

SMALL PLATES

- Tomato Soup **4/6**
Deviled Eggs **3**
Pimiento Cheese with House Crackers **5**
Iceberg Salad, Bleu Cheese Dressing **6**
Warm Cabbage Salad with Nueske's Bacon and Goat Cheese **6**
Fried Veggie of the Day **5**
Local Cheese Plate **13**
Hoppin' John, Sea Island Peas, Carolina Gold Rice, Salsa **6**
Jesse's "Yard Walker" Wings, Bleu Cheese Dressing **8**

SANDWICHES

- Shrimp Po' Boy **13** • Flounder Po' Boy **12**
BBQ Chicken Sandwich **8** • The King's Burger **9**

BIG PLATES

- Marinated Flat Iron Steak & Cornbread Panzanella Salad **15**
Salmon with Spinach Risotto **17**
Pork Spare Ribs (one pound) with House Slaw & Potato Skins **18**
Pan Seared Catfish with Succotash and Four Onion Cream **15**
Caesar Salad with Chicken **12** Shrimp **16** or Salmon **17**
Porterhouse Pork Chop with Polenta, Collard Greens & Roasted Root Vegetables **24**
Carolina Shrimp & Grits, Tomato Sauce **16**

MEAT & THREE

- Aunt Beaut's Pan-Fried Chicken & 3 sides **13**
Oxtail & 3 sides **16**
Grandma Bennon's Pot Roast & 3 sides **16**
Fried Flounder & 3 sides **13**
Veggie Plate, choice of 4 sides **12**

SIDES 3.75

- Mac & Cheese • Butter Beans
Creamed Corn • Black Eyed Peas
Collard Greens • Creamed Potatoes & Gravy
Rosa's Fried Green Beans • Stewed Squash
Cole Slaw • Roasted Root Vegetables

SWEETS 7.50

- Banana Pudding • Pecan Pie
Coconut Chess Pie • Chocolate Pie
Aunt Esther's Brown Sugar Pound Cake
Pumpkin Pie
Deep Dish Apple Pie

Prices and menu items subject to change based on Chef's choice and seasonal availability.