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

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

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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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

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

ENTREES

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

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

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