

-STARTERS-

local /organic vegetable sides & salads -----varies	hushpuppies ----- 6.50
<i>order as starters, sides, or part of your "Screen Door Plate"</i>	<i>w/ honey creole mustard dipping sauce</i>
butter lettuce salad -----s m 4.50 -----lg 7.50	crispy fried chicken livers ----- 8.75
<i>w/ radish, blue cheese, bacon & buttermilk dressing</i>	<i>over cornmeal spoonbread w/ homemade pepper jelly</i>
soup of the day ----- 3.75 / 6.50	crispy fried buttermilk chicken tenders ----- 6.75
pimiento cheese ----- 6.50	<i>w/ honey creole mustard dipping sauce</i>
<i>Creamy southern cheese spread w/ roasted peppers</i>	crispy fried oysters ----- 9.75
<i>& cheddar, w/ homemade benne seed crackers</i>	<i>w/ gribiche dipping sauce</i>
fried okra w/ remoulade----- 6.75	lowcountry shrimp and grits ----- 8.95
	<i>w/ braised pork belly & gulf shrimp</i>

-----HOTPLATES-----

IN A HURRY? GOOD FRIED CHICKEN TAKES TIME. PLEASE CONSIDER THIS WHEN ORDERING.

crispy fried buttermilk-battered chicken w/ tasso ham gravy, mashed potatoes & collards-----	15.75
smoked & bbq'd beef brisket House smoked Cascade Natural beef brisket-----	15.75
<i>topped w/ crispy fried onions w/ side of horseradish - bacon potato salad</i>	
trout orleans Pan - seared Ruby Red trout w/ New Orleans bbq shrimp butter-----	15.75
<i>over a buttermilk chive biscuit - w/ seasonal vegetable</i>	
lowcountry shrimp & grits Braised Carlton farms pork belly & gulf shrimp over creamy grits-----	14.75
pork of the day Rotating seasonal preparation of Carlton farms natural pork-----	Varies
screen door plate Choice of three house sides and/ or local organics & a slice of cornbread-----	13.95
carolina pulled pork sandwich house smoked pork shoulder & creamy coleslaw-----	10.50
<i>on a toasted bun w/ side of fries</i>	
backyard burger* 10 oz. of Cascade Natural ground sirloin w/ cheddar,-----	10.50
<i>savory tomato jam, lettuce, onion, & side of fries</i>	
<i>* Add: bacon , fried egg, crispy fried onions, pimiento cheese 1.00ea</i>	

-----HOUSE SIDES-----

vegetarian

not vegetarian

local /organic vegetable sides & salads -----varies	thin-sliced fried pork chops ----- 6.50
macaroni & cheese ----- 4.75	<i>(One chop w/ screen door plate)</i>
lowcountry creamy grits ----- 3.25	crispy fried catfish w/ remoulade----- 9.75
cornbread ----- 3.00	red beans & rice ----- 4.75
coleslaw ----- 3.75	smoked chicken & andouille jambalaya ----- 5.25
sweet potato fries ----- 4.50	bacon & hock collard greens ----- 4.50
french fries ----- 3.75	buttery mashed potatoes w/ tasso gravy----- 3.75
texas toast ----- 1.50	occasionally vegetarian
	cup of soup ----- 3.50

Chef - rick widmayer

Sous Chef - derek saner

our local providers | groundworks organics | viridian farms | draper valley | carlton farms | creative growers

18% gratuity is added to parties of six or more