

## to start

### BREAD (and all that) — 8

Corn bread, buttermilk biscuits, hush puppies. Whipped honey butter and preserves

### FRIED GREEN TOMATOES — 8

Cornmeal dusted and fried crisp, pickled chow chow, Tasso dust, jalapeno pimento cheese

### FRIED FROG LEGS — 14

Buttermilk and Texas Pete® marinated, cornmeal dredged and deep fried. Served with Alabama white BBQ sauce

### GRILLED OYSTERS (GF) — 16

Large local oysters, char-grilled Louisiana gulf style with shaved Romano cheese, garlic butter, and parsley

### NOLA STYLE BARBECUE SHRIMP — 12

Garlic, rosemary, creole seasoning, lemon, hot sauce, black pepper, butter, beer, and crusty bread for dipping

### DEVEILED EGGS (GF) — 6

House-made deveiled egg trio. Candied bacon and house pickled relish

## LOW COUNTRY

### CHICKEN BOG (GF) — 15

Chicken, smoked sausage, tomato, onion, bacon, chicken stock, white wine, butter, scallion, and Carolina gold rice

### SHRIMP AND SAUSAGE ÉTOUFFÉE — 17

A stew of trinity, garlic, thyme, okra, shrimp, and Andouille sausage with shellfish stock, white wine, and roux. "Smothered" over Carolina gold rice

### CAJUN STYLE GUMBO — 16

With chicken, smoked sausage and ham hocks simmered with fresh okra, holy trinity in a dark roux thickened stock. Served over rice

## salads

add BBQ Shrimp \$12 or Fried Chicken Thigh \$6

### BERRY & BEET SALAD (GF) — 14

Red and golden beets with mixed fresh berries, fresh local goat cheese, mixed greens, fresh basil and honey balsamic dressing

### BOURBON STREET CAESAR SALAD (GF Optional) — 10

Crisp romaine dressed with lemon Caesar dressing, topped with garlic Old Bay croutons, candied bacon and Romano cheese

### SOUTHERN PECAN & APPLE SALAD (GF) — 14

Sliced Pink Lady Apples dressed with an orange and mustard dressing tossed with Boston Bibb, Radicchio and candied pecans

### SOUTHERN COBB SALAD (GF Option) — 14

Topped with house-made cornbread croutons, hard-boiled eggs, sliced avocado, crumbled goat cheese, black eyed peas and a sliced fried chicken thigh over citrus dressed romaine lettuce

## handhelds

### PO' BOY

Oyster 12 | Shrimp 12 | Chicken 10

"Dressed" with lettuce, Tomato and Remoulade

### MUFFULETTA — 10

Salami, ham, provolone, and green olive salad on a sesame boule

### FRIED CHICKEN THIGH SANDWICH — 10

On a house-made biscuit served traditional or with your choice of Alabama white BBQ or Nashville hot

## house specialties

### PAWLEY'S ISLAND BOIL

— 24

Shrimp and clams with smoked sausage, red potatoes, and corn on the cobb, with shrimp boil, lemon, beer, and shrimp stock

*tradition recommends adding a side of hush puppies*



### SHRIMP AND GRITS (GF) — 20

Coastal North Carolina style with smokey bacon, mushrooms, onion, garlic, and bell pepper served over sharp Vermont cheddar grits

### FRIED CHICKEN THIGHS — 16

Marinated in buttermilk, fried crisp. Served traditional, Nashville Hot or Alabama White BBQ

*tradition suggests fresh corn bread or warm biscuits as a side*

### CAROLINA STYLE PULLED PORK — 16

Slow roasted pork shoulder tangy vinegar based sauce, served with your choice of two sides

## on the side \$5 EACH

### SUCCOTASH (GF)

Corn, lima beans, onions, and red bell pepper

### CHEDDAR CHEESE GRITS (GF)

### HONEY GLAZED BISCUITS

### SAUTÉED

### COLLARDS (GF, V)

With onions and garlic

### CREAMY COLE SLAW (GF)

### BLACK-EYED PEAS (GF)

### FRIED GREEN

### TOMATOES

With remoulade sauce

### MAC AND CHEESE

### CORN BREAD

### COLLARD

### GREENS

Stewed in broth

### HUSH PUPPIES

### DIRTY RICE (GF)



# southern food

*Southern food and southern cooking are divided into several distinct styles based on the different regions of the south. Southern cooking is typically divided into 7 different styles, Appalachia, Creole, Cajun, Soul Food, Gullah, Low Country, and Floribbean. Each is unique with varying influences.*

## ***Appalachia***

Classic farm-to-table fare. The southern wilderness provides ample hunting and foraging possibilities like rabbit, venison, ramps, and berries. Well known dishes such as chicken and dumplings, chow chow, and cobblers are all said to have their roots in Appalachia cooking.

## ***Cajun***

From the French Canadian migration to the Louisiana delta, Cajun food highlights the products available in the swamplands. Alligator, Crawfish, turtles, and frogs often found themselves on the tables of Cajun families. Jambalaya, and dirty rice are steeped in Cajun influence.

## ***Creole***

Creole cuisine is the combination of French and Spanish cooking techniques along with the spicy pallet of Louisiana's local native and African cultures. Gumbo, Étouffée, and bread pudding are all based in Creole cuisine.

## ***Floribbean***

Easily guessed from the name, Floribbean cuisine is the union between the flavors of Florida and the Caribbean. Influenced by Asian, Hispanic, and Caribbean immigrants to the area this style is characterized by a healthier, lighter take using local ingredients. Coconut, papaya, lemongrass, mango, honey and rum are typically found in Floribbean dishes.

## ***Gullah***

Gullah cuisine is a direct link to the African people who as former slaves, moved to an area that covers the coastline of southern South Carolina to northern Florida. This style of cooking is similar to the cuisine of western Africa. Traditional recipes, flavors, and techniques were carefully preserved and passed down between generations. Gullah cuisine features seafood, rice, and locally available vegetables. One-pot meals are frequently found in Gullah kitchens.

## ***Low Country***

Low Country cuisine takes advantage of the bountiful Carolina and Georgia coastlines, utilizing shrimp and shellfish. Rice is a constant in Low Country food. Shrimp and Grits, fried or stewed okra, Hoppin' John, and rice puddings are typical dishes that display Low Country influence.

## ***Soul Food***

Soul Food finds its roots in the Black Power movements of the 1960's. It was a way for African Americans to honor their often-overlooked contributions to Southern cooking. Fried Chicken, Macaroni and Cheese, collard greens, candied yams all have their roots in the Soul Food kitchen.

### ***on the menu...***

#### **HUSHPUPPY**

A small, savory, deep-fried round ball made from cornmeal-based batter. Hushpuppies are often served as a side dish with seafood and fried foods.

#### **CHOW-CHOW**

North American pickled relish.

#### **TASSO DUST**

Dehydrated Tasso ham pulverized into a powder

#### **LOW COUNTRY BOG**

Cousin to the Jambalaya, but more "stewy" or "boggy". A staple in Gullah cuisine.

#### **ÉTOUFFÉE**

Both Cajun and Creole cuisine employing a cooking technique called smothering,

#### **GUMBO**

The official cuisine of Louisiana. Gumbo consists primarily of a strongly-flavored stock, meat or shellfish, a thickener, and the Creole "holy trinity" celery, bell peppers, and onions

#### **PO' BOY**

A traditional sandwich from Louisiana. It almost always consists roast beef or fried seafood. Served on New Orleans french bread, known for its crisp crust and fluffy center

#### **MUFFULETTA**

A popular sandwich in New Orleans, brought to the city by Italian immigrants in the early 1900's. Thinly sliced Italian meats and cheese, dressed with olive salad on a sesame seed boule.

#### **SUCCOTASH**

A vegetable dish consisting primarily of sweet corn with lima beans or other shell beans.

#### **RÉMOULADE**

A European cold sauce based on mayonnaise. Similar to tartar sauce.

#### **HOPPIN JOHN**

Carolina black eyed peas and rice.

**sol**

**SOUTHERN KITCHEN  
AND LOUNGE**