

# VIRGINIA'S ON KING

Supper Beginning at 3:00  
FOR THE TABLE

**\*Traditional Tomato Pie 8.99**  
arugula and balsamic vinaigrette

**\*Fried Pickles 6.99**  
cornmeal batter with homemade pickled mayo

**Fried Chicken Livers 7.99**  
caramelized onions, bacon, arugula, pepper relish

**\*Fried Green Tomatoes 8.99**  
arugula, sweet pepper relish, spicy remoulade

**Pulled Pork Slider 6.99**  
smokey brown sugar BBQ, sweet potato bun, cole slaw

**Southern Meatballs 8.99**  
housemade fresh meatballs  
caramelized onion-bacon gravy, herb crostini

**\*Pimento Cheese 7.99**  
sesame seed crackers

**\*Fried Okra 6.99**  
spicy smoked pepper remoulade

**Crab Stuffed Mushrooms 9.99**  
frisee, sherry vinaigrette, balsamic glaze

**Blackened Sea Scallops 10.99**  
pimento cheese grits, citrus zest, beurre blanc

## SOUPS AND SALADS

**She Crab Soup cup 5.99 bowl 7.99**  
in the classic Charleston style, garnished with sherry

*In "Two Hundred Years of Charleston Cooking", published in 1930, the recipe is attributed to "Mrs. Rhett's able butler, William Deas, who was one of the greatest cooks in the world." William Deas was the chef at Everett's Restaurant, where the soup became synonymous with the Lowcountry.*

**Okra Soup cup 4.99 bowl 6.99**  
an aromatic tomato and veal broth with fresh vegetables

**Half Grilled Cheese and Tomato Soup 7.99**  
homemade bacon cheese bread alongside a cup of tomato bisque

**Oyster and Spinach Salad 10.99**  
fried oysters, cherry tomatoes, baby spinach,  
maple horseradish vinaigrette

**Wedge Salad 7.99**  
bacon, tomato, bleu cheese crumbles

**\*Kale and Radish Salad 9.99**  
goat cheese, blood oranges, candied pecans, citrus vinaigrette

**\*Grilled Pear and Frisee Salad 9.99**  
spiced walnuts, blue cheese, sherry vinaigrette

**\*House Salad 6.99**  
mixed greens, tomatoes, carrots, cucumbers  
and choice of dressing

Add **catfish** or **chicken 4.99**  
**shrimp** or **flounder 6.99**, **salmon 8.99**

## SUPPER PLATES

**Crab Stuffed Broiled Flounder** carolina gold rice, broccoli, dill beurre blanc **20.99**

**Pan Fried Crab Cakes** sweet potato fries, bleu cheese cole slaw, tartar sauce **19.99**

**Low Country Boil** hearty stew of shrimp, new potatoes, corn, smoked sausage, old bay, lemon **18.99**

**Grilled NY Strip** brussel sprouts, roasted fingerling potatoes, bacon, bacon demi glaze **24.99**

**Carolina Bouillabaisse** shrimp, scallops, clams and fish in a rich saffron broth **20.99**

**Fried Seafood Plate** flounder, shrimp, scallops, oysters, sweet potato fries, bleu cheese cole slaw **19.99**

**Seared Mahi-Mahi** polenta, crab asparagus salad, roasted red pepper sauce **23.99**

**Shrimp and Grits** shrimp, smoked sausage, bell peppers, stone ground grits, onion-bacon gravy **17.99**

**Pecan Crusted Chicken** green beans, new potatoes, country mustard beurre blanc **16.99**

**Chicken and Dumplings** braised chicken, roasted vegetables, housemade dumplings **14.99**

**Braised Short Rib** mashed potatoes, sautéed green beans, red wine pan sauce **22.99**

**Grilled Pork Chop** roasted fingerling potatoes, braised kale, apple-shallot & herb sauce **21.99**

**Herb Roasted Chicken** "Virginia's macaroni and cheese", hoppin' john, brown gravy **19.99**

**Jambalaya** local shrimp, scallops, crawfish, smoked sausage, red rice, corn, okra **18.99**

**Catfish** fried or blackened, brown rice, roasted corn relish, lemon basil sauce **16.99**

**Country Fried Steak** garlic mashed potatoes, sautéed green beans, white onion gravy **15.99**

**Southern Fried Chicken** red rice & sausage, steamed broccoli, honey BBQ sauce **15.99**

**Honey Creole Glazed Quail** creamy polenta, sautéed seasonal vegetables, chicken jus **19.99**

**Split Plate Charge 2.99**

## VEGETABLES AND TRIMMINGS

**Farmer's Plate 13.99**  
your choice of four side dishes

\*baked sweet potato  
\*carolina gold rice  
\*creamed corn  
\*sweet potato fries  
\*steamed broccoli

stone ground grits  
\*green beans and new potatoes  
smashed idaho potatoes with brown gravy  
\*\*"Virginia's Baked Macaroni and Cheese"  
*a Bennett family favorite*

hoppin' john  
baby lima beans  
red rice & sausage  
collard greens  
\*squash casserole

all individual side dishes **3.50**  
\* Notes Vegetarian Options

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodbourne illness*

