



RUSTIC TABLE

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SATURDAY-SUNDAY
10AM-3PM

B R U N C H M E N U

STARTERS

RUSTIC TOMATO-BASIL \$4/\$6

FRENCH ONION SOUP \$8

BBQ BEEF BRISKET NACHOS \$16

BEEF BRISKET, PEPPER JACK,
PICKLED JALAPENOS, CORN SALSA,
AVOCADO & JALAPENO SOUR
CREAM

MINI CRAB CAKES \$14

LUMP BLUE CRAB WITH
ROASTED CORN SALSA AND
TARTAR SAUCE

CRISPY FRIED CHICKEN LIVERS \$10

SERVED WITH SPICY KETCHUP

NANA'S BRIE AND PEAR HONEY \$14

TOASTED PECANS AND GRILLED
BREAD

ANGRY GATOR BITES \$14

FRIED GATOR, PEPPER JELLY,
WATERCRESS AND LEMON AIOLI

SANDWICHES

SMASH BURGER* \$14

2 SMASHED PATTIES TOPPED WITH
CHEDDAR, ONION JAM, HOUSE PICKLES,
& SPECIAL SAUCE WITH FRIES & SLAW
ADD BACON OR FRIED EGG \$1.50

GRAYMAN BURGER* \$14

2 SMASHED PATTIES, HOUSE PICKLES,
LETTUCE, TOMATO, ONION, CHEDDAR, &
HOUSE MAYO WITH FRIES AND SLAW
ADD BACON OR FRIED EGG \$1.50

MONTE CRISTO \$16

HAM 'N' CHEESE ON EGG BATTERED
TEXAS TOAST WITH ROASTED POTATOES

CHICKEN SALAD SANDWICH \$13

PECANS, RAISINS, LETTUCE, & TOMATO
ON WHOLE GRAIN BREAD WITH SIDE
SALAD AND TOMATO BASIL SOUP

THE "COMFY" \$14

FRIED CHICKEN BREAST SERVED
OPEN FACED ON HOUSE BISCUIT
WITH SAUSAGE GRAVY & FRIES

BLTA \$14

BACON, LETTUCE, TOMATO, MAYO &
AVOCADO SPREAD ON WHOLE GRAIN
BREAD WITH SALAD AND TOMATO BASIL
SOUP

PAWLEYS ISLAND SANDWICH \$14

FRIED GREEN TOMATO, PIMENTO CHEESE,
HAM & BACON ON TEXAS TOAST WITH
BROCCOLI SALAD AND POTATO SALAD

SALADS

STEAK SALAD* \$16

BEEF MEDALLIONS, ARUGULA,
SPINACH, TOMATOES, RADISH, GOAT
CHEESE, SPICY PECANS WITH MUSTARD
VINAIGRETTE

MS. ANNE'S SALAD \$16

PECAN-ENCRUSTED FLOUNDER,
SPINACH, PECANS, DRIED CHERRIES,
CRUMBLER BLUE CHEESE, BACON, &
APPLES WITH BALSAMIC

RUSTIC TABLE CAESAR \$7/\$12

GRILLED ROMAINE HEART, SHAVED
PARMESAN, & GRILLED CROUTONS WITH
CAESAR DRESSING
ADD CORNMEAL FRIED OYSTERS, GRILLED
CHICKEN OR SHRIMP \$5

BLACKENED MAHI SALAD * \$15

CHOPPED ROMAINE, BLACK-EYED PEAS,
CORN SALSA, BACON, WHITE CHEDDAR,
CUCUMBERS, RED ONION, & TOMATOES
WITH HERB-BUTTERMILK DRESSING

"COMEBACK" BLT SALAD \$12

ROMAINE, TOMATO, CUCUMBER,
CROUTONS, & BACON WITH COMBACK
SAUCE
ADD CORNMEAL FRIED OYSTERS, GRILLED
CHICKEN OR SHRIMP \$5

RUSTIC CRUNCH SALAD \$15

FRIED CHICKEN FINGERS, SPINACH,
BACON, MUSHROOMS, CUCUMBER,
TOMATO, WHITE CHEDDAR, TOASTED
ALMONDS, BOILED FARM EGG WITH
WHOLE GRAIN HONEY MUSTARD
VINAIGRETTE

THE WEDGE SALAD \$12

BACON AND TOMATOES OVER AN
ICEBERG WEDGE WITH BLUE CHEESE
CRUMBLES AND BLUE CHEESE
DRESSING
ADD CORNMEAL FRIED OYSTERS, GRILLED
CHICKEN OR SHRIMP \$5

ENTREES

SHRIMP 'N' GRITS \$16

CREAMED CORN GRITS, SHRIMP,
SAUSAGE, TOMATOES, PARSLEY, BUTTER,
WHITE WINE AND LEMON

COUNTRY FRIED STEAK & EGGS* \$16

HAND-POUNDED BEEF, TWO EGGS
(ANY STYLE), & SAUSAGE GRAVY WITH
ROASTED POTATOES

EGGS BENEDICT* \$16

POACHED LOCAL EGGS, HAM &
HOLLANDAISE ON AN ENGLISH MUFFIN
WITH ROASTED POTATOES

LOX-N-BAGEL \$15

TOASTED EVERYTHING BAGEL, SALMON
LOX, WHIPPED CREAM CHEESE, FRIED
CAPERS, RED ONION, & SLICED TOMATO
WITH SALAD & TOMATO BASIL SOUP

ADAMS OMELET* \$16

LOCAL SHRIMP, SPINACH, TOMATO &
GOAT CHEESE WITH ROASTED POTATOES

PAWLEYS OMELET \$14

BELL PEPPERS, WHITE CHEDDAR & HAM
WITH ROASTED POTATOES

CORNED BEEF HASH & EGGS* \$16

TWO EGGS (ANY STYLE) WITH GRITS AND
BEER BRAISED SHREDDED CORNED BEEF
POTATO HASH

BREAKFAST FOR THE SOUL \$14

TWO EGGS (ANY STYLE), GRITS, SAUSAGE
& ROASTED POTATOES

SILVER DOLLAR PANCAKES \$14

TWO EGGS (ANY STYLE) & BACON
ADD BLUEBERRIES OR CHOCOLATE CHIPS \$2

WAFFLE \$9

HOT MAPLE SYRUP & BACON
ADD CHICKEN AND TABASCO SYRUP \$7

SIDES

GRITS \$4 - CELERY ROOT SLAW \$3

MAC N' CHEESE \$6 - FRIED OKRA \$4

POTATO SALAD \$4 - FRIES \$4

BROCCOLI SALAD \$4 - SIDE SALAD \$5

FRIED GREEN TOMATOES \$4

DESSERTS

PAWLEYS ISLAND PIE \$7

CHOCOLATE CHIPS, PECANS & WHIPPED
CREAM SERVED WARM

KEYLIME PIE \$7

GRAHAM CRACKER CRUST, TOPPED WITH
WHIPPED CREAM

PEACH COBBLER \$8

TOPPED WITH VANILLA ICE CREAM

DRINKS

COKE - DIET COKE - COKE ZERO

BARQS ROOT BEER - SPRITE

GINGER ALE - ORANGE FANTA

TEA - COFFEE - PINK LEMONADE

APPLE JUICE - ORANGE JUICE

MILK - SARATOGA WATER

GLUTEN FRIENDLY | SPLIT PLATE \$1.00

CO OWNER: ANNE HARDEE | CO OWNER: ADAM KIRBY