





For the Table

TWO DEVILED EGGS

FARM EGGS, CHIVES, SMOKED PAPRIKA 3

FRIED GREEN TOMATOES

BUTTERMILK RANCH, SMOKED PAPRIKA 10

VIRGINIA'S PIMENTO CHEESE

RITZ CRACKERS, ENGLISH CUCUMBERS 10

KITCHEN SINK POTATOES

Peppers, Onion, Bacon, Ranch, Queso, Sausage, Cheddar & SWISS **15** ADD FRIED EGG 1

TOMATO PIE

Roma Tomatoes, Basil, Cheddar, Parmesan 10

FRIED PICKLED OKRA

1/2 DOZ. CHICKEN WINGS

Lemon Pepper Dry Rub, kick'n' carolina gold or Crispy Fried SERVED WITH RANCH 8

CINNAMON BUN

HOMEMADE ICING 12

PICKLES & RINGS

RANCH, CHEDDAR JALAPEÑO SAUCE 12

DEEP FRIED BABY BACK RIBS

4 BONES WITH KICK'N' CAROLINA GOLD 15

Soup & Salad

SHE CRAB SOUP

SHERRY, CHIVES 7/9

RIBEYE SALAD

7 oz. ribeye, Baby Greens, corn, black beans, GOAT CHEESE, GREEN ONION VINIGARETTE 17

BAKED POTATO SOUP

CHEDDAR, BACON, CHIVES 6/8

Virginia's House Salad

BABY GREENS, CUCUMBER, TOMATO, SHREDDED CHEDDAR, CROUTONS, RANCH DRESSING 10

SEASONAL SALAD

BABY GREENS STRAWBERRIES BLUEBERRIES CANDIED PECANS, GOAT CHEESE, PINEAPPLE BALSAMIC 12

ADD PROTEIN TO ANY SALAD:

Chicken 6, Shrimp 7

Entrees

SHRIMP & GRITS

Sautéed Shrimp, Sausage, Peppers, Onions, Creole Gravy, Stone Ground Grits 23

FISH & GRITS

Crispy Flounder, Pickled Tomatoes, Cheddar Grits 24

VIRGINIA'S FRIED CHICKEN

CHOICE OF TWO SIDES **18-MINUTE COOK TIME** 24

PORK CHOP*

GRILLED OR FRIED RED RICE, COLLARD GREENS 24

HOMESTYLE MEATLOAF

MASHED POTATOES, ONIONS, BROWN GRAVY 18

TABASCO MAPLE SALMON*

Tabasco Maple Glaze, Mac & Cheese, Seasonal Vegetable 28

FARMER'S PLATE

CHOICE OF FOUR SIDES 15

SLIDER TRIO

Burger, Mini Pulley Bone, Crabcake Served on Hawaiian Rolls, Fries 17

CAROLINA CRAB CAKES

RED RICE, BLACK BEAN CORN SALSA, GARLIC CREAM SAUCE 28

HUTSON ALLEY RIB DINNER

FRIED RIBS, CUCUMBER SALAD, MAC & CHEESE 31

SEAFOOD COMBO

Fried Shrimp, Flounder, Crab Cake, French Fries & Southern Slaw **32**

THE PULLEY BONE SANDWICH

ADD PIMENTO CHEESE...2 ADD BACON 2
GRILLED OR FRIED PULLEY BONE CHICKEN, POTATO BUN, PICKLES, FRIES 15

PULLED PORK BBQ SANDWICH

Southern Vinegar BBQ Sauce, Southern Slaw, Pickles, Sweet Hawaiian Bun, Fries **16**

FLOUNDER BLT

Crispy Flounder, Bacon, Lettuce, Tomato, American Cheese, Chef's Tartar, Fries 18

GREAT AMERICAN BURGER*

1/2 LB. DOUBLE PATTY WITH AMERICAN CHEESE, Lettuce, Tomato, Pickles, Onion, Fries 16

ANGEL HAIR PASTA

BLACKENED SALMON*, ARTICHOKE HEARTS, TOMATOES, FRESH BASIL, LEMON GARLIC SAUCE $\ 28$

GARLIC PARMESAN CRUSTED RIBEYE*

14 oz ribeye, home fries, seasonal veg 35

GRITS Mashed Potatoes RED RICE

GREEN BEANS Collards MAC & CHEESE Southern Slaw SHOESTRING FRIES

SWEET POTATO FRIES CUCUMBER SALAD

VIRGINIA'S ONION CASSEROLE SEASONAL VEGETABLE



cooked meats may increase your risk of food born illness. especially if you have certain medical conditions



Our inspiration for this restaurant came from Warren J. and Virginia Bennett. Warren J. was known to most as "Red" for he had the true look of an Irishman. He and Virginia were both 17 when they were married in 1939. As natives to Charleston, Red and Virginia were raised with the customs of the South. Mrs. Bennett will tell you, as any true Southerner would agree, that food and family are the threads that bind the traditions of the South.

Virginia brought up a family of her own, raising four boys and two girls. For years, the Bennetts went to church on Sunday, and then came home to Sunday Family Dinner. Traditionally, Southern families joined together in the afternoon for good company, conversation, and the familiar dishes prepared from family recipes, collected and passed down through the years.

Virginia's children grew older, and soon had children of their own. As their lives grew to be busier, it became difficult to carry on the long-time Sunday tradition. Nevertheless, Red wanted to keep the children close. Thus began Thursday Family Dinner, where the Bennett family gathers each week at noon. Coming together during the week allowed most everyone to join.

The first Thursday Family Dinner was in 1983. Red passed away just a few years later. For years, Virginia kept the tradition alive in memory of him. She still prepared the home cooked Southern fare that graced the dinner table of the Bennett household.

Virginia's home is no longer a host to only her children, but to friends and family as well and now, to you.

Mrs. Bennett passed away in 2019, but her memory lives on in so many ways. Through her hospitality, her love of friends and family, and her love of gathering together to celebrate and connect over a delicious Southern meal.





