

Starters

she crab soup

cup • 7 | bowl • 9

barbeque shrimp & grits

shrimp, stone-ground grits, bourbon-barbeque sauce, applewood bacon, cheddar, scallions • 13 *gf*

carolina crab cake

bacon fried sweet corn, roasted red pepper aioli • 14

fried calamari

applewood bacon, red onion, tomato, banana peppers, sweet pepper-honey drizzle • 13

soup du jour

cup • 7 | bowl • 9

fried green tomatoes

pimento cheese, stone-ground grits, tomato-bacon jam • 12

southern tomato pie

local tomatoes, biscuit crust, cheddar, mozzarella, applewood bacon, scallions • 12

southern pickins'

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

Salads

queen's salad

mixed greens, grape tomatoes, cucumbers, green onions, sweet corn, field peas, applewood bacon, hard-boiled egg, cheddar, buttermilk-herb dressing • 10 *gf*

caesar salad

artisan romaine, vine-ripe tomatoes, garlic-herb croutons, creamy garlic-parmesan vinaigrette • 8

Main Courses

barbeque shrimp & grits

shrimp, stone-ground grits, bourbon-barbeque sauce, applewood bacon, cheddar, scallions • 29 *gf*

jambalaya

shrimp, crawfish, peppers, onions, tasso ham, charleston red rice, creole butter • 28 *gf*

carolina crab cakes

okra, sweet corn, & black-eyed pea succotash, charleston red rice, lowcountry remoulade, roasted red pepper coulis • 33

crispy roasted duck

toasted pecan rice pilaf, haricots verts, spicy raspberry-port reduction • 32 *gf*

fish & grits

crispy flounder, stone-ground grits, vidalia onion, sweet corn, applewood bacon, red pepper aioli • 29

grilled french-cut pork chop*

roasted sweet potatoes, collard greens, bourbon-maple glazed granny smith apples • 31 *gf*

braised beef short rib

certified angus beef, mashed yukon gold potatoes, garlic-buttered haricots verts, crispy onions, au jus • 32

lowcountry seafood gumbo

shrimp, oysters, crab, andouille sausage, okra, corn, sweet peppers, onions, seasoned tomato broth, carolina gold rice pilaf • 29 *gf*

grilled filet mignon & marinated shrimp

certified angus beef*, mashed yukon gold potatoes, roasted asparagus, portabella fries, demi glace • 44

roasted portabella mushroom

quinoa, spinach, butternut squash, sweet peppers, onions, balsamic reduction, white truffle oil • 26 *gf*

Additions • 7

okra, sweet corn, & black-eyed pea succotash *gf*

cheddar stone-ground grits *gf*

truffled asparagus *gf*

collard greens *gf*

charleston red rice *gf*

crispy okra fries & yellow squash • red pepper aioli

mashed yukon gold potatoes *gf*

