

## *Starters*

<b>Ms. Bertha's She Crab Soup</b>	<b>Cup</b>	<b>5.95</b>	<b>Chef Issac's Gumbo</b>	<b>Cup</b>	<b>4.50</b>
<i>Dry sherry, lump crab</i>	<b>Bowl</b>	<b>8.95</b>	<i>Okra, chicken, Carolina Sausage</i>	<b>Bowl</b>	<b>6.95</b>
<b>Fried Green Tomatoes</b>		<b>4.95</b>	<b>Pimiento Cheese Fritters</b>		<b>5.95</b>
<i>Cajun remoulade</i>			<i>Green tomato chutney</i>		
<b>Mac &amp; Cheese</b>		<b>4.95</b>	<b>Fried Alligator</b>		<b>6.95</b>
<i>Smoked Gouda, country ham</i>			<i>Honey jalapeno dressing</i>		

## *Salads*

<b>Famous Fried Chicken Salad</b>	<b>8.95</b>	<b>Lowcountry Shrimp Salad</b>	<b>9.95</b>
<i>Spring mix, chopped carrots, cucumbers, tomatoes, honey jalapeno dressing</i>		<i>Grape tomatoes, cucumbers, fresh fruit</i>	
<b>Iceberg Wedge Salad</b>	<b>5.95</b>	<b>Spinach Salad</b>	<b>6.95</b>
<i>Buttermilk blue cheese dressing, tomatoes, cucumbers, applewood-smoked bacon</i>		<i>Goat cheese, caramelized onions, spiced pecans, honey balsamic</i>	
<b>Add seared salmon or fried shrimp</b>	<b>6.00</b>	<b>Add seared salmon or fried shrimp</b>	<b>6.00</b>

## *Sandwiches*

*Served with French fries or sweet potato fries*

<b>Fried Green BLT</b>	<b>9.50</b>	<b>Fried Pork Chop</b>	<b>10.50</b>
<i>Applewood-smoked bacon, goat cheese</i>		<i>Green tomato pico de gallo, pimiento cheese spread</i>	
<b>Roasted Chicken and Pecan Salad</b>	<b>9.75</b>	<b>Turkey and White Cheddar</b>	<b>8.95</b>
<i>Lettuce, tomato, wheat bread</i>		<i>Sundried cranberry mayonnaise, lettuce, tomato, wheat bread</i>	
<b>Grilled Pimiento Cheese</b>	<b>7.95</b>	<b>Add applewood-smoked bacon</b>	<b>.95</b>
<i>House made Southern treat</i>			
<b>Southern Po Boys</b>		<b>Certified Angus Beef Cheeseburger</b>	<b>8.95</b>
<i>Cajun remoulade</i>		<i>American or pimiento</i>	
<b>Farm-raised catfish</b>	<b>9.95</b>	<b>Add applewood-smoked bacon</b>	<b>.95</b>
<b>Carolina shrimp or Bulls Bay oysters</b>	<b>11.95</b>		

## *Lowcountry Plates*

<b>Shrimp and Grits</b>	<b>13.95</b>	<b>Buttermilk Fried Chicken</b>	<b>10.95</b>
<i>Tri-colored peppers, sweet onions, tasso ham &amp; blue crab gravy</i>		<i>Sage herbed pan gravy, green beans, whipped potatoes</i>	
<b>Pan Fried Pork Chop</b>	<b>11.95</b>	<b>BBQ Grilled Salmon</b>	<b>13.95</b>
<i>Sundried tomato &amp; country ham gravy, whipped potatoes, vegetable</i>		<i>Cheddar cheese grits, fried sweet onions, sautéed spinach</i>	
<b>Pulled Pork BBQ Plate</b>	<b>11.95</b>	<b>Lowcountry Pasta</b>	<b>11.95</b>
<i>House made and seasoned, served with hoppin' johns and vegetable</i>		<i>Spicy sausage, chicken, succotash, sweet onions, tri-colored peppers</i>	
<b>Calabash Shrimp and Oysters</b>	<b>12.95</b>	<b>Fried Catfish</b>	<b>9.95</b>
<i>Hoppin' johns, vegetable</i>		<i>Fried in Peanut oil served with cheddar cheese grits, vegetable, and remoulade</i>	
<b>Carolina Crab Cake</b>	<b>13.95</b>	<b>Jambalaya</b>	<b>12.95</b>
<i>Hoppin' johns, asparagus, remoulade</i>		<i>Spicy tomato sauce, sausage, shrimp, chicken and rice</i>	

**Executive Chef Daniel Doyle**

**General Manager Travis McMaster**