



Join us on Monday Nights  
for our famous Meatloaf & Half Price Wines

EVERYDAY AT LUNCH  
\$5 wines by the glass & \$15 bottles of wine

### Classic Plates

- Blackened Chicken & Grits stone-ground grits, andouille sausage creole sauce 12
- Low Country Shrimp & Grits blackened shrimp, stone-ground grits, andouille sausage creole sauce 13
- Buttermilk Fried Chicken tasso ham gravy, buttermilk mashed potatoes, your choice of succotash *or* creole slaw 12.5
- Low Country Grilled Chicken "Stack" fried green tomatoes, applewood bacon pimento cheese, molasses-mustard bbq sauce, buttermilk mashed potatoes, your choice of succotash *or* creole slaw 12.5
- Pan Seared Salmon Croquettes pimento remoulade, stone-ground grits, your choice of succotash *or* creole slaw 11
- Farm Raised North Carolina Catfish *your choice of Cornmeal Fried, Blackened or Lemon-Peppered* fresh herb tartar sauce, stone-ground grits, your choice of succotash *or* creole slaw 13
- Peach Mustard BBQ Glazed Salmon our famous peach chutney, stone-ground grits, your choice of choice of succotash *or* creole slaw 13.5

### Po-Boys, House-Ground Burgers, Sandwiches *all are served with lettuce, tomato, onion, potato chips and pickle substitute french fries, tater tots, creole slaw or succotash for 1.25 substitute a cup of soup or side salad for 2.50*

- Catfish Po'boy 11 Shrimp Po'Boy 12 Oyster Po'Boy 13 grilled baguette, fresh herb tartar sauce
- Southwest Grilled Chicken Sandwich monterey jack cheese, jalapeños, molasses-mustard bbq sauce 10
- Grilled Chicken Sandwich lemon pepper, blackened, plain grilled or buttermilk fried, honey-dijon dressing 9.5
- Dirty Chicken Sandwich blackened chicken, pepper jack cheese, tomato-pepper salsa, jalapeños 10
- "French Quarter" Burger *a Columbia Classic!* blackened, house-ground 10oz burger, french quarter pimento cheese 11
- Friendly Burger house-ground 10oz burger, *choice of* cheddar, monterey jack, blue cheese, smoked gouda or pepper jack 10
- Smoked Turkey Baguette thin-sliced smoked turkey, herb boursin cheese, grilled baguette 9
- Fried Green Tomato-Pimento Cheese BLT applewood bacon pimento cheese, grilled applewood bacon, pimento remoulade, grilled ciabatta 9.75

### Signature Salads *all are served with mixed greens*

- Charleston Chicken Salad *a perennial favorite!* curry grilled chicken, our famous peach chutney, toasted almonds, tomatoes, cucumbers, shaved vidalias, honey-dijon dressing 11.5
- Fried Yellow Grits Salad herb goat cheese, tomatoes, cucumbers, shaved vidalias, croutons, choice of dressing 9.5
- Low Country Blackeye Pea Cake Salad sweet pepper chow chow, pickled okra, cumin-coriander sour cream, tomatoes, cucumbers, shaved vidalias, croutons, bbq vinaigrette 9.5
- Peach-Mustard BBQ Glazed Salmon Salad tomatoes, cucumbers, shaved vidalias, croutons, bbq vinaigrette 13
- Blackened Beef Tips & Shrimp Salad tomato-pepper salsa, blue cheese, tomatoes, cucumbers, shaved vidalias, croutons, bbq vinaigrette 12

### Southwest Caesar Salads *romaine lettuce, lemon-garlic caesar dressing, jalapeños, onion, parmesan, croutons*

- Blackened Chicken 10 Blackened Shrimp 12.5 Blackened Salmon 13

### Other Big Salads *mixed greens, grape tomatoes, cucumbers, shaved vidalias, croutons, choice of dressing*

- Prestige Farms Chicken your choice of Blackened, Lemon-Peppered, Buttermilk Fried or Plain Grilled 11
- Farm Raised N.C. Catfish your choice of Cornmeal Fried, Blackened, Lemon-Peppered or Plain Grilled 12
- Shrimp your choice of Blackened, Lemon-Peppered, Buttermilk Fried or Plain Grilled 13

*Salad Dressings* our famous New Southern BBQ Vinaigrette Balsamic-Herb Vinaigrette  
Buttermilk-Basil Blue Cheese Honey-Dijon Creole Ranch Capers-Dill 1000 Island

- Lunch "Starters" Bowl of Tots 3.75 Bowl of Fries 3.75 small Mixed Green *or* small Caesar Salad 6
- Fried Green Tomatoes, *plain* 4 Fried Green Tomatoes *w/ applewood bacon pimento cheese* 7
- "French Quarter" Pimento Cheese Skillet *w/ ciabatta bread* 7 Crispy Fried Oysters *w/ cocktail sauce* 13

- Sides & Extras* Stone-Ground Grits 2.5 Buttermilk Mashed Potatoes 2.5 Creole Slaw 2.5 Succotash 2.5
- Grilled Baguette 1.5 add Applewood Bacon .50 Blue Cheese Crumbles 1 "French Quarter" Pimento Cheese 1
- all other Cheese .50 extra stuff...dressings, sauces, etc .25 life advice...free

there is a \$4 split charge for any lunch item 20% gratuity is added to parties of seven or more  
our Corkage Fee is \$20 per bottle this includes bottles purchased at *Cellar on Greene*  
large parties please allow extra time for separate checks

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness \*