



# 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

#### Celebrating 75 years

We're bringing back some Norwood's Classics through the end of september to celebrate our 75th Anniversary! You know its a classic when it has this logo next to it

#### Chef Specials

##### Watermelon Peach Gazpacho

Watermelon, peach, and other vegetables blended together. Topped with blackbean & corn salsa and tortilla chips **7.25 VEGAN**

##### Napa Salad

Field Greens, toasted pine nuts, roma tomatoes, goat cheese, raspberry vinaigrette **6.25/10.25 GF**

##### Fried Green Tomatoes

Buttermilk brined and panko fried. Served with shrimp tossed in remoulade sauce and drizzled with tzatziki **12.6**

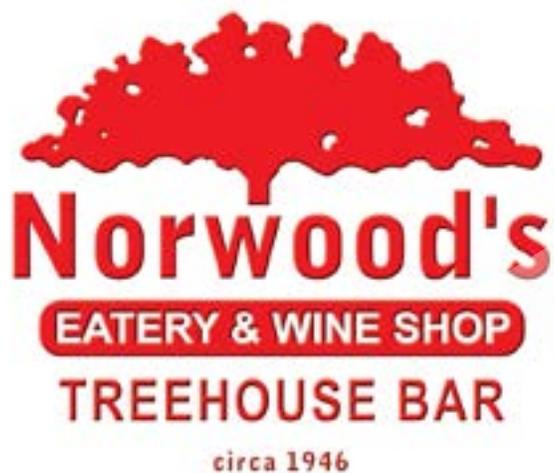
##### Edamame Cilantro Hummus

Housemade edamame cilantro hummus served with celery and grilled pita **8.4 GFO**

##### King Crab Ravioli

Hand picked king crab blended with ricotta, parmesan, and lemon zest made into a ravioli. Served with lemon caper cream sauce and basil “ricotta” (cashew based) **29.99**

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



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### 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**

#### 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

## Apps

### Bacon Wrapped Scallops

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

### Tomato Bruschetta

Roasted tomato and cream cheese blended with herbs, served with toasted locally sourced baguette 8.25 **GFO**

### Fried Pickles

House pickled pickles served with tiger sauce and ranch 8.4

### Stuffed Mushrooms

Crab cake stuffed, baked with swiss and mozzarella 11.55

### 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

### Shrimp Cocktail

Large shrimp, steamed and served over a smoked corn & avocado salad with a coconut curry sauce and fried tortilla

12.6 **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 13.5

## Side Dishes

Roasted Garlic Mashed Potatoes **GF**

Cilantro Tomato Coucous

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

24 GFO

### Large Filet

8oz Handcut filet mignon grilled to perfection, topped w fried pickled onion

39.5 GFO

### Ribeye Gorgonzola

Baked with caramelized onions, house bacon, and gorgonzola cheese 32.4 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

### Bourbon & Sweet Tea Brined Pork

Handcut pork chop bourbon and tea brined, grilled and topped with a pineapple mango chutney. Served over roasted garlic mashed

16.75 GF

### Norwood's Chicken

Herb marinated chicken breast charbroiled, topped with teriyaki, smoked turkey, and swiss cheese 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 exotic mushrooms, roasted tomato, and arugula. Served over lemon basil "ricotta" (cashew based)

15.75 VEGAN

### Stuffed Eggplant

Cilantro & tomato couscous stuffed eggplant, roasted and topped with tzatziki 14.7

VEGAN option available

## Pick of the Sea

### Admirals Platter

5oz Lobster tail, grilled swordfish, broiled sea scallops and shrimp 37.65 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 21.9 / Full LB 30.3 GF  
King: Half LB 55 / Full LB 75 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 33.5

### Grouper Stack

Blackened grouper, served over a yukon gold potato cake and miso lime glazed edamame. Topped with yuzu kosho aioli and fried rice noodles 38.85 GFO

### Mediterranean Salmon

Charbroiled, topped with mediterranean inspired vegetables and feta cheese. Served on roasted garlic mashed potatoes 30.5 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 **15.75**

## 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 **15.75**

## Shrimp

Grilled or fried to perfection **13.65 GFO**

## Mediterranean Swordfish

Panseared swordfish topped with a mediterranean inspired vegetable saute & feta cheese, served on roasted garlic mashed **17 GF**

## Swordfish Stack

Blackened swordfish, served over a yukon gold potato cake and miso lime glazed edamame. Topped with yuzu kosho aioli and fried rice noodles **17 GFO**

## 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**

### Jalapeno Turkey Melt

Smoked Turkey, housemade bacon, swiss, pickles, and jalapeno ranch pressed on brioche **11**

### Chicken Salad Wrap

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

### Hot Chicken

Buttermilk brined chicken thigh, fried and topped with a **spicy** cayenne pepper sauce, served on a toasted kaiser with pickle chips, romaine, and coleslaw **10.5**

### Shrimp Salad

Steamed shrimp and egg salad blended with spices, served with lettuce, tomato, and onion on a croissant

**10**