 OR 6 FOR 27

MEATS

*PROSCIUTTO *

SMOKED PEPPERONI GENOA *

CAPOCCOLLO

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, Mixed Olives

-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

HOISIN DUCK HASH 9

roasted, yukon potatoes, fried egg, dried cranberries,
cornbread croutons, scallions

-TODAY'S SHELL-

*SWEET JESUS, MD

Crackers, Horseradish, Cocktail Sauce

2.5ea

-SIDES-

CHOICE OF THREE SIDES 15

FRIED BRUSSELS SPROUTS 8

MAC N CHEESE, BACON 7

SAFFRON + BABY SQUASH
RISOTTO 8

POTATO FRITTERS +AIOLI 4

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

-SALADS-

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

SPRINGER MOUNTAIN FARM CHICKEN 21

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

GEORGIA FRESH SEAFOOD BURGER 21 (vote @ <https://bit.ly/25qqcle>)

Savannah shrimp, GA lump crab, cremini mushrooms, peach+tarragon mayo,
Vidalia onion jam, baby arugula, house pickles, black truffle fries

MAPLE BRAISED BRISKET 24

6oz braised brisket, green apple + celery root puree, granny smith apples, red radish,
Yukon potatoes, baby carrots, maple 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

COFFEE + DOUGHNUTS 8

CHOCOLATE CHIP ICE CREAM SANDWICH 8

GELATO, Strawberry, Espresso, Chocolate, Vanilla 3

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.