



82 Queen

COCKTAILS

FIREFLY FRUIT COCKTAIL 9

Firefly Sweet Tea Vodka, Cranberry Juice, Lemonade

POMEGRANATE MIMOSA 8

Champagne, Orange Juice, Pomegranate Simple Syrup

THE ULTIMATE BLOODY MARY 11

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

STARTERS

SHE CRAB SOUP

7 | cup 9 | bowl

CHEF'S SOUP DU JOUR

7 | cup 9 | bowl

FRIED GREEN TOMATOES 11

Pimento Cheese, Stone Ground Grits, Tomato-Bacon Jam

CAROLINA CRAB CAKE 14

Tasso Cream, Bacon Fried Corn, Chives

SOUTHERN PICKINS' 18

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

BASKET OF BUTTERMILK BISCUITS 7

Butter & Fruit Preserves

SALADS

Add Fried Oysters* 9 | Blackened, Fried or Grilled Shrimp 9

Blackened or Grilled Chicken 8 | Crab Cake 11

VINE RIPE TOMATO SALAD 11

Fried Burrata, Prosciutto, Olive Oil, Balsamic Syrup
Micro Basil, Grilled Baguette

CAESAR SALAD 9

Baby Romaine, Vine Ripe Tomato, Garlic-Herb Croutons, Creamy Garlic-Parmesan Vinaigrette

FRIED OYSTER SALAD 16

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

SOUTHERN TOMATO PIE 12

Mixed Greens, Applewood Smoked Bacon, Cucumbers, Red Onions, Buttermilk-Herb Dressing

QUEEN'S SALAD 10

Assorted Lettuce, Grape Tomatoes, Cucumbers, Green Onions, Sweet Corn, Field Peas
Applewood Smoked Bacon, Hard-Boiled Egg, Cheddar Cheese, Buttermilk-Herb Dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness. Please let your server know of any allergies.

EXECUTIVE CHEF STEVE STONE | GENERAL MANAGER FERNANDO FRY





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BRUNCH ENTRÉES

DUCK & ANDOUILLE SAUSAGE HASH 17

Yukon Potatoes, Onion, Sweet Peppers, Cremini Mushrooms, Pepper Jack Cheese
Fried Egg, Honey-Chipotle BBQ

BARBEQUE SHRIMP & GRITS 18

Southern Comfort Barbeque Sauce, Applewood Smoked Bacon
Cheddar Cheese, Scallions*

JAMBALAYA 17

Shrimp, Crawfish, Medley of Peppers & Onions, Tasso Ham, Red Rice*

GRILLED C.A.B. BURGER 13

Applewood Smoked Bacon, Pimento Cheese, Fried Onions
Sriracha Mayo, Sunny-Side-Up Egg, Toasted Brioche*

CRAB CAKE BENEDICT 19

Stone Ground Grits, Fried Green Tomato, Applewood Smoked Bacon
Poached Egg, Hollandaise, Red Pepper Coulis, Chives*

LOWCOUNTRY OMELET 16

Shrimp, Crabmeat, Spinach, Tomato, Parmesan Cheese
Stone Ground Grits*

CHICKEN SALAD WRAP 12

Pecans, Dried Cranberries, Celery, Tomato-Basil Tortilla

CRÈME BRÛLÉE FRENCH TOAST 13

Fresh Berries, Whipped Cream, Toasted Pecan Syrup

SOUTHERN FRIED CHICKEN & BISCUITS 16

Scrambled Eggs, Country Sausage Gravy, Apple Wood Bacon, Smoked Gouda Cheese, Scallions

SHRIMP SALAD 14

Buttercup Lettuce, Creamy Avocado, Sweet Pepper Coulis, Fresh Fruit

LOWCOUNTRY BREAKFAST BOWL 16

Shrimp, Andouille Sausage, Onions, Peppers, Stone Ground Grits
Sunny-Side-Up Egg, Cheddar Cheese, Crumbled Bacon*

FRUIT PARFAIT 10

Seasonal Berried & Fruit, Vanilla Yogurt, Cinnamon Toasted Granola
Orange-Honey Drizzle

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