



Appetizers

Something light to start. Begin your meal with the **Ironman Wheat** or the **Blonde Light**.

Charleston She-Crab Soup

"The Original Recipe" Cup 4.95 / Bowl 6.25

Famous Smoked Jumbo Chicken Wings

Spicy Rubbed, BBQ or Buffalo 7.95

Lowcountry Lump Crab Cakes

Corn Salad and Fresh Herb Buerre Blanc 10.75

Charleston Fried Shrimp

Remoulade Sauce 8.95

Shrimp and Crab Dip

Crispy Corn Tortilla Chips 8.95

Local Fried Green Tomatoes

Smoked Vegetable Ratatouille and Goat Cheese 7.95

Chicken Nachos

Cheddar-Jack Cheese, Black Beans, Pico de Gallo, Jalapenos and Sour Cream 9.95

Fresh Salads

To cool down on a warm Charleston day. Pairs well with the **Blonde** and the **Scarlet**.

Caesar Salad Romaine, Asiago, Croutons and Caesar Dressing 6.95

Fresh Berry Salad Mixed Greens, Mandarin Oranges, Seasonal Berries, Glazed Pecans, Blue Cheese and Berry Vinaigrette 8.95

"The Brutus" Caesar Salad with Pico de Gallo and Spicy Caesar Dressing 6.95

Spinach Salad Apples, Goat Cheese, Red Onions and Balsamic Vinaigrette 7.95

Add To Any Salad: **Chicken** 4.95 **Salmon** 5.95 **Shrimp** 6.95 **Crab Cake** 6.95

Sandwiches

All sandwiches served with seasoned fries. Pairs well with the **Seasonal Brew** and the **Bombay Pale Ale**.

Hand-Pattied 10oz Black Angus Burger 8.95 Add one or more of the following items .75 each
American, Swiss, Grilled Onions, Mushrooms, Bacon, Cole Slaw

BBQ Beef Brisket Sandwich Fried Pickles and Southern Slaw 9.50

Vegetable Sandwich Smoked Vegetable Ratatouille, Portabello Mushroom, Mozzarella, Onions, Fried Green Tomatoes, Spinach and Basil Spread on Ciabatta 9.95

Charleston Lump Crab Cake Sandwich Lettuce, Tomato and Tartar Sauce 11.95

Dagwood's Triple Decker Grilled Chicken Club Swiss, Bacon, Lettuce, Fried Green Tomatoes, Caramelized Onion and Mayonnaise 12.95

Carolina Slow Smoked BBQ Pork Fried Pickles, Southern Slaw and Choice of Golden, Smokey, or Carolina BBQ 8.95

Sides 3.50 Each Add a Side Salad to Your Order 3.75

Southern Cole Slaw	Collard Greens	Smoked Vegetables	Charleston Grits
Hushpuppies	Garlic Mashed Potatoes	Smoked Gouda Mac 'n' Cheese	House French Fries
Roasted Corn and Chipotle Butter			

Entrées

Try with a **Sampler Tray** of eight signature Southend brews.

- Uncle Gerry's Almost Famous Meatloaf** Smoked Gouda Mac 'n' Cheese, Collard Greens, Mushrooms and Au Jus 16.95
- BBQ Hickory Smoked Danish Baby Back Ribs** French Fries, Roasted Corn and Chipotle Butter One 17.95 / Two 24.95
- Hand-Cut 14oz Prime USDA Black Angus Rib Eye Steak** Garlic Mashed Potatoes, Vegetable and Brown Garlic Butter 27.95
- Garlic Rubbed Pork Tenderloin** White Corn Grits, Grilled Apples and Flamed Apple Brandy Sauce 17.95
- Charleston's Original Shrimp and Grits** Tomatoes, Scallions and Tasso Ham 17.95
- Lump Crab Cakes** Fried Green Tomatoes, Corn Salad and Herb Buerre Blanc 21.95
- Grilled Chicken and Angel Hair Pasta** Artichoke Hearts, Roma Tomatoes, Garlic, Basil and White Wine 14.95
- Vegetarian Ravioli** Sweet Potato, Asiago and Spinach with Basil Cream Sauce 12.95
- Catch of the Day** Ask Your Server For Details Market Price

Wood Fired Pizzas

Gourmet specialty pizzas featuring fresh dough made daily with Southend ale. Try with the **Oatmeal Stout** or the **Bombay Pale Ale**.

- Margherita** Fresh Mozzarella, Basil Pesto and Roma Tomatoes 10.95
- Pepperoni and Sausage** Peppers, Smoked Tomato Sauce and Goat Cheese 11.95
- 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
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| 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 Pepper |
| Pineapple | Black Forrest Ham | | | |

Homemade Desserts 6.95 Each

- Granny Smith Apple Cobbler** with Vanilla Ice Cream
- Chef's Key Lime Pie** with Graham Cracker Crust, Topped with Whipped Cream
- Southend Parfait** Chocolate Mousse Layers With Sugared Raspberries, Topped With Whipped Cream
- Bread Pudding** with Bourbon Sauce and Chocolate Ice Cream

Southend Hand Crafted Beers

Pints 4 64oz Pitchers 14

Blonde Light, Blonde, Ironman Wheat, Scarlet, Bombay Pale Ale, East Bay Brown, Oatmeal Stout

Seasonal Brew (Ask your server for details)

Can't Decide? Try a Sampler! (A sampler of eight 5oz glasses of each of our beers 9)