

MR. FRIENDLY'S NEW SOUTHERN CAFÉ

IN COLUMBIA'S FIVE POINTS SINCE 1995

starters

OUR FAMOUS

FLASH FRIED OYSTERS

Gulf Select Oysters, classic cocktail sauce 14

SOUTHERN-STYLE

SALMON CROQUETTES

pimento-sherry remoulade,
green tomato-pickled okra chow chow 10

BLACKENED SHRIMP SKILLET

sweet corn, tasso ham, low country butter,
tobacco onions 13.5

FRIED ADLUH YELLOW GRITS

herb goat cheese, roasted garlic head,
our famous bbq vinaigrette 9

CORNMEAL FRIED GREEN TOMATOES

applewood bacon pimento cheese 9

BUTTERMILK FRIED DILL PICKLES

pimento-sherry remoulade 7

SOUTHWEST BLACK BEAN CAKES

always vegetarian, tomato-sweet pepper salsa,
cilantro sour cream 9

SKILLET BAKED

COUNTRY HAM-SPINACH DIP

toasted ciabatta bread, parmesan 9

salads

THE FRIENDLY

mixed greens, mandarin oranges, applewood bacon,
blue cheese, candied pecans, shaved vidalias,
our famous bbq vinaigrette 8.5

LEMON-GARLIC CAESAR

chopped romaine, parmesan, housemade croutons 8

MIXED GREEN

grape tomatoes, cucumbers, shaved vidalias,
housemade croutons, your choice of dressing 8

HOUSE-MADE DRESSINGS

our famous bbq vinaigrette balsamic-herb vinaigrette
tomato-cilantro vinaigrette honey-dijon creole ranch
buttermilk-basil blue cheese

entrees

OUR FAMOUS BACON-WRAPPED

7oz. ANGUS FILET MIGNON

"French quarter" pimento cheese,
roasted garlic mashed potatoes, sautéed veggies 31

"AU POIVRE" GRILLED

PORK TENDERLOIN

roasted apple-pecan compote, blackberry-thyme "ketchup",
roasted garlic mashed potatoes, creole slaw 23

CORNMEAL FRIED N.C. CATFISH

green tomato-pickled okra chow chow, fresh herb tartar sauce,
creamy stone-ground grits,
low country grilled green tomatoes 19

PEACH MUSTARD BBQ GLAZED SALMON

our famous peach chutney, creamy stone-ground grits,
sautéed veggies 19.5

BLACKENED SHRIMP & GRITS

your choice of tasso gravy *or* andouille creole sauce,
creamy stone-ground grits 19

BLACKENED CHICKEN & GRITS

your choice of tasso gravy *or* andouille creole sauce,
creamy stone-ground grits 18

BUTTERMILK FRIED CHICKEN BREAST

tasso ham gravy, roasted garlic mashed potatoes,
country ham stewed collard greens 18

VEGETARIAN ENTRÉE

ask your server for tonight's creation 15

sides, extras

- | | | |
|---|-----------------------------------|------------------------|
| 4 | creamy stone-ground grits | sautéed veggies |
| | roasted garlic mashed potatoes | creole slaw |
| | country ham stewed collard greens | roasted garlic head |
| 5 | fried green tomatoes | grilled green tomatoes |

split charges, substitutions

split charge for all entrees 5 split charge for all salads 2
substitute fried or grilled green tomatoes 2.5

OUR CORKAGE FEE IS \$15 PER BOTTLE

20% GRATUITY MAY BE ADDED TO PARTIES OF SEVEN OR MORE

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

Follow us on [Facebook](#) and [Instagram](#) for the latest Mr. Friendly's happenings and news!

www.mrfriendlys.com

www.solsticekitchen.com

and coming soon – Fat Beagle Catering @Cellar on Greene