# PLAYTTO-GO MENU

### SEASONAL FRUIT CORNBREAD

with homemade compound butter

6.75

#### CAJUN DUSTED DELTA SHRIMP

Nola shrimp, Carolina coleslaw, house ranch and lemon 14.50

### SWEET & SPICY BBQ PORK RIBS

house smoked, cooked low and slow

17.25

# Soup

### CHARLESTON SHE-CRAB BISQUE

a rich creamy soup of blue crab, lobster essence, smoked paprika and chive oil cup14

Salad

(ADD GRILLED CHICKEN +9, SHRIMP +9 TO ANY SALAD)

### THE COUNTRY CAESAR

Chopped romiane tossed with crispy cheese croutons, shredded parmesan and anchovies

### Southern Classics

# GOLDENBUTTERMILK FRIED CHICKEN

a double dredged breast served with pork braised greens and smoked gouda mac & cheese 19.75

add extra breast+9

#### LOW COUNTRY SHRIMP & GRITS

sautéed gulf prawns over creamy grits, smothered in our famous brown butter worcestershire gravy

## PETER22.00ABACHER

#### MAMA'S FRIED CATFISH

light, flaky swai catfish dredged in cornmeal and served with creamy grits and seasonal vegetable

23.50

# BRAISED BEEF SHORT RIB

fork tender and served with low country grits and molasses

bbq sauce

26.00

#### BOURBON STREET BURGER

double stacked Angus beef patties with bbq sauce, fried green tomato, baby greens, house made pickles and Cajun french fries 17.25

# GRILLED CAJUN LINE CAUGHT SALMON

served with butter bean succotash, grilled vegetables and tomato-fennel butter

24.50

butterbean succotash country slaw

\*CONTAINS PORK

pork braised greens\*

smoked gouda mac 'n cheese 9

cajun spiced fries

8

Fried Green Tomatoes

Southern grits

fried pickles

9

TAX NOT INCLUDED IN PRICE