

# MR. FRIENDLY'S

## NEW SOUTHERN CAFÉ

proudly serving Columbia since 1995

join us for LUNCH  
Tuesday – Friday  
from 11:30 – 2:30!  
LUNCH DELIVERY  
IS AVAILABLE  
THROUGH THE  
DOOR DASH APP!  
Join us for our  
Famous Meatloaf  
& Half Price Wines  
every Monday  
& Tuesday Night!

### starters

- our famous crispy fried Gulf Select Oysters** classic cocktail sauce 16  
**fried Adluh Yellow Grit Cakes** flash-fried, herb goat cheese, roasted garlic head 12  
**griddle seared Salmon Croquettes** pimento remoulade, green tomato chow chow 13  
**buttermilk fried Shrimp** hot sauce butter, pickled onions, blue cheese slaw 15  
**southwest Black Bean Cakes** always vegetarian, green tomato salsa verde, cilantro sour cream 12  
**skillet baked Country Ham-Spinach Dip** toasted artisan bread, parmesan cheese 11  
**cornmeal fried Green Tomatoes** applewood bacon pimento cheese, creole ranch dressing 11

### soups, salads

- soup of the day** always house-made, see today's specials *cup 5 bowl 7.5*  
**the Friendly** mixed greens, applewood bacon, blue cheese, candied pecans, mandarin oranges, bbq vinaigrette 11  
**our Caesar** romaine, garlic-lemon Caesar dressing, shaved parmesan, housemade croutons 10  
**mixed green** grape tomatoes, cucumbers, shaved vidalias, housemade croutons, your choice of dressing 10  
**dressings** bbq vinaigrette balsamic-herb vinaigrette tomato-cilantro vinaigrette buttermilk-basil blue cheese creole ranch honey-dijon

### entrees

#### Blackened Shrimp & Grits

*your choice of* tasso ham gravy **or** andouille creole sauce, creamy stone-ground grits 27

#### Peach-Mustard BBQ Glazed Atlantic Salmon

our famous peach chutney, creamy stone-ground grits, seasonal vegetable sauté 27

#### Cornmeal Fried N.C. Catfish

fresh herb tartar sauce, green tomato chow chow, creamy stone-ground grits, country ham stewed collard greens 25

#### Buttermilk Fried Chicken

mustard-thyme marinated farm raised boneless breast, tasso ham gravy, roasted garlic mashed potatoes, country ham stewed Bradford collard greens 25

#### Bacon Wrapped Pork Tenderloin

charred sweet corn-grilled vidalia relish, molasses-mustard bbq sauce, roasted garlic mashed potatoes, country ham stewed Bradford collard greens 27

#### Our Famous Hand-Cut Applewood Bacon Wrapped 7oz CAB Filet Mignon

our famous "french quarter" pimento cheese, roasted garlic mashed potatoes, seasonal vegetable sauté 39

#### Tonight's Vegetarian Entrée

ask your server for tonight's preparation, changes weekly 22

### sides, split charges

- |  |                                   |  |
|--|-----------------------------------|--|
| 8 split charge for all entrees             | 4 split charge for all salads     |  |
| 5 creamy stone-ground grits                | seasonal vegetable sauté          | roasted garlic mashed potatoes               |
| country ham stewed Bradford collard greens |                                   |  |
| 4 roasted garlic head                      | 7 fried OR grilled green tomatoes | 4 substitute fried or grilled green tomatoes |

*please keep substitutions to a minimum some substitutions may include an upcharge to your meal we do not split appetizers or desserts*

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

**Please follow us on Facebook as Mr. Friendly's@Mr. Friendly's and on Instagram as mr\_friendlys**

**Visit our website for daily specials at [www.mrfriendlys.com](http://www.mrfriendlys.com)**

**Reservations are always available on the RESY app or at [www.resy.com](http://www.resy.com)**

*-While we do our best to honor table requests, they are based upon time of arrival-*

*\*On Busy Nights, we ask that you are considerate to those patrons waiting for a table\**

*\*Tables exceeding two hours from their reservation time may be politely asked to move to the bar or patio area\**

### We Are...

**Owners – Ricky Mollohan, Harold Ham    General Manager – Blake Justice    Management – Laurel Jeffries, Katy Porter, Justin Matthews**  
**Chefs & Kitchen Staff – Robb Cobb, Chris Turner, Thomas Crouch, Marco Gibson, Chris Owens, Malik "Frost" Espert**