



STARTERS

Charleston She Crab Soup . . . 8

Crab Cake lemon dill aioli . . . 13

Pimento Cheese ritz crackers, house pickles . . . 8

Florence's Homemade Crab Dip ritz crackers . . . 11

Southern Tomato Pie . . . 9

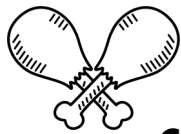
Fried Green Tomatoes stone ground grits, pimento cheese, red pepper jam . . . 9

SALADS

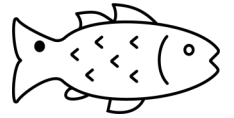
Mixed Green local greens, arugula, cucumber, tomatoes, onion, cheddar cheese, croutons, palmetto lemon dressing . . . 10

Confit Chicken local greens, mandarin orange, pecans, cheddar cheese, croutons, palmetto lemon dressing . . . 22

Arugula & Shrimp strawberries, pecans, baby heirloom tomatoes, goat cheese, rosé vinaigrette . . . 21



LOWCOUNTRY ENTREES



Crispy Bone-in Fried Chicken Plate 3 pieces & choose two sides . . . 16

Pairs with Mer Soleil Chardonnay

Fried Chicken Bucket 9 pieces of crispy bone-in chicken . . . 30

Pairs with a bottle of Mumm Brut

Fried Chicken & Waffle 3 piece chicken, honey butter, bourbon syrup . . . 19

Pairs with Hive & Honey Gewurztraminer

Burger "The West Ashley" house made burger, slaw, pimento cheese, bacon, brioche, one side . . . 15

Pairs with Josh Cellars Cabernet

South Windermere Reuben corned beef, aged swiss, sauerkraut, russian dressing, rye bread, one side . . . 17

Pairs with Louis Latour Pinot Noir

Shrimp (sauteed, blackened, or fried) charleston red rice & southern slaw . . . 23

Pairs with Fleurs de Prairie Rose

Crispy Fried Flounder red pepper jam, charleston red rice & southern slaw . . . 22

Pairs with Barone Fini Pinot Grigio

Fried Oysters charleston red rice & southern slaw . . . 28

Pairs with Riamat Albriano

Crab Cakes charleston red rice, collard greens, lemon dill aioli . . . 29

Pairs with Justin Sauvignon Blanc

Shrimp & Grits shrimp, lump crab, stone ground grits, red eye gravy, onions, bacon, chives . . . 24

Pairs with Justin Sauvignon Blanc

Jambalaya shrimp, chicken, andouille sausage, bell peppers, sweet onions, red rice, creole butter . . . 24

Pairs with Fleurs de Prairie Rose

Duo Platter pick two (fried shrimp, oyster, flounder, or crab cake) charleston red rice & southern slaw . . . 29

Pairs with Avissi Prosecco

Surf & Turf pan fried pork chop, grilled shrimp, tangy bbq sauce, collard greens, mac & cheese . . . 30

Pairs with Art of the Cooper Pinot Noir

Chicken & Grits marinated grilled chicken breast, stone ground grits, sauteed peppers & onions, bacon, chive . . . 24

Pairs with Louis Latour Pinot Noir

Sriracha Meat Loaf sriracha bbq drizzle, butter beans, mac & cheese . . . 24

Pairs with Josh Cabernet

SIDES . . . 5

Pickled Vegetables | Charleston Red Rice

Stone Ground Grits | Mac & Cheese

Collard Greens | Fries | Butter Beans

House Made Chips | Southern Slaw | Side Salad

Side Plate (choose 3 sides) . . . 13

SWEETS . . . 8

Bourbon Pecan Pie

Key Lime Pie

Chocolate Mousse

COCKTAILS

Granny's Rum Punch . . . 8

coconut rum, spiced rum, ginger beer, pineapple, orange juice

Papa's Margarita . . . 9

reposado tequila, fresh sour mix, patron citronge float

Aperol Spritz . . . 9

sparkling wine, aperol, soda, simple syrup, orange wheel

Top Cat "T.C." . . . 10

nippitaty gin, tonic, homemade lemonade

Cosmopolitan . . . 9

titos, cranberry juice, triple sec, lime juice, grand marnier float

Old Fashioned . . . 11

maker's mark, angostura bitters, sugar, muddled cherry & orange ginger ale

Sweet Tea Mojito . . . 8

firefly sweet tea vodka, muddled mint, lemon, simple syrup

Peach Sangria . . . 8

firefly peach moonshine, fresh fruit, pineapple juice, sparkling wine

Manhattan . . . 10

templeton rye, sweet vermouth, angostura bitters, cherry

Bloody Mary . . . 10

dixie black pepper vodka, zing zang bloody mary mix old bay rim, lemon, lime, pickled okra, poached shrimp

Frosé . . . 6

Mimosa . . . 3

Pomegranate Mimosa . . . 4

BEER

Bud Light . . . 4

Miller Lite . . . 4

Michelob Ultra . . . 4

Yuengling . . . 4

Catawba White Zombie . . . 6

DRAFT

Wicked Weed . . . 7

Low Tide . . . 7

Sierra Nevada . . . 6

Tradesman . . . 7

Dos XX Amber . . . 5

Narragansett Lager . . . 5

Florence's FOR THE FAMILY

FAMILY MEAL # 1

(Serves 4-6)

9 Piece Chicken

3 Breasts, 3 Thighs, 3 Drums

3 Pints of Sides

Hot Sauce

Pimento Cheese & Ritz

\$69

FAMILY MEAL # 2

(Serves 6-8)

18 Piece Chicken

6 Breasts, 6 Thighs, 6 Drums

3 Quarts of Sides

Hot Sauce

Pimento Cheese & Ritz

Pecan Pie (4 Five Inch Pies)

\$139

BUILD YOUR OWN FAMILY MEAL

FRIED CHICKEN FOR THE WHOLE FAMILY

Bucket (9 pieces) . . . 30 | Platter (25 pieces) . . . 90

Shrimp (25 pieces) Sauteed, Blackened or Fried . . . 29

She Crab Soup . . . Pint 12 | Quart 20

Pimento Cheese & Ritz . . . Pint 10 | Quart 20

Bottle of Florence's Hot Sauce . . . 8

Florence's SIDES TO-GO

Pint . . . 8 | Quart . . . 16

Charleston Red Rice | Stone Ground Grits | Mac & Cheese | Collard Greens | Butter Beans | Southern Slaw | Pickled Vegetables

