

-BUBBLES- Glass/Bottle

NV ROSÉ CAVA, 9/33
Casteller, Penedés, Spain
 NV SPUMANTE, 33 BTL
La Torretta, Veneto, IT
 NV SPECIAL CUVEE BRUT, 89 BTL
Bollinger, Ay, France
 NV EXTRA BRUT, 75 BTL
Pierre Gerbais, Champagne, France
 NV BRUT ROSE, 40 BTL
Pierre Sparr, Cremant D' Alsace, France
 NV BRUT ROSE, 60 BTL
Mirabelle, Healdsburg, CA
 NV ROSE SAUVAGE, 98 BTL
Piper-Heidsieck Champagne, France
 08 CHAMPAGNE, 130 BTL
Henriot, Champagne, France

-WHITE- Glass/Bottle

18 ROSE, 11/40
Henri Gaillard, Côtes de Provence, FR
 17 ROSE, 9 TAP
Tuck Beckstoffer Hogwash Napa, California
 17 PINOT GRIGIO, 9/33
Luna Nuda, I.G.T. Trentio-Alto Adige, IT
 17 SAUVIGNON BLANC, 9/33
Les Roches Touraine, Loire, France
 18 GRÜNER VELTLINER, 1 liter, 9/33
Getränk, Falkstein, Austria
 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
 17 ARNEIS, 8 TAP
 Demarie, Lange DOC, IT
 17 GRENACHE ROSÉ, 20 BTL
Hayes Ranch, CA
 17 WHITE BLEND, 20 BTL
Domaine de Pouy, Cotes de Gascogne, 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 VSOB 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 | EVAN SB |
| JEFFERSON'S RESERVE | MAKER'S MARK | O4W |
| BUFFALO TRACE | | |

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 | PASUBIO |
| SFUMATO | ITALICUS | |

-RED- Glass/Bottle

16 TEMPRANILLO, 10/38
Fresco Di Nero, I.G.T. Toscana Rosso, IT
 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
 16 ZINFANDEL VIGNETO DI EVO, 16/56
Martinelli, RRV, CA
 13 SANGIOVESE 18/62
Sassabruna, Montereio di Massa Marittima, IT
 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
 17 PINOT NOIR, 12 TAP
Sean Minor, Four Bears, Central Coast, CA
 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-

WATERMELON AGUA FRESCA, 4

soda, mint

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**

JUNGLE BIRD, 12

House Rum Blend, Campari, Pineapple, Lime, Cane

OLD FASHIONED, 14

Barton's 1792, Angostura, Cane

SHAKEN, STIRRED, MUDDLED, AND STRAINED

ITALICUS SPRITZ, 12

Italicus, Cava, Soda, Orange

LES GENOUX DES ABELLES, 12

Barr Hill Gin, Cava, Honey, Lemon

CHIHUAHUA'S RESPITE 12

Sotol Reposado, Watermelon Agua Fresca,

Curacao, Topo Chico, Mint

HOUSE SANGRIA, 9

Vodka, White Wine, Mixed Berries, Citrus, Ginger

A NICE SHRUBBERY, 11

229 Vodka or Gin, 1821 Green Apple Cardamom

Shrub, Dolin Blanc, lime, Soda

ANCHO PALOMA, 11

Cabrito Reposado, Ancho Reyes Verde, Steigel

Radler, Lime, citrus salt

TRAVELER, 11

G&W Bourbon, Orange Spice Syrup, Lime, Ginger

Beer, Bitters

GINGER CUCUMBER, 11

Cucumber Infused Vodka, Fresh Ginger Syrup

AGAVE NEGRO, 11

Gabrito Reposado, blackberry cordial, soda, citrus

JUNIPER ROSE, 12

Juniper Infused Vodka, Elderflower, Orange, Lime

GEORGIA DERBY, 13

Maker's Mark, Liqueur Mathilde Pêche, Mint, Lime

DRAGON'S FLIP 10

Zucca, Dragon's Milk Stout, Egg, Cane

-BEER-**DRAUGHT**

NEW HOLLAND DRAGON'S MILK 6

FOUNDER'S SOLID GOLD LAGER 6

3 TAVERNS ROWDY & PROUD IPA 8

BELL'S OBERON WHEAT ALE 7

CANNED & BOTTLED

CREATURE COMFORTS RECLAIMED RYE 7

OMMEGANG RARE VOS AMBER 6

CIGAR CITY GUAYABERA PALE 6

ORPHEUS OVER AND OVER SOUR 6

KALIBER NA 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

BATCH #16 HOUSE MADE FIREBALL 9

-MEATS & CHEESES-

3 FOR 16 OR 6 FOR 28

MEATS

*PROSCIUTTO *PEPPERONI*
GENOA * SPICY CAPOCOLLO*

CHEESES

Don Bernardo Manchego, Barcelona, SP
Sweet Grass Dairy Thomasville Tomme, Thomasville, GA
Sweet Grass Dairy Green Hill, Thomasville, GA
Parmigiano Reggiano

-SMALL PLATES-

BREAD & BUTTER 3

whipped honey butter

***AHI TUNA POKE 11**

ginger ponzu, cucumber, sesame seeds, fingerling chips

BEEF BULGOGI 11

gochujang, red onion, cilantro, fingerling chips

PEI MUSSELS 16oz 12

shallots, white wine, golden cherry tomatoes, shrimp stock

-TODAY'S SHELL-

***JAMES RIVER, VA**

Crackers, Horseradish, Cocktail Sauce

2.5 each

-SIDES-

MAC + CHEESE 7

bacon

SPAGHETTI SQUASH 6

GRILLED VEGGIES 6

FRIED OKRA 7

peach aioli

GRILLED STREET CORN 5

HOUSE FRIES 4

#TVDINNERTUESDAY

A FULL PLATE OF NOSTALGIA \$18

#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

WATERMELON BABY SPINACH 8

aged manchego cheese, sunflower seeds, watermelon cumin vinaigrette

BEETS + BERRIES 8

ruby red beets, blackberries, golden beets, toasted Walnuts + goat cheese, raspberry vinaigrette

ARUGULA 8

poached pears, toasted cashew nuts, Blue Cheese, herb vinaigrette

-MAINS-

SALMON HOT POT 24

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

15 OZ NY STRIP 35

shiitake mushroom, red wine butter sauce

SPRINGER MOUNTAIN FARM CHICKEN 21

crowder peas, roasted shallots, carrot, crispy prosciutto

PAN SEARED SCALLOPS 29

butter bean succotash, grilled seasonal vegetables, lemon beurre blanc

GEORGIA FRESH SEAFOOD BURGER 23

Savannah shrimp, GA lump crab, cremini mushrooms, peach mayo, onion jam, baby arugula, house pickles, parmesan fries

SHED BURGER 20

Creekstone Farms black angus prime beef, bacon jam, heirloom tomatoes, smoked gouda cheese, lettuce, onion, house made pickle spear, brioche bun, house cut fries

PEI MUSSELS 32oz 22

shallots, white wine, golden cherry tomatoes, shrimp stock, herb butter

HEIRLOOM SQUASH LASAGNA 21

homemade pasta, 8 ball + Indian squash, spaghetti squash, tomato cream, parmesan bechamel

-DESSERTS-

OUR SIGNATURE DING DONG 7

CRÈME BRULEE 8

STRAWBERRY POUND CAKE 8

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.