

82 Queen

Restaurant Week Lunch Menu 2 For \$25

APPETIZERS

Award-Winning She Crab Soup

Barbeque Shrimp & Grits

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

Fried Green Tomatoes

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

ENTREES

Chicken Salad Wrap

roasted chicken, mayonnaise,
pecans, dried cranberries, celery,
tomato-basil tortilla,
served with seasoned chips

Lowcountry Gumbo

pulled roasted chicken,
andouille sausage, okra, corn, sweet peppers,
onions, seasoned tomato broth,
Carolina gold rice pilaf gf

Roasted Pork Sandwich

roasted shaved pork, pepper jack,
applewood bacon, pickled green tomato,
fried onions, bourbon-honey mustard,
toasted brioche, served with seasoned chips



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Carolina gold rice pilaf gf

Roasted Pork Sandwich

roasted shaved pork, pepper jack,
applewood bacon, pickled green tomato,
fried onions, bourbon-honey mustard,
toasted brioche, served with seasoned chips



82 Queen

Restaurant Week Dinner Menu

3 For \$55

APPETIZERS

Award-Winning She Crab Soup

Barbeque Shrimp & Grits

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

Fried Green Tomatoes

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

Queen's Salad

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

Caesar Salad

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

ENTREES

Barbeque Shrimp & Grits

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

Jambalaya

shrimp, crawfish, peppers, onions, Tasso ham,
Charleston red rice, creole butter *gf*

Braised Beef Short Rib

certified angus beef, mashed Yukon gold
potatoes,
garlic-buttered haricots verts,
crispy onions, demi glace

Fish & Grits

crispy flounder, stone-ground grits, Vidalia onion,
sweet corn, applewood bacon, red pepper aioli

DESSERTS

selection of desserts

