

VIRGINIA'S

ON KING



FOR THE TABLE

***Traditional Tomato Pie** 8.99
arugula and balsamic vinaigrette

***Fried Pickles** 5.99
cornmeal batter with spicy remoulade

Fried Chicken Livers 7.99
caramelized onions, bacon, arugula, pepper relish

***Fried Green Tomatoes** 9.99
buttermilk batter, arugula, sweet pepper relish

Crab Stuffed Mushrooms 9.99
frisee, sherry vinaigrette, balsamic glaze

***Pimento Cheese** 7.99
sesame seed crackers

***Fried Okra** 6.99
spicy smoked pepper aioli

SOUPS AND SALADS

She Crab Soup 4.99 cup 6.99 bowl
in the classic Charleston style, garnished with sherry

Okra and Vegetable Soup 4.99 cup 6.99 bowl
an aromatic tomato broth, fresh vegetables, bacon

Virginia's, "1/2 Grilled Cheese and Tomato Soup" 7.99
cheddar on texas toast alongside a cup of tomato bisque

Chicken Salad 7.99
mesclun greens, sesame crackers

Wedge Salad 7.99
Bacon, tomato, blue cheese crumbles, blue cheese dressing

***Grilled Pear and Frisee Salad** 9.99
spiced walnuts, blue cheese crumbles, sherry vinaigrette

Oyster and Spinach Salad 10.99
fried oysters, cherry tomatoes, baby spinach, maple horseradish vinaigrette

***House Salad** 6.99
mixed greens, tomatoes, mushrooms, cucumbers and choice of dressing
balsamic vinaigrette, lemon vinaigrette or blue cheese
add **catfish** or **chicken** 4.99

shrimp or **flounder** 6.99

salmon 6.99

PO' BOYS AND SANDWICHES

all sandwiches served alongside sweet potato fries and cole slaw

Shrimp or Oyster Po' Boy 10.99
shredded lettuce, tomato, pickles, spicy remoulade, amoroso roll

Buffalo Chicken Po' Boy 8.99
Lettuce, tomato, creamy blue cheese, amoroso roll

Fried Egg Sandwich 8.99
two eggs, lettuce, tomato, onion, spicy mayonnaise

Fried Green Tomato BLT 9.99
bacon, arugula, creole mayonnaise, texas toast

Chicken Salad Sandwich 8.99
lettuce, tomato, pickles, amoroso roll

BBQ Pulled Pork 8.99
carolina style bbq sauce, kaiser bun

BRUNCH PLATES

Today's Quiche 9.99
chef's choice, mesclun, lemon vinaigrette

Shrimp and Grits Benedict 11.99
Fried grits cake, poached eggs, Cajun shrimp, creole sauce

Country Ham and Eggs 8.99
6oz. pan fried cured ham, two eggs any style, red eye gravy

Country Fried Steak and Eggs 12.99
two eggs any style, red eye gravy, toast

Bull's Eye 9.99
two eggs griddle fried in texas toast, home fries, grits

Two Eggs 7.99
cooked any style, toast, home fries, grits

Biscuits and Gravy 6.99
two buttermilk biscuits, sausage gravy

Buttermilk Pancakes or French Toast 8.99
topped with powdered sugar and choice of
pecan maple syrup, blueberry compote, apple compote or fresh strawberries

Fried Catfish and Grits 14.99
pickled green tomato, pepper vinegar, choice of one side

Shrimp and Grits 13.99
local shrimp, smoked sausage, bell peppers, stone ground grits, tasso ham gravy

Southern Fried Chicken 13.99
smashed potatoes, collard greens

OMELETTES

all omelettes served alongside home fries

Today's Omelette 9.99
chef's selection

Crab and Asparagus Omelette 11.99
hollandaise sauce

Farmer's Omelette 7.99
tomato, bell pepper, green onion, cheddar cheese

Country Omelette 8.99
diced country ham, green pepper, onion, cheddar cheese

SIDE DISHES

Bacon 3.50

Egg 2.50

Collard Greens 3.50

Egg With Cheese 4

***Steamed Broccoli** 3.50

****"Virginia's" Baked Macaroni and Cheese** 3.50

***Home Fries** 3.50

Biscuit and Sausage Gravy 3.50

***Hash browns** 3.50

Biscuit 2.50

Texas Toast 2.50

Sausage Gravy 1.50

Sausage Link 4

***Grits (Plain or with Cheese)** 3.50

Sausage Patty 4

** Notes Vegetarian Options*

