

## Starters

### Award Winning She Crab Soup

Cup • 8 | Bowl • 13

### Barbeque Shrimp & Grits

Shrimp, Stone Ground Grits, Bourbon-Barbeque Sauce, Applewood Bacon, Cheddar, Scallions • 15 *gf*

### Crispy Fried Chicken Livers

Stone-Ground Grits, Buttered Leeks & Garlic, Country Ham Red Gravy • 14

### Fried Calamari

Applewood Bacon, Red Onion, Tomato, Banana Peppers, Sweet Pepper-Honey Drizzle • 16

### Carolina Crab Cake

Bacon Fried Sweet Corn, Roasted Red Pepper Aioli • 17

### Fried Green Tomatoes

Pimento Cheese, Stone-Ground Grits, Tomato-Bacon Jam • 14

### Southern Tomato Pie

Local Tomatoes, Biscuit Crust, Cheddar, Mozzarella, Applewood Bacon, Scallions • 15

### Southern Pickins'

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

## Salads

### Queen's Salad

Mixed Greens, Grape Tomatoes, Cucumbers, Green Onions, Sweet Corn, Field Peas, Applewood Bacon, Hard-Boiled Egg, Cheddar, Buttermilk-Herb Dressing • 12 *gf*

### Caesar Salad

Artisan Romaine, Vine-Ripe Tomatoes, Garlic-Herb Croutons, Creamy Garlic-Parmesan Vinaigrette • 11

## Main Courses

### Barbeque Shrimp & Grits

Shrimp, Stone-Ground Grits, Bourbon-Barbeque Sauce, Applewood Bacon, Cheddar, Scallions • 31 *gf*

### Jambalaya

Shrimp, Crawfish, Peppers, Onions, Tasso Ham, Charleston Red Rice, Creole Butter • 32 *gf*

### Carolina Crab Cakes

Okra, Sweet Corn & Black-Eyed Pea Succotash, Charleston Red Rice, Lowcountry Remoulade, Roasted Red Pepper Coulis • 37

### Crispy Roasted Duck

Toasted Pecan Rice Pilaf, Haricots Verts, Raspberry-Port Reduction • 38 *gf*

### Fish & Grits

Crispy Flounder, Stone-Ground Grits, Vidalia Onion, Sweet Corn, Applewood Bacon, Red Pepper Aioli • 31

### Grilled French-Cut Pork Chop\*

Roasted Sweet Potatoes, Collard Greens, Spiced Peach Chutney • 36 *gf*

### Braised Beef Short Rib

Certified Angus Beef, Mashed Yukon Gold Potatoes, Garlic-Buttered Haricots Verts, Crispy Onions, Au Jus • 37

### Lowcountry Seafood Gumbo

Shrimp, Oysters, Crab, Andouille Sausage, Okra, Corn, Sweet Peppers, Onions, Tomato Broth, Carolina Gold Rice Pilaf • 32 *gf*

### Grilled Filet Mignon & Marinated Shrimp

Certified Angus Beef\*, Mashed Yukon Gold Potatoes, Roasted Asparagus, Portabella Fries, Demi Glace • 47

### Roasted Portabella Mushroom

Quinoa, Spinach, Summer Squash, Sweet Peppers, Onions, Balsamic Reduction, White Truffle Oil • 28 *gf*

## Additions • 8

Cheddar Stone-Ground Grits *gf*

Collard Greens *gf*

Charleston Red Rice *gf*

Truffled Asparagus *gf*

Okra, Sweet Corn & Black-Eyed Pea Succotash *gf*

Mashed Yukon Gold Potatoes *gf*

\*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 5 guests or more, and request one check for parties of 5 or more. \*Customer Notice: Prices listed in-store and on advertisements reflect our cash price. The purpose of the non-cash adjustment is to incentivize customers to pay with cash. OUR REGULAR PRICE INCLUDES A PPE 3.75% NON-CASH ADJUSTMENT. We offer savings when you pay with cash! This is an "in-kind incentive" in compliance with section (2)(A) of the Durbin Amendment, a provision of United States Federal Law, 15 U.S.C & 1690-2. We further provide a Cash Discount from the regular price in accordance with section (4)(c)(4) of the same document.

