



RUSTIC TABLE

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TUESDAY-FRIDAY
11AM - 4PM

LUNCH MENU

STARTERS

RUSTIC TOMATO-BASIL \$4/\$6

FRENCH ONION SOUP \$8

BBQ BEEF BRISKET NACHOS \$16
BEEF BRISKET, WHITE CHEDDAR,
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

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,
CRUMBLED 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, CUCUMBERS,
CROUTONS, BACON & 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' GRITZ \$16
CREAMED CORN GRITS,
SHRIMP, SAUSAGE, TOMATOES,
PARSLEY, BUTTER, WHITE WINE
& LEMON

COUNTRY-FRIED STEAK \$16
HAND-POUNDED BEEF WITH
MASHED POTATOES, COLLARDS
& SAUSAGE GRAVY

LUNCH MAHI \$15
SAUTEED & SERVED WITH
SEASONAL VEGGIES AND
LEMON-BROWN BUTTER

FRIED SHRIMP PLATTER \$16
TEN CORNMEAL ENCRUSTED
SHRIMP WITH FRIES & SLAW

THE "COMFY" \$14
FRIED BONELESS CHICKEN BREAST
SERVED OPEN FACED ON HOUSE
BISCUIT WITH SAUSAGE GRAVY &
FRIES

HAMBURGER STEAK* \$15
MUSHROOMS, ONIONS, AU JUS
WITH A SIDE SALAD AND MASHED
POTATOES

SANDWICHES

PAWLEYS ISLAND SANDWICH \$14
FRIED GREEN TOMATOES, PIMENTO
CHEESE, HAM & BACON ON TEXAS TOAST
WITH BROCCOLI SALAD & POTATO SALAD

BRISKET SANDWICH \$16
HOUSE BRISKET & BBQ SAUCE ON TEXAS
TOAST WITH FRIES AND 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

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

PO BOY \$15

CORNMEAL ENCRUSTED FRIED
FLOUNDER, OYSTERS OR SHRIMP ON
A HOAGIE WITH LETTUCE, TOMATO,
PICKLE, & TARTAR WITH FRIES AND SLAW

CHICKEN SALAD SANDWICH \$13

PULLED ROASTED CHICKEN, PECANS
& RAISINS ON WHOLEGRAIN BREAD,
LETTUCE, & TOMATO WITH SALAD AND
TOMATO BASIL SOUP

BLTA \$14

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

SIDES

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