LUNCH MENU

**Classics**

**Blackened Shrimp & Grits or Blackened Chicken & Grits**
your choice of andouille creole sauce or tasso ham gravy, creamy stone-ground grits 17 / 16

**Buttermilk Fried Chicken**
tasso ham gravy, creamy mashed potatoes, your choice of succotash or creole slaw 16.5

**Low Country Grilled Chicken “Stack”**
fried green tomatoes, applewood bacon pimento cheese, molasses-mustard bbq sauce, creamy mashed potatoes 16.5

**Our famous Griddle Seared Salmon Croquettes**
pimento remoulade, creamy stone-ground grits, your choice of succotash or creole slaw 15

**Cornmeal Fried Farm Raised NC Catfish**
fresh herb tartar sauce, creamy stone ground grits, your choice of succotash or creole slaw 17

**Peach Mustard BBQ Glazed Atlantic Salmon**
peach chutney, creamy stone ground grits, your choice of succotash or creole slaw 18

**Sandwiches, Po’ Boys & Burgers**

- served with lettuce, tomato, onion, Bickles potato chips & pickle wedge-
- Sub tater tots, creole slaw or succotash for $1.50-

**Our Chicken Sandwich**  *plain grilled, blackened or buttermilk fried*
- house-pickles, honey-dijon dressing 15

**Dirty Chicken Sandwich**
blackened chicken, green tomato salsa verde, pepper jack cheese, pickled jalapenos 15

**Our Po’ Boys**  *your choice of fried catfish, shrimp or oysters*
- grilled baguette, fresh herb tartar sauce 16.5

**Friendly Burger**
house-ground 10oz burger, choice of cheddar, smoked gouda, pepper jack or blue cheese 15.5

**The French Quarter Burger**
blackened 10oz house-ground burger with our famous french quarter pimento cheese 16

*Southwest Black Bean Burger*  a vegetarian favorite, pepper jack cheese, green tomato salsa verde 14

*Beyond Veggie Burger*  100% all-veggie patty, pepper jack cheese, green tomato salsa verde 14

**Big Salads**

**The Charleston Chicken**  *our signature salad*
- sweet yellow curry grilled chicken, peach chutney, toasted almonds, tomato, cucumber, shaved vidalias, mixed greens, honey-dijon dressing 17

**Fried Grits Salad**
flash fried Adlgh flour yellow grit cakes, herb goat cheese, tomato, cucumber, shaved vidalias, mixed greens, housemade croutons, our famous bbq vinaigrette 14

**Peach Mustard BBQ Glazed Salmon Salad**
tomato, cucumber, shaved vidalias, mixed greens, housemade croutons, our famous bbq vinaigrette 18

**Chicken or Shrimp Big Salad**  *your choice of blackened, plain grilled or buttermilk fried*
tomato, cucumber, shaved vidalias, mixed greens, housemade croutons, your choice of dressing 16 / 16.5

*Southwest Black Bean Cake Salad*
green tomato salsa verde, cilantro-chile sour cream, tomato, cucumber, shaved vidalias, mixed greens, housemade croutons, tomato-cilantro vinaigrette 14

**Big Caesar Salad**  *your choice of blackened chicken, shrimp or salmon-
romaaine lettuce, lemon-garlic caesar dressing, shaved vidalias, pickled jalapenos, housemade croutons 16 / 16.5 / 18

**Salad Dressings**

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

**Sides & Stuff**

*vegetarian options*

**Takeout and Delivery Available on the CHOWNOW & DOOR DASH apps**

*Please keep substitutions to a minimum*  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

Reservations always available at www.RESY.com

We Are…

Owners – Ricky Mollohan, Harald Hon  General Manager – Biske Justice  Management – Justin Matthews, Laurel Jeffries

Chefs & Kitchen – Rachel Tisdale, Blythe Kelly, Robb Cobb, Chris Turner, Chris Owens, Thomas Crouch, Marco Gibson

MR. FRIENDLY'S NEW SOUTHERN CAFÉ  2001-A GREENE STREET  Columbia, SC 29205  www.mrfriendlys.com