

VIRGINIA'S

ON KING

SUPPER MENU

MON-THU 3PM-9PM

FRI-SAT 3PM-10PM

FOR THE TABLE

Virginia's Pimento Cheese 10
Ritz crackers & cucumbers

Fried Pickled Okra 8.5
served with buttermilk ranch dressing

Fried Green Tomatoes 9
buttermilk ranch dressing, fresh herbs, espelette

Boiled Peanuts 8
spicy pepper vinegar, scallions

Traditional Tomato Pie 12
gruyere cheese, fresh herbs, vine ripe tomatoes

Sawmill Poutine 10
fries, Charleston Artisan Cheesehouse local cheese curds, sawmill gravy, scallions

Calamari 12
Golden Fried Calamari with Honey chipotle aioli

Deviled Eggs (2) 3
Farm eggs, Duke's mayo, lemon zest, Dijon mustard, fresh herbs

SOUP AND SALADS

She Crab Soup Cup 7 Bowl 9
Local boiled egg, crab meat, chives, sherry, espelette

Virginia's House Salad 10
local lettuces, cucumbers, tomatoes, marinated green beans, boiled peanut vinaigrette

Fried Oyster Salad 14.5
arugula, pickled fennel, cucumbers, fresh horseradish, rye croutons, creamy shallot dressing

Seasonal Salad 12
local lettuces, strawberries, toasted pecans, Battery Park Brie, lemon zest, mint vinaigrette

*Add griddled or fried: **Chicken Breast 6,**
Shrimp 8 Oysters 8*

SUPPER PLATES

Fish & Grits 22
crispy flounder, cheddar cheese grits, hushpuppies, coleslaw

Chicken & Dumplings 18
chicken confit, carrots, onions, celery, traditional drop dumplings

Shrimp & Grits 20
local shrimp, smoked sausage, bell peppers, scallions, stone ground grits, tomato gravy

Market Fish Market Price
served with Charleston crab rice, bacon, pickled okra, shellfish butter sauce, lemon

Crab Cakes 26
watercress, tomatoes, pickled fennel, lemon, fresh herbs, leek fondue

Perloo 24
local shrimp, bacon, chicken, sausage, rice, tomatoes, bell peppers,

***Country Fried Steak 19**
white onion gravy, choice of two sides

Frogmore "Stew" 26
local shrimp, smoked sausage, crab, corn, potatoes, tomatoes, lemon

***Smoked Pork Chop 23.5**
brown butter BBQ, crispy shallots
Choice of 1 side

***Virginia's Fried Chicken 21**
choice of two sides
fried to order

Come see us for weekly specials!

- ◆ **Tuesday– Fried Chicken Night (5pm-close)**
- ◆ **Wednesday– Seafood Platter Night (5pm-close)**

*Parties of 8 or more will have an 18% gratuity added to their final bill

SIDES 4.5

Creamed Corn
Hoppin' John
Black Eyed Peas
Mashed Potatoes & Gravy
Stone Ground Grits
Squash Casserole
Collard Greens & Smoked Pork Neck
Green Beans
Baked Macaroni & Cheese

**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness*

