

Starters

Isaac's Okra Gumbo <i>Cajun sausage, chicken, seasonal vegetables, tomato broth</i>	4.50 cup	Albertha's She Crab Soup <i>An award-winning Charleston tradition, laced with dry sherry</i>	5.95 cup
Fried Green Tomatoes <i>Cajun remoulade</i>	4.95	Fried Alligator <i>Honey-jalapeno sauce</i>	6.95
Pimiento Fritter <i>Green Tomato Jam</i>	5.95	Biscuits and Gravy <i>This one should be pretty straight forward folks</i>	3.95

Brunch

Sunrise Shrimp & Grits <i>Blue crab gravy, peppers, onions, sausage, two poached eggs</i>	13.95	<i>Biscuits & gravy, sausage or bacon, scrambled eggs, homefries or grits</i>	
Cinnamon French Toast <i>Strawberries, pecans, powdered sugar, bacon or sausage</i>	9.95	Ike's Pancakes <i>Choice of bacon or sausage Add bananas & pecans or blueberries...1.00</i>	8.95
Ike's Down Home Breakfast	10.95		

Benedicts

Lowcountry <i>Sausage patty, sausage gravy</i>	9.95	Carolina Crab Cake <i>Hollandaise sauce</i>	12.95
Fried Green Tomato <i>Apple-wood-smoked bacon, hollandaise sauce</i>	10.95	Country Ham <i>Hollandaise sauce</i>	11.95

Omelets

Captain Lee's <i>Shrimp, country ham, peppers, tomatoes, and cheese</i>	11.95	Carolina Hot <i>Spicy sausage, pepper-jack cheese & green onions</i>	10.95
Chefs Choice <i>Cherry tomatoes, fresh basil and smoked gouda cheese</i>	9.95	Crab Oscar <i>Crab, tomato & asparagus topped with hollandaise</i>	12.95

Lunch

Carolina Crab Cake <i>Hoppin' johns, green beans, remoulade</i>	13.95	Buttermilk Fried Chicken <i>Sage gravy, whipped potatoes, spicy collard greens</i>	10.95
Pulled Pork Plate <i>House made and seasoned, served with hoppin' johns and vegetable</i>	11.95	Pan Fried Pork Chop <i>Sun-dried tomato & country ham gravy, whipped potatoes, green beans</i>	11.95
Calabash Shrimp or Oysters <i>Hoppin' johns, green beans</i>	12.95	BBQ Grilled Salmon <i>Cheddar cheese grits, fried sweet onions, sautéed spinach</i>	13.95

Salads & Sandwiches

Poogan's Famous Fried Chicken Salad <i>Cucumbers, carrots, cherry tomato and fried chicken over mixed greens with honey-jalapeno dressing</i>	9.95	Fried Green BLT <i>Apple-wood smoked bacon, lettuce, goat cheese, toasted sourdough</i>	9.50
Iceberg Wedge Salad <i>Buttermilk bleu cheese dressing, tomatoes, cucumbers and apple-wood smoked bacon</i>	5.95	Southern Po' Boy <i>Cajun remoulade, choice of fried shrimp, oysters, or fried catfish on a toasted hoagie</i>	11.95
Baby Spinach Salad <i>Spiced pecans, goat cheese, balsamic vinaigrette dressing</i>	6.95	Certified Angus Beef Cheeseburger <i>American or pimiento</i>	8.95
<i>Add Salmon or Shrimp</i>	6.00	<i>Add applewood-smoked bacon</i>	.95

Executive Chef Daniel Doyle