**MR. FRIENDLY’S**

**NEW SOUTHERN CAFÉ**

proudly serving Columbia since 1995  www.mrfriendlys.com

**starters**

our famous crispy fried Gulf Select Oysters classic cocktail sauce  15
fried Adluh Yellow Grit Cakes flash-fried, herb goat cheese, roasted garlic head  11
griddle seared Salmon Croquettes pimento remoulade, green tomato chow chow  12
buttermilk Fried Shrimp hot sauce butter, pickled onions, blue cheese slaw  14
southwest pan seared Black Bean Cakes always vegetarian, green tomato salsa verde, cilantro-chile sour cream  11
skillet baked Country Ham-Spinach Dip roasted 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 vidasial, housemade croutons, your choice of dressing  10
salad dressings bbq vinaigrette white balsamic 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  26
Peach-Mustard BBQ Glazed Atlantic Salmon our famous peach chutney, creamy stone-ground grits, seasonal vegetable sauté  26
Cornmeal Fried N.C. Catfish fresh herb tartar sauce, green tomato chow chow, creamy stone-ground grits, country ham stewed collard greens  24
Buttermilk Fried Chicken farm raised boneless breast of yard bird, tasso ham gravy, roasted garlic mashed potatoes, country ham stewed collard greens  24
Bacon Wrapped Pork Tenderloin burnt sugar-glazolasses glaze, black cherry-apple compote, roasted garlic mashed potatoes, country ham stewed 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  21

**sides, split charges**

5 creamy stone-ground grits seasonal vegetable sauté roasted garlic mashed potatoes country ham stewed collard greens
4 roasted garlic head fried OR grilled green tomatoes
7 split charge for all entrees 3.5 split charge for all salads
3 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 mrfriendlys

Reservations are always available on the RESY app or www.resy.com

-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, Justin Matthews
Chef’s & Kitchen Staff – Robb Cobb, Chris Turner, Thomas Crouch, Marco Gibson, Blythe Kelly, Rachel Tisdale, Chris Owens, Matt Thompson, Matt “Frost” Espert, Brie Arant

**DON’T FORGET TO JOIN US FOR LUNCH TUESDAY – FRIDAY FROM 1130 – 230!**

LUNCH DELIVERY AVAILABLE THROUGH THE DOORDASH APP!

JOIN US FOR OUR FAMOUS MEATLOAF & HALF PRICE WINES EVERY MONDAY & TUESDAY NIGHT!