



# RUSTIC TABLE

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TUESDAY-SUNDAY

5PM - 9PM

## S U P P E R 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
- 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**  
FRIED CHICKEN BREAST SERVED OPEN FACED ON HOUSE BISCUIT WITH SAUSAGE GRAVY & FRIES

### 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

### 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 & COMEBACK 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 \$21**  
CREAMED CORN GRITS, SHRIMP, SAUSAGE, TOMATOES, PARSLEY, BUTTER, WHITE WINE AND LEMON
- BLACKENED MAHI\* \$26**  
OVER DIRTY GRITS, CRAWFISH, SAUSAGE, TOMATO, CORN SALSA, FRENCH GREEN BEANS & LIME BROWN BUTTER

**MEATLOAF DINNER \$21**  
ANGUS BEEF MEATLOAF WITH MASHED POTATOES, BROWN GRAVY AND COLLARDS

**SEAFOOD PESTO \$27**  
SCALLOPS, SHRIMP, CLAMS, & WHITE FISH OVER FETTUCCHINE WITH A BASIL PESTO CREAM SAUCE AND WILTED SPINACH

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

**FRIED CHICKEN \$18**  
FRIED BONELESS CHICKEN BREAST, LIMA BEANS, MASHED POTATOES, & BROWN GRAVY

**FRIED SEAFOOD PLATTER \$25**  
CORNMEAL ENCRUSTED FLOUNDER, SHRIMP & OYSTERS WITH FRIES AND SLAW

- CRISPY BBQ RIBS \$26**  
RIBS TOSSED IN HOUSE BBQ SAUCE WITH FRIES & SLAW

**ROASTED HALF CHICKEN \$21**  
ASPARAGUS, ROASTED POTATOES & CIDER BROWN BUTTER

**IRON SKILLET RIBEYE\* \$34**  
WITH LOADED BAKED POTATO, STEAMED BROCCOLI WITH CHEESE SAUCE, FRIED TOBACCO ONION RINGS AND HORSERADISH CREAM SAUCE

ASK YOUR SERVER ABOUT OUR  
-LOCAL FRESH CATCH-

### 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 - LOADED BAKED POTATO \$6

### 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



GLUTEN FRIENDLY

SPLIT PLATE \$1.00

CO OWNER: ANNE HARDEE CO OWNER: ADAM KIRBY