



82 Queen

STARTERS

SHE CRAB SOUP OR CHEF'S SOUP DU JOUR

7 | cup 9 | bowl

FRIED GREEN TOMATOES 12

Pimento Cheese, Stone Ground Grits, Tomato-Bacon Jam

FRIED OYSTERS 13

Black Eyed Pea Salad, Summer Tomato Vinaigrette
Chive Sour Cream, Okra Greens

FRIED CALAMARI 13

Applewood Smoked Bacon, Red Onion, Tomato
Pepperoncini, Creole Vinaigrette

BARBEQUE SHRIMP & GRITS 13

Bourbon Barbeque Sauce, Applewood Smoked Bacon
Cheddar Cheese, Scallions

SOUTHERN PICKINS' 18

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

CRISPY SHRIMP BOUDIN FRITTER 13

Spring Onion-Roasted Pepper Remoulade
Field Greens, Mustard Seed Vinaigrette

CAROLINA CRAB CAKE 14

Tasso Cream, Bacon Fried Corn, Chives

SOUTHERN TOMATO PIE 12

Cheddar, Mozzarella, Applewood Smoked Bacon, Scallions

SALADS

VINE RIPE TOMATO SALAD 11

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

QUEEN'S SALAD 11

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

CAESAR SALAD 9

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

CELERIAC & BABY ARUGULA SALAD 10

Toasted Pecans, Cranberry, Black Pepper Chevre,
Tarragon-White Balsamic Vinaigrette

MAIN COURSE

BARBEQUE SHRIMP & GRITS* 29

Bourbon Barbeque Sauce, Applewood Smoked Bacon, Cheddar Cheese, Scallions

JAMBALAYA* 28

Local Shrimp, Crawfish, Medley of Peppers & Onions, Tasso Ham, Red Rice, Creole Butter

CAROLINA CRAB CAKES 32

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

ROASTED DUCK PILEAU 31

Andouille Sausage, Wild Rice, Black Eye Peas, Cremini Mushrooms, Green Tomato Chow Chow, Roasted Carrots

CHARLESTON BOUILLABAISSÉ* 32

Local Shrimp, Clams, Mussels, Crawfish, Tomato-Garlic Broth, Grilled Baguette

GRILLED C.A.B RIBEYE* 37

White Truffle Pommes Frites, Herb Butter Cremini Mushrooms, Demi Glaze

FRENCH CUT PORK CHOP* 29

Candied Sweet Potatoes, Collards Greens, Bourbon- Pecan Butter, Peach Coulis

GRILLED FILET MIGNON* 39

Garlic Mashed Yukon Potatoes, Roasted Asparagus, Tarragon-Wild Mushroom Butter, Cabernet Reduction

FISH & GRITS* 29

Crispy Flounder, Stone Ground Grits, Fried Green Tomatoes, Vidalia Onion, Sweet Corn, Local Tomatoes
Applewood Bacon, Creole Butter, Sweet Pepper Coulis

ROASTED PORTABELLA MUSHROOM 26

Quinoa, Spinach, Asparagus, Summer Squash, Toasted Pine Nuts, Summer Tomato Vinaigrette

FOR THE TABLE

CRISPY OKRA FRIES & SUMMER SQUASH SPRING ONION-SWEET PEPPER REMOULADE 8

GARLIC MASHED YUKON POTATOES 7

STONE GROUND CHEDDAR GRITS 7

ROASTED WHITE TRUFFLE ASPARAGUS 8

OKRA, SWEET CORN & BLACK-EYED PEA SUCCOTASH 7

COLLARD GREENS 7

*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

