

PUB GRUB



GF CHEF'S CHARCUTERIE BOARD

SAVORY ARRAY OF CURED MEATS, ARTISAN CHEESES, AND FRUIT.
\$45.00 (OR CHEESE AND FRUIT ONLY \$20.00)

PRINCE EDWARD MUSSELS *

ONE POUND OF MUSSELS IN A DELECTABLE WHITE WINE, GARLIC BUTTER SAUCE AND SERVED WITH CROSTINIS. \$18.00

SMOKED FISH DIP *

Served with tortilla chips and jalapenos peppers. \$15.00

CHICKEN & HOMEMADE WAFFLE SLIDERS (2)

CRISPY FRIED CHICKEN SERVED WITH BOURBON MAPLE SYRUP, HOT SAUCE AND PEPPERED BACON JAM. \$16.00

V AVOCADO TOAST

AVOCADO SPREAD AND PICO TOPPED WITH BALSAMIC GLAZE ON TOASTED SOURDOUGH BREAD. \$13.00

KING'S RINGS

SLICED BANANA PEPPERS, BUTTERMILK BATTERED, SERVED WITH COMEBACK SAUCE. \$12.00

CHICKEN CAPRESE FLAT BREAD

ROASTED CHICKEN BREAST, MOZZARELLA, HEIRLOOM TOMATO, TOMATO SAUCE, BASIL, FINISHED WITH BALSAMIC GLAZE. \$16.00 (VEGAN OPTION AVAILABLE)

GF BOWL OF PORK RINDS

SOUTHERN STYLE PORK RINDS. PLAIN, OLD BAY, OR GARLIC PEPPER. \$9.50 +\$2.50 LOAD IT UP WITH BACON AND BLEU CHEESE CRUMBLES

BOWL OF OKRA

BATHED IN OUR BUTTERMILK BATTER AND FLASH FRIED TO PERFECTION SERVED WITH OUR HOUSE COMEBACK SAUCE. \$12.00

ALEPPO CAULIFLOWER

FRIED ALEPPO CAULIFLOWER WITH RANCH OR BLEU CHEESE. \$12.00

GF SMOKED WINGS

DRY RUBBED WITH OUR SPECIAL HOUSE SEASONING.
BBQ / HOT / RANCH / PARMESAN
MARKET PRICE

HAVE YOUR GREENS

DRESSINGS: V SWEET-N-SOUR VINAIGRETTE, BLEU CHEESE, HONEY-LEMON, RANCH, WHITE BALSAMIC, HONEY MUSTARD
ADD CHICKEN \$8 / SHRIMP * \$12
SALMON * \$12 / AHI TUNA * \$12

GF GARDEN SALAD

A BED OF GREENS, SHAVED CARROTS, CUCUMBER, ONIONS AND HEIRLOOM TOMATOES. \$14.00

CAESAR SALAD

WHOLE CRISP ROMAINE LETTUCE, SHAVED PARMESAN, CROUTONS WITH CLASSIC CAESAR DRESSING. \$16.00

GF BOWL ROYALE *

SEARED AHI TUNA SERVED OVER A BED OF GREENS, EDAMAME, ONION, PICKLED VEGETABLES, PONZU OIL AND AVOCADO.
\$19.00

GF SOUTHERN COBB

A BED OF GREENS TOPPED WITH HEIRLOOM TOMATOES, BACON, SWEET CORN, BOILED EGG, BLEU CHEESE CRUMBLES, AND AVOCADO. \$19.00

PEPPER GEDDINGS SALAD *

PAN SEARED STEAK ON A BED OF GREENS, ROASTED PEPPERS, FRIED ONIONS, BLEU CHEESE CRUMBLES WITH HONEY BALSAMIC DRESSING. \$20.00

HANDHELD STUFF

ALL BURGERS ARE 8 OZ. AND SERVED WITH FRIES.
OR ADD SWEET POTATO FRIES OR CHIPS FOR \$1.
GLUTEN FREE BREAD AVAILABLE ADD \$2.

THE KING'S BURGER *

OUR 8OZ JUICY ANGUS BEEF TOPPED WITH JALAPENOS, PIMENTO CHEESE, CRISPY THICK SLICED BACON AND FINISHED WITH OUR SWEET TEA COLLARDS. \$19.00

CLASSIC BURGER *

OUR 8OZ JUICY ANGUS BURGER PATTY TOPPED WITH LETTUCE, TOMATO, ONION AND CHEESE. \$17.00

WHITE CHEDDAR CHICKEN BURGER

CRISPY BUTTERMILK FRIED CHICKEN BREAST, WHITE CHEDDAR, PESTO MAYO, LETTUCE AND HOUSE PICKLES. \$16.00

CHICKEN BLT WRAP

BACON, LETTUCE, TOMATO, DELI SLICED CHICKEN AND PESTO MAYO PUT TOGETHER IN A SEASONED HERB WRAP. \$15.00

GRANDDADDY'S GRILLED CHEESE

PERFECT FUSION OF CRISPY THICK BACON, FIG COMPOTE AND PIMENTO CHEESE GRILLED ON SOURDOUGH BREAD. \$15.00

BBQ SAMMICH

YOUR CHOICE OF BRISKET OR PORK TOPPED WITH CRISPY FRIED ONIONS AND COLE SLAW. PICK PEPPER VINEGAR, CAROLINA GOLD, OR CLASSIC BBQ FOR YOUR SAUCE. \$17.00

GROUPEL TACOS *

THREE TACOS TOPPED WITH GUACAMOLE, PICO, COMEBACK SAUCE, PAIRED WITH LIME AND SHREDDED LETTUCE. \$18.00

V = VEGAN

GF = GLUTEN FREE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



KING'S FAVORITES



GF **CHOPPED BBO**
WE RUB OUR BUTT WITH OUR SPECIAL HOUSE SEASONING AND SMOKE THEM OVER NIGHT. SERVED WITH TWO SOUTHERN SIDES. \$19.00

GF **RIBS**
THESE JUICY BABY BACK RIBS ARE RUBBED IN OUR HOUSE BLEND SEASONING AND SMOKE FOR 12 HOURS. SERVED WITH TWO SOUTHERN SIDES. 1/2 \$24.00 FULL \$32.00

BONELESS PORK CHOP
TWO BUTTERMILK BATTERED FRIED CHOPS SLATHERED WITH OUR WHITE PEPPER GRAVY. SERVED WITH GARLIC SMASHED POTATOES AND ONE SOUTHERN SIDE. \$19.00

CHICKEN PIE
ROASTED PULLED CHICKEN MIXED WITH VEGGIES IN A TRADITIONAL CREAM SAUCE WITH A BUTTERY PASTRY. \$17.00

SHRIMP & SWEET POTATO GRITS*
SAUTEED LARGE EAST COAST SHRIMP, HEIRLOOM TOMATOES, SAUSAGE, CREAMY BACON GRAVY TOPPED WITH SWEET TEA COLLARDS. \$20.00

GF **RIBEYE ***
12 OZ RIBEYE FINISHED WITH GARLIC HERB BUTTER AND SERVED WITH TWO SOUTHERN SIDES. MARKET PRICE

GF **FILET MIGNON***
8 OZ BARREL CUT FILET FINISHED WITH GARLIC HERB BUTTER SERVED WITH TWO SOUTHERN SIDES. MARKET PRICE

PIT SAMPLER
THE BEST OF EVERYTHING! THIS SAMPLER GIVES YOU A FLAVOR TRAIN OF SAUSAGE, CHOPPED PORK, BRISKET AND RIBS. SERVED WITH HOUSE PICKLES, SOURDOUGH BREAD AND COLE SLAW. \$45.00 PERFECT FOR TWO

GF **SMOKED PRIME BRISKET**
OUR TENDER BRISKET IS RUBBED WITH OUR SPECIAL HOUSE SEASONING, COOKED LOW AND SLOW OVER NIGHT SERVED WITH TWO SOUTHERN SIDES. \$26.00

SALMON & RISOTTO*
FRESH SALMON WITH RED PEPPER PARMESAN RISOTTO TOPPED WITH BALSAMIC GLAZE. \$27.00

POT ROAST
TENDER BEEF SHOULDER COOKED TO PERFECTION. SERVED WITH BRUSSELS SPROUTS, SMASHED POTATOES AND TOPPED WITH CRISPY FRIED ONIONS. \$17.00

COUNTRY FRIED CHICKEN*
ONE BUTTERMILK BATTERED CHICKEN BREAST SLATHERED WITH OUR WHITE PEPPER GRAVY. SERVED WITH SMASHED POTATOES & SWEET TEA COLLARDS \$19.00 ADD A SECOND PIECE OF CHICKEN +\$5.00

SOUTHERN SIDES \$5.00

SEASONAL VEGGIES | CREAMY MAC N' CHEESE | CORNBREAD
FRIES | SWEET POTATO FRIES | GARLIC SMASHED POTATOES | BBQ BAKED BEANS
SUCCOTASH | **GF** COLE SLAW | SWEET TEA COLLARDS | SWEET POTATO GRITS

SOFT DRINKS

SODAS \$4.00

LEMON-LIME | BIRCH BEER | CREME SODA | COLA | DIET COLA | ROOT BEER | SWEET OR UNSWEET TEA

DON'T FORGET TO ASK FOR OUR HOUSE-MADE DESSERTS

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE.

= VEGAN

GF = GLUTEN FREE OPTION (ASK YOUR SERVER)

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

