

# SOUP & APPETIZERS

## CHARLESTON SHE-CRAB SOUP "THE ORIGINAL RECIPE"

CUP 4.95 / BOWL 6.25

## SMOKED JUMBO CHICKEN WINGS 8.95

Smokey Hot Sauce or Spicy Rubbed served with Celery and Ranch

## SOUTHWESTERN NACHOS 9.95

Chicken, Black Beans, Pico de Gallo, Jalapenos and Sour Cream

## SHRIMP AND CRAB DIP 8.95

Crispy Corn Tortilla Chips

## CAJUN STYLE POPCORN SHRIMP 8.95

With Remoulade Sauce

## FRIED GREEN TOMATOES 7.95

With House Smoked Ratatouille, Goat Cheese and Balsamic Drizzle

## LOWCOUNTRY LUMP CRAB CAKES 10.95

Corn Salad and Fresh Herb Buerre Blanc

## ROASTED GARLIC, LOCALLY MADE SOFT CHEESE AND TOMATO CHUTNEY 9.95

With Brick Oven Flat Bread Brushed with Olive Oil and Fresh Herbs

# SALADS

## CAESAR SALAD 6.95

Asiago, Croutons, Romaine and Caesar Dressing

## ICEBERG WEDGE 6.95

With Bacon, Tomato and Blue Cheese Dressing

## FRESH BERRY SALAD 8.95

Mixed Greens, Mandarin Oranges, Berries, Glazed Pecans, Blue Cheese and Berry Vinaigrette

## SPINACH SALAD 7.95

Tossed with Apples, Goat Cheese, Red Onion and Balsamic Vinaigrette

## SOUTHEND HOUSE SALAD 6.95

Asiago, Spiced Almonds and Balsamic Vinaigrette

## ADD TO ANY SALAD:

CHICKEN .....	4.95
SALMON .....	5.95
SHRIMP .....	6.95
CRAB CAKE .....	6.95



# SANDWICHES

ALL SERVED WITH FRIES

## CAROLINA SLOW SMOKED BBQ PORK 8.95

Fried Pickles, Southern Slaw and Your Choice of BBQ Sauce  
(Smokey: Tomato Based, Golden: Mustard Based, Carolina: Vinegar Based)

## HAND-PATTIED 8oz. (CERTIFIED USDA BLACK ANGUS) BURGER 8.95

Add one or more toppings: American, Swiss, Grilled Onions, Mushrooms, Bacon, Cole Slaw .75 EACH

## POT ROAST HOAGIE 9.95

Caramelized Onions, Mozzarella and Provolone Cheese, BBQ Au Jus and Southern Slaw

## VEGETABLE SANDWICH 8.95

Yellow Squash, Zucchini, Portobello Mushroom, Fresh Mozzarella, Onion, Fried Green Tomato, Spinach with Basil Spread On Ciabatta

## CHARLESTON LUMP CRAB CAKE 11.95

Lettuce, Tomato and Dill Tartar Sauce

## TURKEY AND BRIE 11.95

Tomato, Cranberry Mayonnaise, with Locally Made Soft Cheese and Mixed Greens on Ciabatta

## SIDES 3.50

Southern Cole Slaw  
House Fries  
Hushuppies

Smoked Vegetables  
Mac & Cheese  
Charleston Grits

Mashed Potatoes  
Collard Greens  
Seasonal Vegetables



## MARKET FRESH SEAFOOD

### GRILLED BBQ-SPICE RUBBED SALMON 17.95

With Portobello Mushroom Risotto

### CHARLESTON'S ORIGINAL SHRIMP AND GRITS 17.95

Tomatoes, Scallions and Tasso Ham

### LUMP CRAB CAKES 21.95

Fried Green Tomatoes, Corn Salad and Buerre Blanc

### SOUTHERN BATTERED CATFISH 16.95

With Hushpuppies, Cole Slaw and Tartar Sauce

## ENTRÉES

### "THE CLASSIC" SOUTHERN CHICKEN FRIED STEAK 15.95

With Country Gravy, Mashed Potatoes and Vegetables

### VEGETARIAN TRI-COLORED RAVIOLI WITH TOASTED CIABATTA 12.95

Stuffed with Sweet Potato, Smoked Gouda and Spinach with Roasted Red Pepper Coulis

### GRILLED CHICKEN WITH CAPELLINI 14.95

Artichoke Hearts, Roma Tomatoes, Garlic, Basil, White Wine and Pepper Flakes

### SOUTHEND FRIED CHICKEN 14.95

Half of a Chicken fried golden brown, served with Mac & Cheese and Collard Greens

## SMOKEHOUSE GRILL

### UNCLE GERRY'S ALMOST FAMOUS (CERTIFIED USDA BLACK ANGUS) MEATLOAF 16.95

Smoked Gouda Mac 'n' Cheese, Collard Greens, Mushrooms and BBQ Au Jus

### BBQ HICKORY SMOKED DANISH BABY BACK RIBS ONE RACK 17.95 / TWO RACKS 24.95

Fries and Cole Slaw

### GARLIC RUBBED PORK TENDERLOIN 17.95

White Corn Grits, Grilled Apples and Flamed Apple Brandy Sauce

### 10oz. (CERTIFIED USDA BLACK ANGUS) FILET OF SIRLOIN 21.95

Mashed Potatoes, Vegetables And Herb Butter

### SLICED (CERTIFIED USDA BLACK ANGUS) BRISKET 18.95

Mashed Potatoes, Collard Greens and BBQ Au Jus

ADD ANY OF OUR SIDE SALADS  
TO YOUR ENTRÉE 3.75

## BRICK OVEN PIZZAS

OUR PIZZA DOUGH IS MADE DAILY  
WITH OUR FRESH-BREWED ALE

### MARGHERITA FRESH MOZZARELLA, BASIL PESTO, AND ROMA TOMATOES 10.95

### PEPPERONI AND SAUSAGE ROASTED RED PEPPERS, SMOKED TOMATO SAUCE AND GOAT CHEESE 12.95

### APPLEWOOD BACON RICOTTA, SMOKED ONIONS, CHICKEN, SPINACH AND TOMATOES 12.95

### FAMOUS SMOKED BBQ CHICKEN TOMATOES, CHOPPED HERBS, SMOKED GOUDA AND SCALLIONS 12.95

### BUILD YOUR OWN PIZZA CHEESE AND TOMATO SAUCE 9.25

### ADD ONE OR MORE OF THE FOLLOWING ITEMS .75 EACH

Mushrooms, Diced Tomatoes, Smoked Red Onions, Artichokes, Jalapenos, Roasted Garlic, Smoked Chicken, Hamburger, Pepperoni, Italian Sausage, Cheddar-Jack, Smoked Gouda, Extra Cheese, Black Olives, Roasted Red Pepper, Pineapple, Black Forest Ham

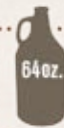
Add shrimp for 3.95

# HOMEMADE DESSERTS 5.95

- APPLE CRISP WITH VANILLA ICE CREAM
- BREAD PUDDING WITH BOURBON SAUCE & CHOCOLATE ICE CREAM
- CHEF'S LEMON AND LIME TART WITH WHIPPED CREAM
- WARM DOUBLE CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

# SOUTHEND HAND-CRAFTED BEERS

PINT 4.50 - SAMPLE 2.00 - SAMPLE TRAY 10.00 - PITCHER 16.95



**GROWLERS 14.95**  
**REFILLS 11.95**



Our signature ale, almost musical, golden, smooth and light. Its subtle hop finish will leave you feeling refreshed and begging for more.



Ice cold, smooth and unfiltered, with a hint of citrus and summer. Float an orange slice in your glass and savor this light bodied ale like a long summer day.



Conquer your thirst with this medium bodied, copper colored ale. Your taste buds will surrender with just one sip of this full flavored, hoppy brew.



An American, full-flavored microbrew in its finest form. This medium bodied, ruby red beer will swallow up your taste buds like a wave from Folly Beach.



A round, roasted, full bodied brew, unearthed from medieval Scotland. Enjoy this dark, silky stout and its perfect blend of flaked oats and eight varieties of malted barley.



Straight from the Brew-master's dreams to our tap, a high gravity, full-bodied beer that's always right for the season. Ask your server what's flowing this month.

Budweiser, Bud Light and Bud Light Lime 3.95

Ask your server about our current guest beers! P/A

## MARTINIS

- TRADITIONAL MANHATTAN** Makers Mark, bitters, Sweet Vermouth, brandy soaked cherry ..... 9.95
- ESPRESSO MARTINI** Van Gogh Espresso Vodka, Baileys, Stoli Vanil with Chocolate Drizzle and coffee beans ..... 9.95
- CITROS COSMOPOLITAN** Stoli Citros and Triple Sec, with a splash of cranberry and lime juice ..... 8.95
- OUI OUI MARTINI** Stoli Citros, raspberry liqueur, champagne with lemon twist ..... 9.95
- BELLINI MARTINI** Stoli Peachik, champagne, peach juice with whipped cream ..... 8.95
- BLUE DOLPHIN** Stoli Bluberi, Peach Schnapps, Blue Curacao, and a splash of Sprite ..... 8.95
- GRAND MA COSMO** Stoli, Grand Marnier, lime, cranberry juice with lemon twist ..... 9.95
- YORK PEPPERMINT PATTINI** Rumplemintz, Godiva Chocolate, with chocolate drizzle and mint ..... 10.95
- PRESIDENTIAL MARTINI** Grey Goose, splash of dry vermouth with a stuffed olive ..... 9.95
- APPLE MARTINI** Stoli, Apple Schnapps, butterscotch liqueur, with fresh cherry garnish ..... 8.95

## COCKTAILS & FROZEN DRINKS

- MANHATTAN 8.00, MOJITO 8.00, MAI TAI 8.00,
- PEACH TEA 7.50, MARGARITA ESPECIAL 7.50,
- SUMMER SANGRIA 7.00
- PINA COLADA, STRAWBERRY DAIQUIRI,
- MARGARITA 6.95

## PREMIUM BOURBON

- KNOB CREEK 8.00 WOODFORD RESERVE 9.00
- BASIL HAYDEN 10.00 BOOKER'S 12.00

## SPARKLING WINE & CHAMPAGNE

- Freixenet Cordon Negro Brut Spain ..... 6
- Domaine St. Michelle Brut Washington ..... 28
- Moet Chandon "White Star" France ..... 64

## WHITE WINES

- Delicato Chardonnay California ..... 5.50
- Chateau St. Jean Chardonnay Sonoma ..... 8.00/32
- Rodney Strong Sonoma ..... 8.25/32
- Main Street Sauvignon Blanc Lake County ..... 8.25/32
- Beringer Riesling California ..... 7.50/29
- Folonari Pinot Grigio Italy ..... 7.25/28
- Montevina Pinot Grigio California ..... 8.50/33
- Beringer White Zinfandel California ..... 5.75/22
- Delicato White Zinfandel California ..... 5.50
- Clos Du Bois Chardonnay (2009) ..... 7.25/28
- Adelsheim Pinot Grigio (2009) ..... 8.25/32

## RED WINES

- Delicato Cabernet Sauvignon California ..... 5.50
- Main Street Cabernet Sauvignon Napa ..... 8.75/34
- Red Diamond Cabernet Sauvignon Washington ..... 7.75/30
- Jacobs Creek Shiraz Australia ..... 7.00/27
- Delicato Merlot California ..... 5.50
- Columbia Crest "Two Vines" Merlot Washington ..... 6.50/25
- Black Opal Cabernet/Merlot Australia ..... 7.50/29
- Rodney Strong Pinot Noir RRV ..... 9.50/37
- Jargon Pinot Noir California ..... 8.50/33
- Diseno Malbec (2009) ..... 7.25/28

An 18% gratuity will be added to parties of 8 or more.

Southend Brewery is available for all your catering needs! On or Off Location. Please contact Jana Hodge @ 843-853-4677 or events@southendbrewery.com • southendbrewery.com T-shirts are available, ask your server or host for details.

(DHEC maintains that the consumption of raw or undercooked meats may result in food borne illness)