

### **SHELTER STARTERS**

WATERMELON SALAD	71/2
tossed in citrus vinaigrette with cotija cheese and mir	ıt
CHARLESTON CHEESE PLATE	<b>12</b> ½

our house-made pimento cheese, jalapeño pimento cheese and bacon ale beer cheese, pickled vegetables, sliced smoked sausage, house-made jam, and rustic crostinis

BLUE CRAB DIP	10
with grilled flatbread wedges	

# ALMOST TABLESIDE GUACAMOLE with flatbread wedges and tortilla chips (Add a cup of pico de gallo \$2)

# SOUTHERN CAPRESE fried green tomato and blackened green tomato with mozzarella, pesto, and bacon-onion jam

CALAMARI 12½ over citrus vinaigrette arugula with crispy jalapeños, Sriracha aioli, and roasted peppers

#### BBQ SLIDER TRIO 10

pulled pork with house-made Carolina BBQ sauce and coleslaw, hickory smoked brisket with gouda cheese, bacon, Memphis BBQ sauce, and pickled green tomato, pulled chicken with house made Memphis BBQ sauce and coleslaw

#### LOWCOUNTRY ROLLS

pulled pork and collards in a crispy wonton roll with house-made Carolina BBQ dipping sauce

#### ACORN SQUASH FLATBREAD 10 topped with spinach, portabello mushrooms, apples, pears,

topped with spinach, portabello mushrooms, apples, pears, onions, and parmesan

### **PUB FAVORITES**

# BOILED PEANUTS house special recipe

# FRIED PICKLES + OKRA 9½ pickles and pickled okra served with chipotle ranch dipping sauce

#### FRIED CHICKEN WINGS 11½ garlic butter, medium, hot, extra hot, Carolina or

garlic butter, medium, hot, extra hot, Carolina or Memphis style BBQ sauce, honey mustard, dry rub BBQ or jerk seasoning

#### BUFFALO SHRIMP 13

fried or grilled local shrimp tossed in garlic butter, medium, hot, extra hot, Carolina or Memphis style BBQ sauce, honey mustard, dry rub BBQ, or dry rub jerk seasoning

#### CHIPOTLE LOADED FRIES 10½ with bacon, chipotle ranch, scallions, gouda,

jack, and cheddar cheeses

#### 

bleu cheese crumbles and scallions

BBO OUESADILLA

choice of smoked pork or chicken, brisket (add \$1) or BBQ rubbed shrimp (add \$1) with fresh pico de gallo, tangy BBQ and a blend of gouda, cheddar and jack cheeses

10

## **SOUPS + SALADS**

TOMATO BASIL SOUP SOUP OF THE DAY

CUP 4 BOWL 6
MKT PRICE

**CAESAR**SM. 7 LG. 9
romaine with shredded parmesan, croutons, caesar dressing

SPINACH SM. 9 LG. 11

roasted seasonal fruit, cotija cheese, candied pecans, sautéed summer squash and onions, roasted tomato vinaigrette

HOUSE SM. 8 LG. 10

mixed greens, tomatoes, cucumbers, carrots, jack and cheddar cheese, mushrooms and sunflower seeds (choice of dressing)

GOLDEN BEET SM. 9 LG. 11

fried goat cheese, to asted pecans, cranberries and white balsamic vinaigrette over arugula

CAPRESE 9½

sliced tomato, buffalo mozzarella, fresh basil and balsamic reduction over greens

PUMPKIN SM. 9 LG. 11

apples, pears, walnuts, cranberries and grated parmesan over mixed greens with pumpkin vinaigrette

Add to any salad: portabella mushroom (add \$3), chicken breast (add \$4), sautéed local shrimp (add \$5), flounder, mahi, or grouper (add \$6)

House-made dressings: chipotle ranch, buttermilk ranch, bleu cheese, Caesar, creamy balsamic vinaigrette, roasted tomato vinaigrette, honey mustard, citrus vinaigrette, white balsamic vinaigrette, pumpkin vinaigrette

#### **SANDWICHES** All sandwiches served with fries - substitute side for \$1 FRIED GREEN TOMATO BLT 12 pimento cheese, bacon, green leaf lettuce, red pepper remoulade, fried green tomato, and avocado on texas toast 101/2 **SMOKED BBO** pork or chicken, house-made BBQ sauce (Carolina or Memphis style), and coleslaw on a bun 12 CUBAN Mojo marinated pork tenderloin, ham, Dijon, pickled okra, and provolone cheese on ciabatta SPICY CHICKEN 12 fried chicken breast, buffalo sauce, mozzarella cheese, bacon, lettuce, and tomato on bun STEAK SANDWICH 11½ horsey sauce, provolone cheese, sautéed onion and peppers on ciabatta 13 **BLACKENED FISH** blackened or fried flounder, slaw, Sriracha aioli, lettuce, and tomato on a bun 12 BRISKET MELT BBQ brisket, gouda cheese, bacon, and caramelized onions

on texas toast

CHICKEN + PANCAKE

fried chicken breast, caramelized onions, and bacon,

MAHI BLT 14
bacon, lettuce, tomato and house-made tartar sauce on

maple aioli on pancake medallions

ciabatta

### **BURGERS**

Choice of grilled chicken breast, Creole fried chicken breast, angus beef, marinated grilled portabella, or veggie burger. All burgers served with fries - substitute side for \$1

HOUSE 11½ cheddar cheese, lettuce, tomato, onion, pickle and garlic aioli on a bun

12

13

13

EARLY BIRD
bacon, over easy egg, and cheddar cheese on an English
muffin

PESTO 12½ basil pesto, roasted tomato, and mozzarella cheese on ciabatta

SMOKED GOUDA
caramelized onions, bacon, and lettuce on a bun

GUACAMOLE
pimento cheese, lettuce, and tomato on a bun

GOAT CHEESE 12
roasted red pepper and spinach on ciabatta

PALMETTO

jalapeño pimento cheese, fried green tomato,
bacon, and lettuce on a bun

BARTENDER

bacon and ale cheese spread, tequila lime tomatoes, bourbon glazed onions, and beer battered jalapeño straws on a bun

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Please inform your server of any food allergies as our food may contain or have come in contact with food allergens.

### **SOUTHERN STAPLES**

BOWL OF BOG

a southern classic; seasoned rice bowl with pulled chicken
and smoked sausage

LOWCOUNTRY BOIL 15½ local shrimp, smoked sausage, corn on the cob,red potatoes

SHRIMP + GRITS SM. 13 LG. 17½ local shrimp, sausage, peppers, bacon, onion and gravy over grits, topped with mixed cheese, bacon, and scallions

LOCAL FRIED SHRIMP + FLOUNDER

served with hand cut french fries and coleslaw

SHRIMP PERLOO

a classic Charleston rice dish with local shrimp, roasted tomatoes, parmesan cheese, country ham, smoked sausage, sweet peppers, and onions with Carolina gold rice

**SIDES**substitute any side for \$1 more

HAND-CUT FRIES SWEET POTATO FRIES ONION RINGS CHICKEN BOG BACON GOUDA MAC COLESLAW
COLLARD GREENS
SEASONAL VEGGIE
PICKLED VEGGIE
BRUSSEL SPROUT
SIDE SALAD

**DESSERTS** 

Please ask your server or check the specials board for today's selection

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