

# VIRGINIA'S

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## ON KING



Supper Beginning at 3:00

### FOR THE TABLE

**\*Traditional Tomato Pie 7**  
arugula and balsamic vinaigrette

**\*Fried Pickles 5**  
cornmeal batter with homemade 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, lemon vinaigrette,  
ranch or blue cheese  
add **catfish or chicken 9**  
**shrimp or flounder 10**  
**salmon 11**

### SUPPER PLATES

**Crab Stuffed Broiled Flounder** carolina gold rice, broccoli, dill beurre blanc **17**

**Pan Fried Crab Cakes** sweet potato fries, cole slaw, tartar sauce **18**

**Low Country Boil** hearty stew of shrimp, new potatoes, corn, smoked sausage, old bay, lemon **18**

**Sautéed Shrimp and Linguini** sugar snap peas, bell pepper, lemon butter sauce **17**

**Carolina Bouillabaisse** shrimp, scallops, clams and fish in a rich saffron broth **19**

**Fried Seafood Plate** flounder, shrimp, scallops, oysters, sweet potato fries, slaw **19**

**Grilled Salmon** Carolina gold rice, sautéed asparagus, dill crème fraiche, pineapple cucumber relish **19**

**Shrimp and Grits** local shrimp, smoked sausage, bell peppers, stone ground grits, tasso ham gravy **18**

**Grilled Pork Medallions** bourbon molasses glaze, baked sweet potato, grilled asparagus **17**

**Pecan Crusted Chicken** green beans, new potatoes, country mustard beurre blanc **17**

**Chicken and Dumplings** braised chicken, roasted vegetables, housemade dumplings **13**

### KITCHEN PLATES

your choice alongside any two side dishes **14**

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

**Country Fried Quail**  
"Virginia's Seasoning", 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 11**  
your choice of five 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"  
a Bennett family favorite

all individual side dishes **3**

\* Notes Vegetarian Options

