



# Norwood's

**EATERY & WINE SHOP**

## TREEHOUSE BAR

circa 1946

### **Norwoods Farmers Market**

Shop for homemade goods, organic  
vegetables and breads  
8AM - 12PM every saturday

**GF** - Gluten Free

**GFO** - Gluten Free Options

**VGT** - Vegetarian

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## **CHEF SPECIALS**

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### **Tuna Lettuce Wraps**

Seared + sliced tuna served in bibb lettuce cups topped with togarashi  
oil, citrus aioli, and fried wontons 14

### **Smoked Wings**

Smoked & deep fried, tossed in either hot honey or bourbon teriyaki.  
Served with celery and choice of blue cheese or ranch 10

### **Harissa Shrimp Bowl GF / Vegan Options**

Shrimp charbroiled with a harissa vinaigrette served over brown rice, topped  
with coconut braised collards, spiced cashews, housemade kimchi, cotija cheese and  
coconut curry sauce 15

### **Pimento Mac & Cheese**

Blackened chicken and house bacon bits served in a creamy  
pimento cheese sauce, tossed with penne pasta 14

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## SOUP AND SALAD

**She Crab Soup 5.5/8**

**French Onion Au Gratin 5/6.5 GFO**

**Seafood Gumbo File 6.5/8.5 GF**

**NE Clam Chowder 4.5/5.5**

### House Salad

Mixed greens, asiago, honey roasted sesame sticks, cucumber, red cabbage, and carrot **4/6 GFO**

### Wedge Salad

Iceberg lettuce, heirloom cherry tomatoes, red onion, and bacon with a buttermilk bluecheese bacon dressing and a balsamic drizzle  
**10.5 GF**

### Scottish Salmon Salad

Blackened, cashew crusted goat cheese, dried fruit, bell pepper, tomatoes, sunflower seeds, and horseradish louie dressing **16 GF**

### Chicken Caesar Salad

Grilled chicken, romaine, caesar dressing, and blackened croutons **11**

All dressings housemade and gluten free

## SMALLER GUESTS

12 & Under, \$7 each

Cheese Pizza

Hamburger

Grilled Cheese

Chicken Tenders **GFO**

Shrimp, fried or grilled

IBC Rootbeer - **\$3**

## APPS

### Bacon Wrapped Scallops

Grilled and glazed with a pomegranate reduction, soba noodle salad **14 GFO**

### Noble Roots Farms Deviled Eggs

Topped with smoked chicken and local honey bbq sauce. Made used locally sourced eggs and chicken **7**

### Fried Pickles

House pickled pickles served with tiger sauce and ranch **8**

### Ahi Tuna

Sesame Seared, served with sesame ginger vinaigrette and asian noodles **11 GFO**

### Stuffed Mushrooms

Crab cake stuffed, baked with swiss and mozzarella **10**

### Smoked Fish Dip

Smoked mahi mahi fish dip served with local lavash and pickled jalapeno **9 GFO**

### Filet Kabobs [2]

Seared filet skewers, heirloom cherry tomato salad, cashew crusted goat cheese, balsamic reduction **18 GF**

### Escargot

Broiled in garlic butter, served with hot rolls **10**

### Coconut Shrimp

Coconut battered, served with pineapple - mango sweet chili and coconut curry dipping sauces **9**

### Shrimp Cocktail

Steamed to perfection, served with cocktail sauce **10 GF**

### Calamari

Lightly breaded and fried, served with marinara **11**

## SIDE DISHES

Roasted Garlic Mashed Potatoes **GF**

Mashed Sweet Potatoes **GF**

Sauteed Mushrooms **GF**

Orzo Salad **VGN**

Yukon Gold Potato Cake

Coconut Braised Collards **GF / VGN**

French Fries

Coleslaw **GF**

## LAND

### Norwood's Filet

Charbroiled filet medallion, yukon gold potato cake, cabernet demi, chive oil, fried shallots **19 GFO**

### Ribeye Gorgonzola

Baked with caramelized onions, house bacon, and gorgonzola cheese **26 GF**

### Large Filet

8oz Handcut filet mignon grilled to perfection **30 GFO**

### 'Woods-burger

8oz of ground beef, charbroiled and topped with goat cheese, caramelized onion, and arugula **13**

### Sweet Tea Pork Chop

Sweet tea brined pork chop served with orzo salad, topped with peach bourbon jam **19**

### Noble Roots Farms Chicken

Blackened breast, served over corn & chorizo salad and roasted garlic mashed. Topped with local honey bbq sauce **18**  
Leg/Thigh option : **17**

Ask about our surf + turf options!

## GRASS

### Stuffed Portobello Mushrooms

Spinach & parmesan risotto stuffed portobello caps, topped with an arugula salad **14 VGT / GF**

### Vegetable Alfredo

Mushrooms, roasted tomato, zucchini, and baby kale sauteed with a almond milk based alfredo sauce. Tossed with bucatini pasta **14 VEGAN**

## PICK OF THE SEA

### Admirals Platter

5oz Lobster tail, charred mahi, broiled sea scallops and shrimp **31 GF**

### Captains Platter

Mahi, shrimp, scallops, and a petite crab cake broiled with beurre blanc **24 GFO**  
[Also available fried]

### Sea Scallops

Broiled with beurre blanc or lightly fried **22 GFO**

### Crab Legs

**Snow:** Half LB **17** / Full LB **25 GF**  
**King:** Half LB **MKT** / Full LB **MKT GF**

### Shrimp & Anson Mills Grits

Shrimp and house andouille sausage tossed in etouffee sauce, served with a panfried grit cake and cornmeal fried okra **18**

### Shrimp

Buttermilk fried or grilled  
DZN **17.5** / Two DZN **24 GFO**

### Seafood Pesto

Seared scallops, shrimp, and fish tossed with roasted tomatoes and angel hair pesto in a creamy basil pesto sauce **22**

### Crab Cakes [2]

Baked, served over avocado buttermilk dressing, topped with mango salsa **20**

### Seafood Pot Pie

Shrimp, scallops, fresh fish, and blue crab sauteed in a white wine supreme sauce, served in puff pastry **16**

## FRESH FISH

### Almond Crusted Snapper

Panfried, and served with garlic mashed potatoes and madiera beurr blanc **32.5**

### Tuna Stack

Lightly blackened, stacked ontop a yukon gold potato cake and ginger/soy glazed edamame, topped with srirachi and wasabi aioli **24.5 GFO**

### Macadamia Crusted Grouper

Baked with srirachi aioli and a macadamia nut crust, topped with citrus beurr blanc, served over roasted garlic mashed potatoes **35.5**

### Mediterranean Mahi Mahi

Charred mahi topped with mediterranean inspired vegetables and feta cheese. Served on roasted garlic mashed potatoes **27.5 GF**

Grilled, blackened, broiled, or fried

Limited Availability

Grouper **31**

Mahi Mahi **24**

Snapper **28**

Scottish Salmon **22**

Tuna **20**

Or choose your favorite style:

Stack Style **4.5**

Mediterranean **3.5**

Macadamia Crust **4.5**

Almond Crust **4.5**

\*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness

# MID-DAY ENTREES

Served 11:30am - 5:00pm

## Fish and Chips

Beer battered haddock, french fries **12**

## Seafood Pot Pie

Shrimp, scallops, fresh fish, and blue crab sauteed in a white wine supreme sauce, served in puff pastry **13**

## Stuffed Flounder

Flounder fillet stuffed and baked with blue crab cake and topped with citrus beurr blanc **13**

## Angel Hair Seafood Pasta

Fresh fish, scallops, and shrimp, sauteed with mushrooms and tomato in diane butter sauce **14**

## Shrimp

Grilled or fried to perfection **12 GFO**

## Fresh Fish Stack

Blackened fresh fish topped with wasabi and srirachi aioli. Served on a yukon gold potato cake and ginger soy glazed edamame **16.5**

## Mediterranean Mahi

Charbroiled Mahi Mahi topped with a mediterranean inspired vegetable saute & feta cheese, served on roasted garlic mashed **15 GF**

## Asiago Crusted Chicken

Baked and served with goat cheese mashed potatoes and citrus beurr blanc **12.5**

## Fried Seafood Combo

Pick two seafood items: Shrimp, scallops, or haddock **14**

## SANDWICHES

All sandwiches served with French Fries

Upgrade to truffle fries for 1.5

## Angus Beef Burger

1/2lb of ground chuck, shortrib, and brisket. Includes LT, and choice of cheese: American, provo, swiss, cheddar, gorgonzola **\$9**

## Norwood's BLT

Housemade bacon, lettuce, tomato, and avocado buttermilk, served on toasted brioche **\$8**

## F.O.D. Sandwich

Beer battered or grilled mahi mahi served on a kaiser roll **\$12**

## Caprese Sandwich

Mozzarella, tomatoes, fresh basil, balsamic glaze, and pesto aioli baked in locally made herbed foccacia **\$9**

**Add grilled chicken for \$3**

## Sweet Potato Burger

Sweet potato & quinoa burger, curry spiced, topped with coconut curry sauce and coconut "bacon"

**\$9 VEGAN**

## Chicken Salad Wrap

Blackened chicken salad with smoked corn, avocado buttermilk dressing, and romaine lettuce **\$8**

## Turkey + Kimchi Rachel

House smoked turkey, swiss cheese, housemade kimchi and 1,000 island dressing served on toasted rye **\$9**