

82 Queen

# Easter Brunch

SUNDAY, APRIL 21, 2019

## 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 • 12

### basket of buttermilk biscuits

butter, fruit preserves • 7

### caesar salad

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

### 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

## MAIN COURSE

### barbeque shrimp & grits\*

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

### crab cake benedict\*

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

### chicken salad wrap

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

### southern-fried chicken & biscuits

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

### jambalaya\*

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

### shrimp salad lettuce cups

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

### fish & grits\*

crispy flounder, stone-ground grits, fried green tomatoes, vidalia onion, sweet corn, local tomatoes, applewood bacon, creole butter, sweet pepper coulis • 19

### fruit parfait

seasonal berries & fruit, vanilla yogurt, cinnamon-toast granola, orange-honey drizzle • 12 GF

### lowcountry breakfast bowl\*

shrimp, andouille sausage, onions, peppers, stone-ground grits, sunny-side up egg, cheddar, applewood bacon • 16 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 6 guests or more.

EXECUTIVE CHEF STEVE STONE • GENERAL MANAGER BOBBY JACKSON