



RUSTIC TABLE

WWW.RUSTICTABLE.COM

TUESDAY-SUNDAY

5PM - 9PM

843-314-0164

DINNER MENU

STARTERS

- GF** RUSTIC TOMATO-BASIL \$4/\$6
FRENCH ONION SOUP \$8
- GF** 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

SALADS

- GF** STEAK SALAD* \$18
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/\$11
GRILLED ROMAINE HEART, SHAVED PARMESAN, & GRILLED CROUTONS WITH CAESAR DRESSING
ADD CORNMEAL FRIED OYSTERS, GRILLED CHICKEN OR SHRIMP \$5
- GF** BLACKENED MAHI SALAD * \$15
CHOPPED ROMAINE, BLACK-EYED PEAS, CORN SALSA, BACON, CHEDDAR, CUCUMBERS, RED ONION, & TOMATOES WITH HERB-BUTTERMILK DRESSING
- "COMEBACK" BLT SALAD \$12
COMEBACK SAUCE, ROMAINE, TOMATO, CUCUMBER, CROUTONS, & BACON
ADD CORNMEAL FRIED OYSTERS, GRILLED CHICKEN OR SHRIMP \$5

SANDWICHES

- SMASH BURGER* \$14
2 SMASHED PATTIES TOPPED WITH CHEDDAR, ONION JAM, HOUSE PICKLES, & SPECIAL SAUCE WITH FRIES & SLAW
- 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
- PO BOY \$15
CORNMEAL ENCRUSTED FRIED FLOUNDER, OYSTERS OR SHRIMP ON A HOAGIE WITH LETTUCE, TOMATO, PICKLE, & TARTAR WITH FRIES AND SLAW

- BRISKET SANDWICH \$16
HOUSE BRISKET & BBQ SAUCE ON TEXAS TOAST WITH FRIES AND SLAW
- THE "COMFY" \$14
CHICKEN BREAST SERVED OPEN FACED ON HOUSE BISCUIT WITH SAUSAGE GRAVY & FRIES

ENTREES

- GF** SHRIMP 'N' GRITS \$21
CREAMED CORN GRITS, SHRIMP, SAUSAGE, TOMATOES, PARSLEY, BUTTER, WHITE WINE AND LEMON
- GF** BLACKENED MAHI* \$26
OVER DIRTY GRITS, CRAWFISH, SAUSAGE, TOMATO, CORN SALSA, FRENCH GREEN BEANS & LIME BROWN BUTTER
- FILET & SHRIMP* \$34
8 OZ BEEF TENDERLOIN, WITH GRILLED ASPARAGUS, AND SMASHED RED POTATOES WITH SOUR CREAM, GREEN ONIONS & BACON. TOPPED WITH GRILLED SHRIMP & ONION DEMI
- MEATLOAF DINNER \$21
ANGUS BEEF MEATLOAF WITH MASHED POTATOES, BROWN GRAVY AND COLLARDS

- COUNTRY-FRIED STEAK \$19
HAND-POUNDED BEEF WITH MASHED POTATOES, SAUSAGE GRAVY & COLLARDS

- FRIED CHICKEN \$18
FRIED CHICKEN BREAST, LIMA BEANS, MASHED POTATOES, & BROWN GRAVY
- FRIED SEAFOOD PLATTER \$25
CORNMEAL ENCRUSTED FLOUNDER, SHRIMP & OYSTERS WITH FRIES AND SLAW
- GF** CRISPY BBQ RIBS \$26
RIBS TOSSED IN HOUSE BBQ SAUCE WITH FRIES & SLAW
- GF** ROASTED HALF CHICKEN \$21
ASPARAGUS, ROASTED POTATOES & CIDER BROWN BUTTER
- PASTA CARBONARA \$23
FETTUCINE WITH BACON, EGGS, ROMANO, MUSHROOMS, PEAS & ONION
ADD CHICKEN OR SHRIMP \$5

SIDES

- GRITS \$4 - CELERY ROOT SLAW \$3
MAC N' CHEESE \$6 - FRIED OKRA \$4
SWEET TEA COLLARDS \$3 - FRIES \$4
LIMA BEANS \$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

- PEPSI - DIET PEPSI - MT. DEW
ROOT BEER - SIERRA MIST
TEA - COFFEE - MILK
APPLE JUICE - ORANGE JUICE
PINK LEMONADE - SARATOGA

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THE IMMEDIATE CONSUMER OR PURCHASER MUST BE 18 YEARS OF AGE OR OLDER AND NOTIFIED IN ADVANCE.

GF GLUTEN FRIENDLY **V** VEGETARIAN | SPLIT PLATE \$1.00

CO OWNER: ANNE HARDEE | CO OWNER: ADAM KIRBY