

## Starters

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### **Fried Green Tomatoes**

Pimento Cheese, Stone-Ground Grits, Tomato-Bacon Jam • 13

### **Carolina Crab Cake**

Bacon Fried Sweet Corn, Roasted Red Pepper Aioli • 17

### **Award Winning She Crab Soup**

Cup • 8 | Bowl • 12

### **Crispy Fried Chicken Livers**

Stone-Ground Grits, Buttered Leeks & Garlic, Country Ham Red Gravy • 13

### **Southern Pickins'**

Tasso-Crusted Pimento Cheese, Bacon-Bourbon Rilette, Barbeque-Bacon Deviled Eggs, Toasted Pita, Creole Mustard, "Bread & Butter" Pickled Vegetables • 19

## Salads

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*Add Fried Oysters • 15 | Blackened or Grilled Chicken • 9 | Blackened, Fried or Grilled Shrimp • 11*

### **Queen's Salad**

Mixed Lettuce, Grape Tomatoes, Cucumbers, Green Onions, Sweet Corn, Field Peas, Applewood Bacon, Hard Boiled Egg, Cheddar, Buttermilk-Herb Dressing • 13 **gf**

### **Southern Tomato Pie**

Local Tomatoes, Biscuit Crust, Cheddar, Mozzarella, Applewood Bacon, Scallions, Mixed Greens, Cucumbers, Red Onions, Buttermilk-Herb Dressing • 16

### **Fried Oyster Salad**

Crispy Fried Oysters, Mixed Greens, Smoked Gouda, Applewood Bacon, Creole Mustard Vinaigrette • 21

### **Caesar Salad**

Artisan Romaine, Vine-Ripe Tomato, Creamy Garlic-Parmesan Vinaigrette, Garlic-Herb Croutons • 12

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please let your server know of any allergies. | We reserve the right to add a 20% gratuity to parties of 6 guests or more.



## Lunch Entrees & Sandwiches

*Sandwiches & Wraps Served with Choice of Potato Salad, House-Made Chips or Fried Okra*

### **Carolina Crab Cake**

Okra, Sweet Corn, & Black-Eyed Pea Succotash,  
Charleston Red Rice, Lowcountry Remoulade,  
Roasted Red Pepper Coulis • 22

### **Po'boy**

Fried Shrimp, Toasted Hoagie Roll,  
Butter Leaf Lettuce, Red Pepper Aioli • 17  
*Substitute Oysters Add \$3*

### **Jambalaya**

Shrimp, Crawfish, Peppers, Onions, Tasso Ham,  
Charleston Red Rice, Creole Butter • 21gf

### **Chicken Salad Wrap**

Roasted Chicken, Mayonnaise, Pecans, Dried  
Cranberries, Celery, Tomato-Basil Tortilla • 15

### **Roasted Portabella Mushroom**

Quinoa, Spinach, Summer Squash, Sweet Peppers,  
Onions, Balsamic Reduction, White Truffle Oil • 19gf

### **Lowcountry Gumbo**

Pulled Roasted Chicken, Andouille Sausage,  
Okra, Corn, Sweet Peppers, Onions, Tomato Broth,  
Carolina Gold Rice Pilaf • 20gf

### **Fried Flounder B.L.T.**

Crispy Fried Flounder, Applewood Bacon, Lettuce,  
Tomato, Red Pepper & Pickled Okra Remoulade,  
Grilled Brioche • 19

### **Roasted Pork Sandwich**

Roasted Shaved Pork, Pepper Jack, Applewood  
Bacon, Pickled Green Tomato, Fried Onions,  
Bourbon-Honey Mustard, Brioche • 16

### **Fried Green Tomato & Ham Sandwich**

Panko-Fried Green Tomato, Brown Sugar  
Cured Ham, Pimento Cheese, Bibb Lettuce,  
Pickled Okra & Sweet Pepper Relish,  
Toasted Jalapeno Cornbread • 16

### **Barbeque Shrimp & Grits**

Shrimp, Stone-Ground Grits, Bourbon-Barbeque Sauce,  
Applewood Bacon, Cheddar, Scallions • 21gf

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## Brunch Cocktails

### Firefly Fruit Cocktail

Firefly Sweet Tea Vodka,  
Cranberry Juice, Lemonade • 9

### The Ultimate Bloody Mary

Dixie Black Pepper Vodka,  
Charleston Bloody Mary Mix,  
Grilled Jumbo Shrimp, Pickled Okra,  
Green Olive, Old Bay Seasoning • 12

### Pomegranate Mimosa

Champagne, Orange Juice,  
Pomegranate Simple Syrup • 8

## Starters

### Buttermilk Biscuits

Butter, Fruit Preserves • 8

### Crispy Fried Chicken Livers

Stone Ground-Grits,  
Buttered Leeks & Garlic,  
Country Ham Red Gravy • 13

### She Crab Soup

Cup • 8 | Bowl • 12

### Carolina Crab Cake

Bacon Fried Sweet Corn, Roasted  
Red Pepper Aioli • 17

### Fried Green Tomatoes

Pimento Cheese, Stone-Ground  
Grits, Tomato-Bacon Jam • 13

### Southern Pickins'

Tasso-Crusted Pimento Cheese,  
Bacon-Bourbon Rillettes,  
Barbeque-Bacon Deviled Eggs,  
Toasted Pita, Creole Mustard,  
"Bread & Butter" Pickled  
Vegetables • 19

## Salads

Add Fried Oysters • 15 | Blackened or Grilled Chicken • 9 | Blackened, Fried or Grilled Shrimp • 11

### Queen's Salad

Mixed Lettuce, Grape Tomatoes, Cucumbers,  
Green Onions, Sweet Corn, Field Peas,  
Applewood Bacon, Hard Boiled Egg, Cheddar,  
Buttermilk-Herb Dressing • 13 **gf**

### Southern Tomato Pie

Local Tomatoes, Biscuit Crust, Cheddar, Mozzarella,  
Applewood Bacon, Scallions, Mixed Greens,  
Cucumbers, Red Onions, Buttermilk-Herb Dressing • 16

### Fried Oyster Salad

Mixed Greens, Smoked Gouda, Applewood Bacon,  
Creole Mustard Vinaigrette • 21

### Caesar Salad

Artisan Romaine, Vine-Ripe Tomato,  
Creamy Garlic-Parmesan Vinaigrette,  
Garlic-Herb Croutons • 12

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## Brunch Entrees

### Crab Cake Benedict

Stone-Ground Grits, Fried Green Tomato, Poached Egg\*, Hollandaise, Applewood Bacon, Red Pepper Coulis, Chives • 23

### Lowcountry Breakfast Bowl

Shrimp, Andouille Sausage, Onions, Peppers, Stone-Ground Grits, Sunny-Side Up Egg\*, Cheddar, Applewood Bacon • 20gf

### Jambalaya

Shrimp, Crawfish, Peppers, Onions, Tasso Ham, Charleston Red Rice, Creole Butter • 21gf

### Barbeque Shrimp & Grits

Shrimp, Stone-Ground Grits, Bourbon-Barbeque Sauce, Applewood Bacon, Cheddar, Scallions • 21gf

### Fish & Grits

Crispy Fried Flounder, Stone-Ground Grits, Vidalia Onion, Sweet Corn, Applewood Bacon, Red Pepper Aioli • 21

### Crème Brûlée French Toast

Fresh Berries, Whipped Cream, Toasted Pecan Syrup • 18

### Fruit Parfait

Seasonal Berries & Fruit, Vanilla Yogurt, Cinnamon-Toast Granola, Orange-Honey Drizzle • 15gf

### Chicken Salad Wrap

Roasted Chicken, Mayonnaise, Pecans, Dried Cranberries, Celery, Tomato-Basil Tortilla, House-Made Chips • 15

### Southern Fried Chicken & Biscuits

Crispy Fried Chicken, Buttermilk Biscuits, Scrambled Eggs\*, Country Sausage Gravy, Applewood Bacon, Smoked Gouda, Scallions • 19

### Roasted Pork Sandwich

Roasted Shaved Pork, Pepper Jack, Applewood Bacon, Pickled Green Tomato, Fried Onions, Brioche, Bourbon Honey Mustard, House-Made Chips • 16  
Add Fried Egg\* • 2

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