

PAWLEYS



ISLAND

RUSTIC TABLE

WWW.RUSTICTABLE.COM

TUESDAY-FRIDAY
11.00 AM - 4PM
843-314-0164

LUNCH MENU

STARTERS

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

SALADS

- GF** STEAK SALAD* \$18
BEEF MEDALLIONS, ARUGULA,
SPINACH, TOMATOES, RADISH, GOAT
CHEESE, SPICY PECANS WITH MUSTARD
VINAIGRETTE
- MS. ANNE'S SALAD \$16
PECAN-ENCUSTED FLOUNDER,
SPINACH, PECANS, DRIED CHERRIES,
CRUMBLD 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,
CUCUMBERS, CROUTONS, & BACON
ADD CORNMEAL FRIED OYSTERS, GRILLED
CHICKEN OR SHRIMP \$5

ENTREES

- GF** 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, SAUSAGE
GRAVY & COLLARDS
- GF** 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
CHICKEN BREAST SERVED OPEN
FACED ON HOUSE BISCUIT WITH
SAUSAGE GRAVY & FRIES

SANDWICHES

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

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, LETTUCE, TOMATO WITH SALAD
AND TOMATO BASIL SOUP

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

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

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

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

CO-OWNER ANNE HARDEE | CO-OWNER ADAM KIRBY

*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.