

# VIRGINIA'S

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## ON KING



## SUPPER MENU

MON-THU 3PM-9PM  
FRI-SAT 3PM-10PM

### FOR THE TABLE

**\*Two Deviled Eggs 3**  
Duke's, Dijon, Dill Relish, Herbs, Smoked Paprika

**\*Fried Pickled Okra 8.5**  
Buttermilk Ranch

**\*Fried Green Tomatoes 9**  
Buttermilk Ranch, Smoked Paprika, Chives

**\*Traditional Tomato Pie 12**  
Swiss Cheese, Fresh Herbs, Herb Cream

**\*Virginia's Pimento Cheese 10**  
Ritz Crackers, English Cucumbers

**\*Sawmill Poutine 10**  
Fries, Sausage Gravy,  
Chives, Swiss Cheese

**\*Calamari 12**  
Arugula, Spicy Remoulade,  
Lemon Juice

### SOUP AND SALAD

**\*She Crab Soup**  
**Cup 7 Bowl 9**  
Sherry, Chives, Espellete

**Seasonal Salad 12**  
Seasonal Fruit, Local Lettuce, Candied Pecans,  
Brie, Mint Vinaigrette

**Virginia's House Salad 10**  
Local Lettuce, Cucumber, Tomato,  
Marinated Green Beans, Boiled Peanut Vinaigrette

**\*Fried Oyster Salad 14.5**  
Arugula, Pickled Fennel, Cucumber, Rye Croutons,  
Creamy Shallot Dressing

*Add Protein \*Griddled or Fried*  
*Chicken Breast 6, Shrimp 7, Oysters 8*

### SUPPER PLATES

**\*Chicken & Dumplings 18**  
Confit Chicken, Carrot, Onions, Celery,  
Traditional Drop Dumplings

**\*Country Fried Steak 19**  
White Onion Gravy, Choice of Two Sides

**\*Shrimp & Grits 21**  
Sautéed Shrimp, Andouille Sausage,  
Bell Peppers, Chives, Onions,  
Stone Ground Grits, Creole Cream Gravy

**\*Fish & Grits 23**  
Crispy Catfish, Cheese Grits, Hush Puppies, Coleslaw

**\*Smoked Pork Chop 23.5**  
Mashed Potato, Brown Butter BBQ, Fried Shallot Rings

**\*Fried Seafood Platter 28**  
Shrimp, Crab Cake, Catfish, Oysters,  
Served with Coleslaw and Fries

**\*Perloo 24**  
Sautéed Shrimp, Carolina Gold Rice,  
Andouille Sausage, Confit Chicken, Tomatoes,  
Onions, Bell Peppers, Creole

**\*Frogmore "Stew" 26**  
Sautéed Shrimp, Andouille, Crab, Corn,  
Potato, Tomato, Lemon Old Bay Broth

**\*Crab Cakes 26**  
Arugula, Cherry Tomato, Pickled Fennel,  
Lemon, XVO, Herbs, Onion Gravy

**\*Virginia's Fried Chicken 21**  
Choice of Two Sides  
*\*\*18 minute cook time\*\**

**\*Market Fish Market Price**  
Chef's Choice, Changes Daily  
*Our Chefs source the local market to prepare fresh,  
seasonal seafood dishes with a Lowcountry flare.*

### SIDES

4-5

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

**\*Join us for Fried Chicken Night!**

**Every Tuesday**  
**(5pm - Close)**



While we do all we can to accommodate guests with food intolerance and allergies, we are unable to guarantee that dishes will be completely allergen-free.

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

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

**412 King Street, Charleston, SC | 843-735-5800**

**VIRGINIASONKING.COM**

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