

VIRGINIA'S

ON KING



**Dinner Beginning at 11:00
FOR THE TABLE**

***Traditional Tomato Pie 7**
arugula, balsamic vinaigrette

***Fried Pickles 5**
cornmeal batter, spicy remoulade

Fried Chicken Livers 7
caramelized onions, bacon, arugula, pepper relish

***Fried Green Tomatoes 6**
buttermilk batter, arugula, sweet pepper relish

Pulled Pork Sliders 8
mustard sauce, sweet potato biscuit, cole slaw

Asiago Cheese Grit Cakes 6
mesclun salad, roasted red pepper relish

***Pimento Cheese 7**
sesame seed crackers

***Fried Okra 6**
spicy smoked pepper aioli

Crab Stuffed Mushrooms 7
frisee, sherry vinaigrette, balsamic glaze

Blackened Sea Scallops 10
pimento cheese grits, citrus zest, beurre blanc

SOUPS AND SALADS

She Crab Soup cup 4 bowl 6
in the classic Charleston style, garnished with sherry

In "Two Hundred Years of Charleston Cooking", published in 1930, the recipe is attributed to "Mrs. Rhett's able butler, William Deas, who was one of the greatest cooks in the world." William Deas was the chef at Everett's Restaurant, where the soup became synonymous with the Lowcountry

Sweet Potato and Corn Chowder cup 4 bowl 6
with jalapenos

Virginia's "1/2 Grilled Cheese and Tomato Soup" 7
cheddar on texas toast alongside a cup of tomato bisque

***Grilled Pear and Frisee Salad 8**
spiced walnuts, blue cheese, sherry vinaigrette

Oyster and Spinach Salad 10
fried oysters, cherry tomatoes, baby spinach,
maple horseradish vinaigrette

***Waldorf Salad 7**
apples, celery, raisins, walnuts, grilled tuscan bread

Chicken Salad 7
mesclun greens, sesame crackers

***House Salad 5**
mixed greens, tomatoes, mushrooms, cucumbers
and choice of dressing
balsamic vinaigrette, blue cheese, ranch
or lemon vinaigrette
add **catfish or chicken 9**
shrimp or flounder 10

PO'BOYS, SANDWICHES AND PLATES

The Po'Boy was invented by Clovis and Benjamin Martin in New Orleans in the 1920's. The brothers created an inexpensive sandwich of gravy and spare bits of roast beef on French bread which they would serve the unemployed workers out of the rear of their restaurant. When a worker came to get one, the cry would go up that "here comes another poor boy!," and the name was transferred to the sandwich.

All sandwiches served alongside sweet potato fries and cole slaw

Shrimp or Oyster Po' Boy shredded lettuce, tomato, pickles, spicy remoulade, amoroso roll **10**

Buffalo Chicken Po' Boy shredded lettuce, tomato, creamy blue cheese sauce, amoroso roll **9**

BBQ Pulled Pork carolina style bbq sauce, kaiser bun **8**

Chicken Salad lettuce, tomato, pickles, amoroso roll **8**

Fried Green Tomato BLT bacon, arugula, creole mayonnaise, texas toast **8**

Crab Cake Sandwich lettuce, tomato, onion, tartar sauce, kaiser bun **11**

Chicken and Dumplings braised chicken, roasted vegetables, fresh herbs, housemade dumplings **11**

Shrimp and Grits local shrimp, smoked sausage, bell peppers, stone ground grits, tasso ham gravy **13**

Jambalaya shrimp, scallops, crawfish, smoked sausage, red rice, corn, okra **12**

KITCHEN PLATES

your choice alongside any two side dishes **10**

Brown Sugar Glazed Ham
baked ham glazed with brown sugar and pineapple

Country Fried Quail
"Virginia's Seasoning" and country white gravy

Meatloaf
ground veal and chuck coated with brown gravy

Southern Fried Chicken
flavored with a batter of buttermilk
and "Virginia's Seasoning"

Blackened Catfish
dredged with herbs and spices

Fried Catfish
beer battered and served with a classic tartar sauce

Country Fried Steak
smothered with red eye gravy

VEGETABLES AND TRIMMINGS

Farmer's Plate 8
your choice of four side dishes

*baked sweet potato	red rice and sausage
*carolina gold rice	baby lima beans
hoppin john	*creamed corn
*sweet potato fries	collard greens
*steamed broccoli	*squash casserole

*stone ground grits
*green beans and new potatoes
smashed idaho potatoes with brown gravy
or
**"Virginia's Baked Macaroni and Cheese"

all individual side dishes **3**

** Notes Vegetarian Options*

