



Rudy Royale

209 E Bay St
Charleston, SC 29401

(843) 297-4443

www.rudyroyale.com

3 COURSES FOR \$35

FIRST COURSE

DEVILED EGG FLIGHT - Fried Oyster, Caviar, Pork Rind

PICKLED SHRIMP - Local Shrimp, Avocado Toast, Radish, Jalapeños, Lime

SOUTH CAROLINA PEACHES - Whipped Ricotta, Honey Roasted Pecans, Cornbread Croutons

TOMATO & CORN BISQUE - Carolina Crab Mousse

FARRO RISOTTO - Roasted Corn, Parmesan, Country Ham

ROMAINE SALAD - Heirloom Tomatoes, Cucumbers, Feta,
Crispy Chickpeas, Balsamic Vinaigrette

SECOND COURSE

SHRIMP AND GRITS - Coconut Curry Shrimp, South Carolina Grits, Toasted Cashews, Andouille Sausage, Cilantro

CHICKEN & DUMPLINGS - Braised Chicken, Carrots, Peas, Gnocchi

VEGETABLE RICE PILOU - Market Vegetables, Southern Style Rice,
Cucumber Salad, Crispy Onions

WOOD-FIRED SALMON - Slow Roasted Summer Squash, Local
Tomato Salad, Green Tomato Vinaigrette

2 PIECE FRIED CHICKEN - White or Dark Meat, Choice of 2 Sides

16 OZ RIBEYE* *additional \$15.00* - Charred Broccoli, Red Potatoes, Buttermilk Gravy

MENU CONTINUES ONTO NEXT PAGE



THIRD COURSE

BANANA PUDDING - Nilla Wafers, Vanilla Custard, Whipped
Cream, Banana

CHOCOLATE S'MORE CAKE - Molten Chocolate Cake, Graham Cracker
Crumble, Toasted Meringue

CHEF'S DAILY SELECTION - Ask Server for Details

CHOOSE ONE ITEM FROM EACH COURSE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.