



Caroline's Legendary Hushpuppies
 Scratch made sweet corn fritters served with house whipped praline butter
 \$4.99

Starters

- *Lowcountry Egg Rolls \$7.99**
House smoked pork and collards rolled in wonton wraps, served with house 57 sauce
- Sod Buster Nachos \$8.99**
Fried potato slices, shredded cheese, refried black-eyed peas, lettuce, tomatoes, jalapenos, sour cream and sweet corn relish
- *Mac and Cheese Bombs \$6.99**
Creamy mac and cheese and house smoked pork rolled and cooked to deep fried deliciousness. Served with our tangy BBQ
- *Peel n Eat Shrimp ¼ lb \$5.49 ½ lb \$10.99**
Served with cocktail sauce and fresh lemon
- Fried Pickles \$4.99**
A southern favorite served with ranch

Soups/Salads

- *She Crab Soup \$4.99**
With blue crab, sherry, cream and crab roe
- *Country Gumbo \$2.99**
With okra, tomatoes, chicken, smoked sausage and rice
- *The Chef's Salad \$7.99**
Chopped ham, hard boiled egg, cucumber, tomato and cheddar on a bed of mixed greens with buttermilk ranch dressing
- *Caroline's Scratch Chicken Salad \$8.99**
Creamy chicken salad over mixed greens with grapes, toasted pecans and Vidalia onion dressing
- Wedge Salad \$7.99**
A wedge of bibb lettuce with crispy bacon, tomato and blue cheese crumbles with a honey balsamic dressing

Sandwiches

- (Served with French fries. Substitute a different fixin for \$1.49)
- *Carolina Smoked Pulled Pork \$9.49**
With green tomato pickles, coleslaw and BBQ
 - *Catfish Sandwich \$8.99**
Southern fried or blackened with lettuce, tomato and tartar sauce
 - *Sweet Tea Brined Chicken Breast \$10.49**
Fried or flat grilled with pimento cheese, lettuce, tomato and icebox pickles
 - *Buffalo Shrimp Wrap \$10.49**
With lettuce, tomato, blue cheese crumbles and coleslaw
 - *Crab Cake Sandwich \$14.99**
Lump crab cake, fried green tomato, comeback sauce and sweet corn relish

Lowcountry Favorites

- (come with choice of biscuit or cornbread)
- *Frogmore Stew \$11.99**
Shrimp, smoked sausage, red potatoes and corn on a bed of rice in a savory tomato broth, topped with scallions
 - *Chicken n' Waffles \$10.99**
Classic Belgian waffles with sausage in the batter, fried chicken breast, whole grain mustard butter, maple syrup
 - *Flounder Francaise \$14.99**
8oz flounder egg dipped and pan roasted, served with pecan fried rice and steamed broccoli, topped with a sweet corn relish
 - Garden Pasta \$11.49**
Cavatappi pasta with red onion, garlic, tomatoes, white wine, roasted red peppers and broccoli topped with shaved parmesan

Baskets

- (Served with French fries. Substitute a different fixin for \$1.49)
- *Southern Fried Catfish \$8.99**
 - *Hand Breaded Shrimp \$11.49**
 - *House Smoked Ribs \$12.49**
 - *Fried Chicken Wings \$12.99**

Meat n' Three

- (served with your choice of 3 fixins)
- *Country Fried Steak with pepper gravy \$12.99**
 - *Southern Fried Chicken (1/2 bird) \$17.99**
 - *Meatloaf \$12.99**
 - *8oz NY Strip Steak \$17.99**

Backyard Burgers

- *All beef patty with lettuce, tomato and onion**
(Served with French fries. Substitute a different fixin for \$1.49)
\$7.49

Pimento \$1.99	Over Easy Egg \$0.99
Cheddar \$0.99	Bacon \$1.99
American \$0.99	Icebox Pickles \$0.49
Pepper Jack \$0.99	Coleslaw \$0.99
Blue Cheese \$1.99	Pulled Pork \$2.99
Jalapeno-Bacon Jam \$2.49	Dill Pickles \$0.49

Kiss My Grits

- (served with your choice of biscuit or cornbread)
- *Shrimp and Grits \$12.49**
Shrimp over creamy stone ground grits with a spiced tasso ham gravy, tomatoes and scallions
 - *Tips and Grits \$9.99**
Seared steak tips over creamy stone ground grits with grilled onions and brown gravy
 - *Fish and Grits \$9.99**
Southern fried catfish over creamy pimento cheese grits topped with a fried green tomato and sweet corn relish

All the Fixins

\$3 each OR Build a plate of 3 for \$8.49
 French Fries – Steamed Broccoli – Side Salad – Okra Fries – Stone Ground Grits – Mashed Potatoes – Collards
 Sweet Potato Fries – Mac and Cheese – Coleslaw
 Dressings: Vidalia Onion Vinaigrette, Ranch, Honey Mustard, Honey Balsamic Vinaigrette, Oil and Vinegar

Our Story

Caroline's Lowcountry Kitchen is inspired by the southern traditions of cookouts, fish fries and Sunday dinners with family and friends. Grandma Caroline (MaMa) was a wonderful cook and took pride in hosting dinner every Sunday, featuring the seasonal best of the low country. She even made time to bake birthday cakes for all 52 of her grandchildren!
 Come gather round our table where food is love and family is everything

*consuming raw or undercooked meats, seafood, poultry or shellfish may increase your risk of food-borne illness