



ICONIC LOWCOUNTRY CUISINE SINCE 1982

82 Queen

HISTORIC CHARLESTON, SOUTH CAROLINA

BRUNCH COCKTAILS

firefly fruit cocktail

firefly sweet tea vodka, cranberry juice,
lemonade • 9

pomegranate mimosa

champagne, orange juice,
pomegranate simple syrup • 8

the ultimate bloody mary

dixie black pepper vodka, charleston bloody mary mix,
grilled jumbo shrimp, pickled okra, green olive, old bay seasoning • 11

STARTERS

she crab soup or chef's soup du jour

cup • 7 | bowl • 9

fried green tomatoes

pimento cheese, stone-ground
grits, tomato-bacon jam • 11

southern pickins'

tasso-crusting pimento cheese,
bacon-bourbon rilette,
barbeque-bacon deviled eggs,
toasted pita, creole mustard,
bread & butter pickled
vegetables • 18

carolina crab cake

tasso cream sauce, applewood
bacon-fried corn, chives • 14

basket of buttermilk biscuits

butter, fruit preserves • 7

SALADS

add fried oysters* • 9 | blackened or grilled chicken • 8 | blackened, fried, or grilled shrimp • 9 | crab cake • 11

country sausage & burrata salad

field greens, arugula, grape tomatoes,
shaved red onion, house croutons,
mustard seed vinaigrette • 11 gf

fried oyster salad

mixed greens, smoked gouda, applewood bacon,
creole mustard vinaigrette • 16

queen's salad

mixed lettuce, grape tomatoes, cucumbers,
green onions, sweet corn, field peas,
applewood bacon, hard-boiled egg, cheddar,
buttermilk-herb dressing • 11 gf

southern tomato pie

local tomatoes, biscuit crust, cheddar,
mozzarella, applewood bacon, scallions,
mixed greens, cucumbers, red onions,
buttermilk-herb dressing • 12

chopped kale salad

spiced pears, cranberry, red onion,
toasted pecans, goat cheese,
meyer lemon-honey vinaigrette • 10 gf

caesar salad

baby romaine, vine-ripe tomato, garlic-herb croutons,
creamy garlic-parmesan vinaigrette • 9

**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.*



EXECUTIVE CHEF STEVE STONE • GENERAL MANAGER FERNANDO FRY





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BRUNCH ENTRÉES

barbeque shrimp & grits*

shrimp, stone-ground grits, applewood bacon, southern comfort barbeque sauce, cheddar, scallions • 18 gf

jambalaya*

shrimp, crawfish, peppers, onions, tasso ham, charleston red rice, creole butter • 17 gf

crab cake benedict*

stone-ground grits, fried green tomato, poached egg, hollandaise, applewood bacon, red pepper coulis, chives • 19

lowcountry omelet*

shrimp, crab meat, egg, spinach, tomatoes, parmesan, stone-ground grits • 16 gf

crème brûlée french toast

fresh berries, whipped cream, toasted pecan syrup • 13

southern-fried chicken & biscuits

crispy fried chicken, buttermilk biscuits, scrambled eggs, country sausage gravy, applewood bacon, smoked gouda, scallions • 16

lowcountry breakfast bowl*

shrimp, andouille sausage, onions, peppers, stone-ground grits, sunny-side up egg, cheddar, applewood bacon • 16 gf

duck & andouille sausage hash

roasted duck, andouille sausage, yukon gold potatoes, onions, sweet peppers, cremini mushrooms, pepper jack cheese, fried egg, honey-chipotle barbeque sauce • 17 gf

fruit parfait

seasonal berries & fruit, vanilla yogurt, cinnamon-toast granola, orange-honey drizzle • 10 gf

SANDWICHES & WRAPS

served with choice of potato salad, house-made chips, or fried okra

shrimp salad lettuce cups

shrimp, lemon-dill mayonnaise, buttercup lettuce, sweet pepper coulis, fresh fruit • 14 gf

brunch burger*

certified angus beef, pimento cheese, applewood bacon, sriracha mayo, sunny-side up egg, fried onions, toasted brioche • 13

chicken salad wrap

roasted chicken, mayonnaise, pecans, dried cranberries, celery, tomato-basil tortilla • 12

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