



Norwood's

EATERY & BAR

TREEHOUSE

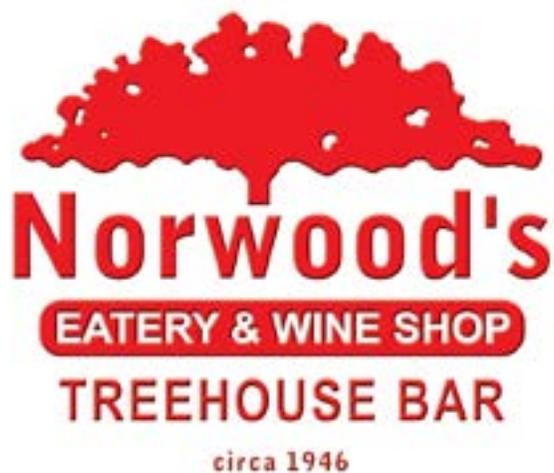
circa 1946

Norwood's Sustainability Initiatives

- “Garbage to Garden” includes diverting preconsumer food waste from landfills to composted soil, used in our raised garden bed.
- Reusing waste, including sweet tea for brining, pulp from juicing fruits, and replanting green onion stalks in our garden.
- Waste Reduction includes eliminating many single use plastic utensils in favor of compostable eco products.
- Purchasing produce, chickens, eggs, bread, and honey from local farmers & bakers

Norwood's Farmers Market

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



GF - Gluten Free GFO - Gluten Free Options
VGT - Vegetarian

APPS

Bacon Wrapped Scallops

Grilled and glazed with a pomegranate reduction, soba noodle salad **15.75 GFO**

Spinach Ricotta Dumplings

Spinach ricotta dumplings baked with vodka sauce and mozzarella cheese, served with grilled bread **12.6 VGT**

Fried Pickles

House pickled pickles served with tiger sauce and ranch **8.4**

Stuffed Mushrooms

Crab cake stuffed, baked with swiss and mozzarella **10.5**

Smoked Fish Dip

Smoked mahi mahi fish dip served with local lavash and pickled jalapeno **11.55 GFO**

Escargot

Broiled in garlic butter, served with hot rolls **11.55**

Coconut Shrimp

Coconut battered, served with pineapple - mango sweet chili and coconut curry dipping sauces **9.45**

Cedar Key Clams

Clams from Cedar Key steamed with blistered cherry tomatoes, corn, and white wine. Served w/ grilled locally sourced focaccia **11.55 GFO**

Zucchini Bread

Housemade spiced zucchini bread, served warm with whipped local honey cinnamon butter **8.15**
(Made with local zucchini!)

Calamari

Lightly breaded and fried, served with pineapple thai chili sauce **12.6**

SOUP AND SALAD

She Crab Soup 5.78/8.4

French Onion Au Gratin 5.25/6.88 GFO

Seafood Gumbo File 6.88/8.93 GF

NE Clam Chowder 4.73/5.78

House Salad

Mixed greens, asiago, honey roasted sesame sticks, cucumber, red cabbage, and carrot **5.25/7.35 GFO**

Scottish Salmon Salad

Blackened, cashew crusted goat cheese, dried fruit, bell pepper, tomatoes, sunflower seeds, and horseradish louie dressing **16.8 GF**

Chicken Caesar Salad

Grilled chicken, romaine, caesar dressing, and herbed croutons **11.55**

All dressings housemade and gluten free

SMALLER GUESTS

12 & Under, \$9 each

- Cheese Pizza
- Hamburger
- Pasta Alfredo
- Chicken Tenders **GFO**
- Fried Shrimp **GFO**
- IBC Rootbeer - **\$3**

SIDE DISHES

- Roasted Garlic Mashed Potatoes **GF**
- Mashed Sweet Potatoes **GF**
- Ratatouille **GF / VEGAN**
- Yukon Gold Potato Cake
- C & P Cheddar Grits **GF**
- French Fries
- Coleslaw **GF**

LAND

Norwood's Filet

Charbroiled filet medallion, yukon gold potato cake, cabernet demi, chive oil, fried pickled red onion **22 GFO**

Large Filet

8oz Handcut filet mignon grilled to perfection **32.5 GFO**

Ribeye Gorgonzola

Baked with caramelized onions, house bacon, and gorgonzola cheese **30.4 GF**

Ask about our surf + turf options!

'Woods-burger

8oz of ground beef, charbroiled and topped with goat cheese, caramelized onion, and arugula **13.65**

Pecan Crusted Pork Chop

Sweet tea brined pork chop seared, topped with a pecan crust. Topped with bourbon peach jam and pan seared okra. Served over roasted garlic mashed **20.85**

Pan Roasted Chicken

Herb brined chicken breast topped with a roasted poblano butter, served with corn & chorizo salad and garlic mashed potatoes **17.85 GF**

Pimento Mac & Cheese

Blackened chicken and house vegetables tossed in a pimento cheese sauce with penne pasta **15**

VEGETARIAN

Gnocchetti + Local Mushrooms

Housemade gnocchetti pasta tossed in our diane "butter" with Fungi-Jon King Trumpets, roasted tomato, and arugula. Served over lemon basil "ricotta" **15.75 VEGAN**

Stuffed Bell Peppers

Quinoa salad stuffed bell peppers topped with mediterannean inspired vegetables and feta cheese **14.7 GF / VEGAN OPTION AVAILABLE**

PICK OF THE SEA

Admirals Platter

5oz Lobster tail, grilled mahi, broiled sea scallops and shrimp **34.65 GF**

Captains Platter

F.O.D. , shrimp, scallops, and a petite crab cake broiled with beurre blanc **26.25 GFO**
[Also available fried]

Sea Scallops

Broiled with beurre blanc or lightly fried **23.1 GFO**

Crab Legs

Snow: Half LB **18.9** / Full LB **27.3 GF**
King: Half LB **49** / Full LB **69 GF**

Shrimp & Local Rice Grits

Shrimp and house andouille sausage tossed in etouffee sauce, served with cheddar cheese grits and cornmeal-fried pickled okra & "bacon rinds" **21**
*Rice Grits sourced from **Conagree & Penn** in Jacksonville

Shrimp

Buttermilk fried or grilled
DZN **18.38** / Two DZN **25.2 GFO**

Scallop Alfredo

Seared scallops and shrimp served with roasted tomatoes and fresh basil, tossed in alfredo sauce with fettucini pasta **23.1**

Seafood Pot Pie

Shrimp, scallops, fresh fish, and blue crab sauteed in a white wine supreme sauce, served in puff pastry **18.85**

FRESH FISH

Mahi Mango

Panko fried mahi mahi served with mango salsa, garlic mashed, and house veg **31.5**

Salmon Ratatouille

Charboiled salmon, served over stewed local squash, eggplant, and tomato. Served with garlic mashed and topped w pesto vinaigrette **30.5 GF**

Mediterranean Mahi

Pan seared, topped with mediterranean inspired vegetables and feta cheese. Served on roasted garlic mashed potatoes **31.5 GF**

Almond Crusted Grouper

Panfried, and served with garlic mashed potatoes, house veg, and citrus beurr blanc **38.85**

MID-DAY ENTREES

Served 11:30am - 5:00pm

Fish and Chips

Beer battered haddock, french fries **13.65**

Seafood Pot Pie

Shrimp, scallops, fresh fish, and blue crab sauteed in a white wine supreme sauce, served in puff pastry **14.18**

Stuffed Haddock

Haddock fillet stuffed and baked with blue crab cake and topped with citrus beurr blanc **15.75**

Angel Hair Seafood Pasta

Fresh fish, scallops, and shrimp, sauteed with mushrooms and tomato in diane butter sauce **15.23**

Shrimp

Grilled or fried to perfection **13.65**
GFO

Mediterranean Mahi Mahi

Pan-seared mahi topped with a mediterranean inspired vegetable saute & feta cheese, served on roasted garlic mashed **15.75 GF**

Asiago Crusted Chicken

Baked and served with goat cheese mashed potatoes and citrus beurr blanc **13.65**

Fried Seafood Combo

Shrimp & haddock fried to perfection **15.75**

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 **10**

Norwood's Cuban

Citrus braised pork, ham, and house made bacon & pickles, swiss, and dijon mayo pressed on a cuban roll **10.5**

Fried Catfish

Farm raised catfish, crackermeal fried and topped with tartar sauce, pickles and LTO **11.55**

Turkey Rachel

Smoked Turkey, coleslaw, 1,000 island dressing, and swiss cheese pressed on rye bread **10.5**

Chicken Salad Wrap

Blackened chicken salad with smoked corn, avocado buttermilk dressing, and romaine lettuce **9.45**

BBQ Chicken

Charbroiled chicken breast basted with bbq sauce. Topped with coleslaw, pickled onion, and our housemade bacon **10.5**

Turkey Sammich

Smoked turkey breast, swiss, housemade bacon, alfalfa sprouts, tomato, sunflower seeds, housemade mayo on whole wheat bread **10.5**