

# NELLIE'S SOUTHERN KITCHEN

## APPETIZERS



### SOUTHERN ROLLS

BBQ Chicken, mac & cheese and drunken collards rolled in a crispy fried egg roll served with our signature sauce for dipping.

### BASKET OF BISCUITS

Nellie's signature biscuits served with butter, cinnamon honey butter and jam.

### PIMENTO CHEESE DIP

Jalapeños and secret seasonings. Served with veggies and toast points.

### COLLARD AND ARTICHOKE DIP

Collards, artichoke and Parmesan. Served with toast points.

### CHICKEN TENDERS

Southern-style fried chicken tenders served with one of our in-house dressings.

### PIMENTO CHEESE FRIES

French fries topped with our in-house blend pimento cheese sauce and pico de gallo.

### FRIED OKRA

Served with one of our in-house dressings.

### BISCUITS & GRAVY

Our homemade biscuits served with our signature sausage gravy.

### FRIED GREEN TOMATOES

House-made pecan-crust green tomatoes with roasted red pepper sauce, pickled onions and parmesan.

### GRANDPA PAUL'S PINTOS

Pinto beans served with cornbread and coleslaw (white onions upon request).

## SALADS

### NELLIE'S COBB SALAD **GF**

Chopped romaine lettuce with grilled chicken, cherry tomatoes, diced bacon, bleu cheese crumbles, avocado and boiled egg.

### CHOPPED SALAD **GF**

Chopped romaine lettuce with diced tomatoes, diced onions, shredded cheese and diced bacon.

### SEASONAL SALAD **GF**

Spring mix with bleu cheese crumbles, walnuts, strawberries and fried onions.

### PROTEINS:

Grilled or Fried Chicken Shrimp Salmon

### Dressings:

Ranch, Honey Mustard, Bleu Cheese, Balsamic Vinaigrette, Apple Cider Vinaigrette, Oil and Vinegar

## ENTRÉES



### CHICKEN AND WAFFLES

Southern-style fried chicken, a crispy waffle, cinnamon honey butter and maple syrup. Garnished with strawberries.

### CHICKEN AND GRAVY

Buttermilk battered chicken breast served over mashed potatoes with gravy and drunken collard greens.



### NELLIE'S CHICKEN AND DUMPLINS

Chicken in rich broth with house-made dumplings.



### FRIED CHICKEN

Southern-style fried chicken served with four-cheese mac and drunken collard greens.

### MARIO'S CHICKEN AND GRITS

Fried grit cakes with fried chicken breast in a Cajun cream sauce topped with fresh pico de gallo.

### MARIO'S SHRIMP AND GRITS

Fried grit cakes with blackened shrimp in a Cajun cream sauce topped with fresh pico de gallo.

### FRIED CATFISH

Fresh salt and pepper catfish filets served with coleslaw, French fries and tartar sauce.

### LOBSTER WAFFLE

Southern-fried lobster tail dipped in Nashville hot sauce, crispy waffle, cinnamon honey butter and maple syrup - MP

### HAWG HILL PLATE

Smoked pulled pork served with four-cheese mac, coleslaw and pickled onion.

### BRAISED SHORT RIBS

Braised short rib with mashed potatoes and honey-roasted carrots.

### MEATLOAF

Topped with a brown gravy demi and served with mashed potatoes and sautéed green beans.

### COUNTRY FRIED STEAK

Southern-style fried steak served over mashed potatoes with pepper gravy and drunken collard greens.

## STEAKS

### RIB-EYE\* **GF**

Seasoned 12 oz. choice rib-eye wood-fired and served with a choice of one side.

Add shrimp + Add lobster tail + MP

### CHEF'S CHOICE STEAK\* **GF**

Chef's selection wood-fired steak served with a choice of one side - MP

Add shrimp + Add lobster tail + MP

## LIGHTER FARE

### GRILLED SHRIMP PLATE **GF**

Grilled or blackened shrimp served with grilled veggies.

### GRILLED CHICKEN PLATE **GF**

Grilled or blackened chicken breast served with grilled veggies.

### CAJUN CHICKEN BOWL **GF**

Blackened chicken breast served with roasted potatoes and trinity corn.

### MOLASSES GLAZED SALMON **GF**

Wild caught salmon with our South Carolina molasses glaze, roasted potatoes and green beans.

**GF** Denotes Gluten-Free options

\*These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

\*Estos elementos del menú se cocinan al momento. El consumo de carnes, aves, mariscos, crustáceos o huevos crudos o poco cocidos puede aumentar el riesgo de enfermedades transmitidas por los alimentos, especialmente si tiene ciertas afecciones médicas.

# BURGERS ~ SANDWICHES

*All burgers and sandwiches served on a brioche bun with choice of one classic side. Add pimento cheese + add bacon +*

## PIMENTO AND BACON BURGER\*

Specialty blended beef with melted pimento cheese, bacon and LTOP.

## CAROLINA BURGER\*

Specialty blended beef with chili, slaw, onion and mustard.

## LOVEBUG BURGER\*

Specialty blended beef with lettuce, tomato, onion, pickle and choice of cheese.

## SOUTHERN CHICKEN SALAD SANDWICH

House-made chicken salad "served simple" with lettuce and tomato on white bread.

## HAWG HILL PULLED PORK SANDWICH

Smoked pulled pork with barbeque sauce. Served on a brioche bun with coleslaw.

## FREE BIRD

Fried, grilled or blackened chicken breast with lettuce, tomato, onion and house pickles served on a brioche bun.

## NASHVILLE HOT CHICKEN SANDWICH

Fried chicken breast with a spicy glaze, coleslaw and house pickles served on a brioche bun.

## FRIED GREEN TOMATO BLT

Bacon, fried green tomato and mixed greens served on toasted bread.

# SIDES

## CLASSIC

Mashed Potatoes | Coleslaw | French Fries | Fried Okra

## DELUXE

Four-Cheese Mac | Drunken Collard Greens | Sweet Potato Fries | Sweet Potato Caroline | Sautéed Green Beans  
Marinated Grilled Veggies | Trinity Corn | Roasted Cajun Potatoes | Honey-Roasted Carrots

# DRINKS

## SOFT DRINKS

Coca-Cola Products, Diet Dr Pepper, Sweet Tea and Unsweet Tea

## NELLIE'S ROAST COFFEE

## JUICES

Cranberry, Orange, Pineapple, Grapefruit or Apple

## HOT TEA

**NELLIE'S**  
**SOUTHERN**  
**KITCHEN**

**LIVE MUSIC**

**GF** Denotes Gluten-Free options

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