

# WELCOME TO A LOWCOUNTRY BACKYARD!



Here you will find the BEST shrimp and grits (voted #1 in South Carolina & #3 in the World) and feel the warm embrace of soul-food and good company.

Gullah culture and cooking are the roots from which Hilton Head grew, and while that culture has somewhat faded over the years, we refuse to let it die. Our collaboration and experience cooking alongside life-long Islanders has cumulated into the gift of truly authentic island cuisine.

Oyster roasts, lowcountry boils, star-lit skies and live music are what we grew up on, and we want to share those happy times with you through our tasty food, southern hospitality, and whimsical ambiance. Don't miss out! Give us a try and you will see why so many locals say that a visit to "A Lowcountry Backyard Restaurant" is a rite of passage for all who visit the island.

## APPETIZERS

\*(GF) = Can Be Made Gluten Free

<b>Soup of the Day</b>	- Cup 7.99
<b>Side Salad</b> – Fresh greens, tomatoes, cheese, onions, & cucumbers.	- 6.99
<b>Crispy Pork Belly</b> – Over grits with a sweet soy reduction.	- 11.99
<b>Crab Cake Appetizer</b> – Served with our homemade lemon dill sauce	- 15.95
<b>Homemade Lowcountry Pimento Cheese</b> *(GF) with grilled flatbread & tortilla chips.	- 9.95
<b>Tomato Stack</b> – Fried green tomatoes, ranch dressing & homemade sweet pickles	- 9.95
<b>May River Blue Crab Dip</b> *(GF) – Warm and creamy with lump crab meat and blended cheeses. <i>Served with gilled flatbread and tortilla chips.</i>	- 14.95

## THE SANDWICH BOARD

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(Breads: Hoagie Roll, Flatbread, Croissant, White, Wheat, Kaiser Roll, & \*Gluten Free Bread - add \$1)  
All meals served w/homemade sweet pickles & ONE SIDE DISH.

<b>Nancy's Fresh Tomato Sandwich</b> – *(GF) SC tomatoes with sea salt, crushed black pepper, lettuce, and cucumber-dill sauce. <i>Applewood bacon or pimento cheese is a great addition for \$1 each</i>	12.95
<b>Lowcountry Crab Cake Sandwich</b> – Lemon dill sauce, lettuce & tomato.	18.95
<b>Charleston Fried Green Tomato BLT</b> Fried SC green tomatoes on grilled flatbread, with romaine lettuce, applewood bacon and homemade ranch dressing. <i>Add pimento cheese for \$1 more.</i>	14.95
<b>Potato Chip Meatloaf Sandwich</b> – *(GF) Seared and brushed with moonshine BBQ sauce, topped with caramelized onions. Served on grilled flatbread.	14.95
<b>Backyard BBQ'd Chicken</b> - *(GF) Slow marinated boneless chicken breast, grilled and topped with bacon, homemade pimento cheese, lettuce & tomato.	16.95
<b>Grilled Homemade Pimento Cheese</b> – *(GF) On white, wheat or flatbread. <i>Add bacon or tomato for \$1 each</i>	12.95
<b>Backyard Burger**</b> *(GF) ½ lb. fresh ground burger, grilled to your choice temperature, with American cheese, 1,000 dressing, lettuce, tomato & onion, and a grilled bun. <i>Add bacon or pimento cheese for \$1 more.</i>	15.95
<b>Lowcountry Burger**</b> *(GF) ½ lb. fresh ground burger, grilled to your choice temperature, with fried green tomato, lettuce, sweet pickles, pimento cheese and ranch dressing served on a grilled bun. <i>Add bacon for \$1 more.</i>	16.95
<b>Lowcountry Shrimpburger</b> *(GF) With green tomato tartar sauce, lettuce and tomato on a kaiser roll.	15.95
<b>Today's Catch Sandwich</b> *(GF) Fresh fish of the day, sometimes marinated or grilled, often blackened, occasionally fried, always good. <i>Ask your server for today's preparation. Served on choice of bread w/green tomato tartar sauce</i>	19.95
<b>Susie Q's Blackened Tofu Melt</b> *(GF) Backyard style, that is. Blackened tofu, alfalfa sprouts, mustard, provolone cheese, lettuce, tomatoes, black olives, and avocado, with ranch dressing.	14.95

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*\*Please note: Consuming raw or undercooked seafood, meats, poultry, shellfish, eggs or other animal proteins may increase the risk of airborne illness.

People with weakened immune systems or other chronic illness may be more at risk. If unsure or your risk, please consult your physician.

## SALAD

Homemade dressing choices: Blue Cheese, Ranch, Raspberry Vinaigrette, Cilantro Ranch, 1,000 Island, & Oil/Vinegar.

Add On's: Blackened tofu - 5, Grilled or Blackened Shrimp - 7, or Chicken - 6.

Catch of the day - market price, Crab Cake - 9. Extra Dressing .50

### Southern Belle Salad (GF)

12.95

Mixed greens with sunflower seeds, mandarin oranges, tomatoes, sweet onion, glazed pecans, and feta cheese with a side of raspberry vinaigrette.

### Backyard 1 Bean Salad (GF)

12.95

Mixed greens, tomatoes, kidney beans, mixed cheese, avocado, black olives, tortilla chips & green onions, homemade cilantro infused dressing.

### Shrimp BLT Salad

15.95

Grilled shrimp & fried green tomatoes layered with candied bacon over mixed greens with grilled corn, red tomatoes and house made ranch dressing.

## LOWCOUNTRY FAVORITES

### Lowcountry Boil (GF)

64.95 (for one 32.95)

1 lb. shrimp, smoked sausage, corn on the cob, fried potatoes, seasonal crab, Old Bay Butter.

**Backyard Sampler** – Fried Green Tomatoes, Shrimp & Grits, Potato Chip Meatloaf, choice of 2 side dishes.

52.95

### Potato Chip Meatloaf (GF)

21.95

Our own creation! We use potato chips instead of breadcrumbs. Delicious!

Fresh ground pork and beef meatloaf, skillet grilled and brushed with moonshine BBQ sauce.

*Served with your choice of two side dishes.*

### Shrimp & Wild Mushroom Cobbler

22.95

Wild mushrooms, sauteed shrimp, cream & sherry baked in a cast iron skillet with cheddar cheese & a biscuit crust.

*Choose one side dish.*

### Seafood Purloo (GF)

37.95

Pan sauteed shrimp & smoked sausage over red rice topped with our grilled or blackened fresh fish of the day, ranch sour cream and sweet chili sauce.

### The Bischick

19.99

Marinated chicken breast, lightly breaded & fried, over a homemade biscuit, topped with lowcountry gravy.

*Served with choice of one side dish.*

### Shrimp & Grits (GF) - HOUSE SPECIALTY! VOTED #3 IN THE WORLD!

23.95

Pan sauteed shrimp, smoked sausage and shaved green onion over applewood bacon cream sauce and creamy grits.

**Island Crab Cakes**- Sauteed lump crab cakes topped with a lemon dill sauce. *Choice of two side dishes.*

33.95

**Vegetable Plate (GF)** - Pick any three side items with cornbread and butter.

16.95

## SIDES

Corn Bread 3.95

Mom's Macaroni Salad 4.50

Baked Mac n Cheese 4.50

*The Following Items are Gluten Free*

Apple n' Raisin Cole Slaw 4.50

4.50

Cream Cheese 4.99

4.99

Side of Pickles 2.50

2.50

Bacon 4.00

4.00

Whipped Potatoes

Side Salad 5.95

5.95

Collard Greens 4.50

4.50

Creamy Grits 4.50

4.50

Smoked Sausage 4.50

4.50

Corn Bread 2.25

2.25

Fresh Fruit 4.50

4.50

Red Rice 4.50

4.50

Corn on the Cob 3.95

3.95

Lima Beans 4.50

4.50

Vegetable of the Day 4.50

4.50

## DESSERTS

(All Homemade)

Banana Puddin' 7.99

7.99

Key Lime Pie 7.99

7.99

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