

Our Famous Grit Bowls

- Blackened Chicken & Grits stone-ground grits, andouille sausage creole sauce 13
Low Country Shrimp & Grits blackened shrimp, stone-ground grits, andouille sausage creole sauce 14
Fried Gulf Select Oysters & Grits stone-ground grits, tasso ham gravy 15

Classic Friendly Plates

- Buttermilk Fried Chicken tasso ham gravy, buttermilk mashed potatoes, your choice of vegetable 13
Low Country Grilled Chicken "Stack" fried green tomatoes, applewood bacon pimento cheese, molasses-mustard bbq sauce, buttermilk mashed potatoes, your choice of vegetable 13.5
Pan Seared Salmon Croquettes pimento remoulade, stone-ground grits, your choice of vegetable 12
Farm Raised North Carolina Catfish *Cornmeal Fried, Blackened or Lemon-Peppered* fresh herb tartar sauce, stone-ground grits, your choice of vegetable 13
Peach Mustard BBQ Glazed Salmon our famous peach chutney, stone-ground grits, your choice of veggie 14
Today's Vegetarian Plate changes frequently, served with your choice of veggie 11

your choice of vegetable --- sweet corn succotash, creole slaw or country ham stewed collard greens

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 11.5 Shrimp Po'Boy 13 Oyster Po'Boy 13.5 grilled baguette, fresh herb tartar sauce
Grilled Chicken Sandwich lemon pepper, blackened, plain grilled or buttermilk fried, honey-dijon dressing 10
Dirty Chicken Sandwich blackened chicken, pepper jack cheese, tomato-sweet pepper salsa, jalapeños 10.5
"French Quarter" Burger a *Columbia Classic!* blackened, house-ground 10oz burger, french quarter pimento cheese 12
Friendly Burger house-ground 10oz burger, choice of cheddar, blue cheese, smoked gouda or pepper jack 11
Southwest Black Bean Burger *always vegetarian*, pepper jack cheese, tomato-sweet pepper salsa 10
Smoked Turkey Baguette thin-sliced smoked turkey, herb boursin cheese, grilled baguette 9.5
Fried Green Tomato-Pimento Cheese BLT applewood bacon pimento cheese, pimento remoulade, ciabatta 10.5

Signature Salads all are served with mixed greens, tomatoes, cucumbers, shaved vidalias

- Charleston Chicken Salad curry grilled chicken, our famous peach chutney, almonds, honey-dijon dressing 12.5
Fried Yellow Grits Salad herb goat cheese, house-made croutons, choice of dressing 10
Southwest Black Bean Cake Salad *always vegetarian*, cilantro sour cream, tomato salsa, tomato-cilantro vinaigrette 10
Peach-Mustard BBQ Glazed Salmon Salad housemade croutons, bbq vinaigrette 14
Blackened Beef Tips & Shrimp Salad tomato salsa, blue cheese, housemade croutons, tomato-cilantro vinaigrette 13
Prestige Farms Chicken *Blackened, Lemon-Pepper, Buttermilk Fried or Grilled*, housemade croutons, choice of dressing 12
Farm Raised N.C. Catfish *Cornmeal Fried, Blackened, Lemon-Pepper or Grilled*, housemade croutons, choice of dressing 13
Shrimp *Blackened, Lemon-Pepper, Buttermilk Fried or Grilled*, housemade croutons, choice of dressing 13.5

Friendly's Caesar Salads romaine lettuce, lemon-garlic caesar dressing, jalapeños, onion, parmesan, croutons

- Blackened Chicken 12 Blackened Shrimp 13.5 Blackened Salmon 14
Salad Dressings our famous New Southern BBQ Vinaigrette Balsamic-Herb Vinaigrette Tomato-Cilantro Vinaigrette
Buttermilk-Basil Blue Cheese Honey-Dijon Creole Ranch

Lunch "Starters" Bowl of Tots 3.75 Bowl of Fries 3.75 small Mixed Green or small Caesar Salad 6

- Fried Green Tomatoes, plain 5 Fried Green Tomatoes w/ applewood bacon pimento cheese 8
"French Quarter" Pimento Cheese Skillet w/ ciabatta bread 8 Crispy Fried Oysters w/ cocktail sauce 14

- Sides & Extras* Stone-Ground Grits 2.5 Buttermilk Mashed Potatoes 2.5 Creole Slaw 2.5 Succotash 2.5
Country Ham Stewed Collard Greens 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 \$15 per bottle

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