

Starters

she crab soup

cup • 7 | bowl • 9

fried green tomatoes

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

southern pickins'

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

chef's soup du jour

cup • 7 | bowl • 9

carolina crab cake

lowcountry relish, spring onion aioli • 14

Salads

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

marinated cucumber & tomato salad

crisp romaine, field greens, applewood bacon, asiago cheese, creamy tomato-basil dressing, okra crunch • 10 **gf**

southern tomato pie

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

vine ripe tomato & burrata salad

fried burrata, prosciutto, olive oil, balsamic syrup, micro basil, grilled baguette • 12

fried oyster salad

crispy fried oysters, mixed greens, smoked gouda, applewood bacon, creole mustard vinaigrette • 18

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**

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.

Lunch Entrees & Sandwiches

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

barbeque shrimp & grits

shrimp, stone-ground grits, bourbon-barbeque sauce, applewood bacon, cheddar, scallions • 18 **gf**

carolina crab cake

okra, sweet corn, & black-eyed pea succotash, charleston red rice, lowcountry remoulade, sweet pepper coulis • 19

shrimp salad lettuce cups

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

jambalaya

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

chicken salad wrap

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

roasted portabella mushroom

quinoa, kale, summer squash, sweet peppers, onions, balsamic reduction, white truffle oil • 15 **gf**

lowcountry gumbo

pulled roasted chicken, andouille sausage, okra, corn, sweet peppers, onions, seasoned tomato broth, carolina gold rice pilaf • 16 **gf**

fried flounder b.l.t.

crispy fried flounder, applewood bacon, lettuce, tomato, red pepper & pickled okra remoulade, grilled brioche • 15

roasted pork sandwich

shaved roasted pork, pepper jack, applewood bacon, fried onions, bourbon honey mustard, brioche • 13

fried green tomato & ham sandwich

panko-fried green tomato, brown sugar cured ham, pimento cheese, bibb lettuce, pickled okra & sweet pepper relish, toasted jalapeno cornbread • 13

queen street burger

certified angus beef*, pimento cheese, tomato-bacon jam, crispy onions, toasted brioche • 13
add applewood smoked bacon • 1.50

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