



APPETIZERS

Ahi Tuna Nachos* - Sesame seared rare tuna on flour tortilla crisps with seaweed salad, cucumber-wasabi cream, and sriracha sauce **\$14.5**

Black-Eyed Pea Hummus - Served with grilled pita bread **\$10**

Spicy Pimento Cheese - A mix of Cheddar, Monterey Jack, Feta, and Goat Cheese. Blended with chipotle and pimento **\$10.5**

Plowman's Platter - A generous selection of fresh cheeses, chunks of ham, turkey, and bratwurst. Served with a hard-boiled egg, pickled okra, apple wedges, a fresh pretzel, and ale mustard **\$11**

Jumbo Lump Crab Cake - With red curry aioli **\$14.5**

Yardbird Wings - (Traditional or Boneless)

Mild, hot, damn hot, BBQ, Thai chili, teriyaki or Old Bay dry rub. Served with house-made ranch or bleu cheese dressing **\$13.5**

Fried Pickles - Served with buttermilk ranch **\$10**

Pretzels - Served warm with ale mustard **\$13**

Bacon Cheese Fries - Fresh fries with melted cheese, crumbled bacon, and house-made ranch dressing **\$10**

Fried Green Tomatoes - Topped with goat cheese, blackened shrimp, and thai chili glaze **\$15.5**

Nachos - A plate full of fresh tortilla chips - topped with blended cheeses, shredded lettuce, tomatoes, red onion, and jalapeños.

Served with two house-made salsas and sour cream **\$11**

*Add chili or roasted chicken **\$4.5**

HOUSE MADE SOUPS

Cup \$4 Bowl \$6.5

Southern Brewer's Chili

Made with brown ale, marinated steak, and black-eyed peas

Creamy Tomato - A local's favorite! Rich, creamy, house-made

Soup of Now - An always fresh and rotating selection from our chefs

SALADS

Small \$6 Large \$10

Garden Salad - Iceberg lettuce with carrots, tomato, cucumber, croutons, and mixed shredded cheese

Spinach Salad - Tender spinach topped with bacon, red onion, sliced mushrooms, and boiled egg

Super Caesar - Shredded kale tossed in our house Caesar dressing. Topped with carrots, tomatoe, boiled egg, parmesan cheese, and croutons

Mingo Salad

With grilled pear, crumbled gorgonzola, spicy pecans, red onion, and roasted red peppers over spinach **\$12**

*Add to any of the above salads

Roasted Chicken, Scoop of Chicken Salad, or a Vegan Patty \$6 or Grilled Shrimp,*Steak or Chicken Breast \$6

or Sesame Seared Ahi Tuna, Blackened Salmon or Crab Cake \$11

Chef Salad - Iceberg topped generously with turkey, ham, bacon, boiled egg, carrots, cucumbers, tomatoes, and mixed cheeses **\$13.5**

Quigley's Dressings - Balsamic Vinaigrette, Bleu Cheese, Caesar, Honey Mustard, Hot Bacon, Ranch, Russian, Fat Free Italian, Raspberry Vinaigrette

SANDWICHES

Reuben - Corned beef with swiss cheese, kraut, and Russian dressing. Grilled on marble rye **\$13**

Thai Shrimp Wrap - Fried shrimp, spinach, tomato, shredded carrots, and thai chili glaze in a tomato-basil wrap **\$14**

Joey's Chicken Salad - on toasted wheat bread, with lettuce, tomato, and pickles. Add your choice of cheese for fifty cents, add bacon for a buck **\$12.5**

Blackened Mahi Tacos - Flour tortillas stuffed with blackened mahi, fresh spinach, diced tomatoes, and Monterey Jack cheese. Served with two salsas **\$16.5**

Veggie Burger - House-made vegan patty with wild rice, mushrooms, black-eyed peas, and a bunch of other stuff. Served with lettuce, tomato, red onion, and pickles on a **non-vegan** brioche roll **\$12**

Pub Burger* - A half-pound of ground sirloin. Served all the way with lettuce, tomato, red onion, pickles, mustard, and mayo on a brioche roll. **\$12.5** Add your choice of cheese or sautéed mushrooms for a **\$1** Add bacon or a fried egg for a **\$1.5**

Grilled Chicken Sandwich - Garlic & herb marinated breast on crusty French bread. Served with lettuce, tomato, red onion, and roasted red pepper mayo. Add you choice of cheese for fifty cents, add bacon for a buck **\$13**

Fish Tacos - Flour tortillas stuffed with beer battered cod, Monterey Jack cheese, marinated cabbage, and diced tomatoes. Served with two salsas **\$15.5**

Patty Melt* - A half-pound of ground sirloin, grilled onions, and two slices of American cheese, on grilled Texas toast. Yellow mustard on the side **\$13**

Fried Green Tomato Po' Boy - Dressed with lettuce, tomato, red curry aioli, and goat cheese **\$12.5** Add Blackened Shrimp **\$7**

Meatloaf Sandwich - Served open-faced on French bread. Smothered with mushroom and brown ale gravy **\$13.5**

Cubano - Slow roasted pork, ham, Swiss cheese, red onion, pickles, and mojo mayo on pressed Cuban bread **\$13**

Steak Sandwich* - Sliced London broil, caramelized onions, and gorgonzola cheese, on toasted ciabatta. Served with our house-made steak sauce **\$14.5**

Crab Cake Sandwich - On a brioche roll with spring mix, sliced tomato, and red curry Aioli **\$17.5**

Soup and Sandwich - Pair a cup of our Soup with one of the following sandwiches - BLT, Grilled Pimento Cheese and Bacon, Half of a Joey's Chicken Salad **\$11**

*Sandwiches served with your choice of potato chips, pasta salad, cole slaw, tortilla chips or fries. Add gravy to your fries or substitute sweet potato fries for fifty cents.

ENTRÉES

Fish & Chips - Beer-battered cod served with french fries and cole slaw **\$19**

Meatloaf - A house recipe with pork and beef, smothered in brown ale and mushroom gravy. Served with mashed potatoes and succotash **\$20**

Shepard's Pie - A rich lamb stew topped with mashed potatoes and finished in the oven. Served with succotash **\$19**

Shrimp & Grits - Large shrimp, andouille sausage in a shrimp cream sauce over grits. Served with garlic toast **\$25**

Carbonara - Fettuccine tossed with roasted chicken, bacon, mushrooms, sweet peas, and garlic cream. Served with garlic toast **\$24**

BBQ Baby Back Ribs - Served with crispy fried onions, french fries, and cole slaw **\$25**

Cajun Seafood Cornbread - Sautéed shrimp, crawfish, and andouille sausage in a spicy tomato-bacon cream sauce over jalapeño-cheddar cornbread **\$20**

Fried Chicken - Crispy fried breasts served with succotash, mashed potatoes, and red-eye gravy **\$21**

Fried Shrimp - A dozen shrimp lightly breaded and fried. Served with french fries and cole slaw **\$25**

Chicken & Waffles - Fried chicken breast over house made sweet potato waffle with honey-pecan butter. Smothered in creamy country sausage gravy **\$19**

Primavera - Spinach, mushrooms, red onion, and sun dried tomatoes tossed with penne pasta in marinara sauce **\$19**

Veggie Plate - Grilled zucchini, succotash, sliced tomatoe, mashed potatoes with mushroom gravy, and jalapeño-cheddar cornbread **\$15**

Blackened Salmon with Cajun Cream Sauce - Served with mashed potatoes and sautéed mixed vegetables **\$26**

Substitute any side item for a Garden, Super Caesar or Spinach Salad for **\$3** Add a salad to any sandwich or entrée for **\$3.5**

Quigley's Pint and Plate is a Smoke Free Establishment.

We gladly accept your Visa, MasterCard, Discover Card, or American Express. We dig your cash.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



WINE

White Wines

	glass	bottle
Fleurs de Prairie Rosé , Provence, France	11	39
Seaglass Riesling , California	9	34
Ca Donini Pinot Grigio , Italy	9	34
Crossings Sauvignon Blanc , Marlboro, N.Zealand	9	32
Rodney Strong Chardonnay , Sonoma, California	11	39
Josh "Craftsman" Chardonnay , California	9	34
Nine Vines Moscato , Australia	9	32
Freixenet Brut , Spain	8.5	

Red Wines

Irony Pinot Noir , Monterey, California	10	36
Wente Merlot , Napa, California	9	34
Josh "Craftsman" Cabernet Sauvignon , California	10	36
Antigal "Uno" Malbec , Mendoza, Argentina	10	36
Coppola Cabernet Sauvignon , California	11	39

HOUSE WINE

CK Mondavi

	glass	bottle
Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, Shadowbrook White Zinfandel	8	21

COCKTAILS

Draft Moscow Mule 9

Tito's Vodka, house-made ginger beer

Waccamaw Water 10

Sauza Silver Tequila, lime juice and Topo Chico

Pawley's Punch 10

Stoli Ohranj Vodka, Stoli Razberi Vodka, Chambord, orange juice and cranberry juice

Transfusion 9

Tito's Vodka, Grape Juice, Ginger ale and a splash of lime juice

Spicy Margarita 11

Patrón, Triple Sec, Jalapeño Simple Syrup w/ a Tajin Rim

Negroni 12

Bombay Sapphire, Campari and sweet vermouth

Old Fashioned 12

Bulleit Bourbon, Simple Syrup, Bitters, and an orange peel

MARTINIS

Island Breeze 10

Absolut Citron Vodka, Malibu Rum, blue curaçao, and pineapple juice

Skinny Margarita 11

Patrón Silver Tequila, Agave Nectar. Chilled and served with a salted rim and lime wedge

Snicker-tini 11

Van Gogh Caramel Vodka, Dekuyper Amaretto, Bailey's Irish Cream and Godiva

Cucumber Gimlet 10

Stoli Cucumber Vodka, St. Germain, Agave Nectar and lime juice

Mingo Mango 10

Finlandia Mango Vodka, cranberry juice, pineapple juice and grenadine



BOTTLE BEER

Domestic

4.5

Bud Light, Budweiser, Michelob Ultra, Coors Light, Miller Lite, Yuengling, Pabst Blue Ribbon

6

Angry Orchard , High Noon , Modelo Especial

Imported

6

Corona Light, Amstel Light, Heineken, Heineken Light

Non-Alcoholic

4.5

Becks, O'Douls

DESSERT

Ice Cream Sandwich 12

Vanilla ice cream between two homemade chocolate chip cookies

Key Lime Pie 9

In a graham cracker crust

Peanut Butter Pie 8

Seasonal Cheesecake 9

DAILY SPECIALS

MONDAY Happy Day

Happy Hour throughout the Restaurant from 4-7 pm
Happy Hour Pints
all day long
Discounted appetizers in the Bar 4-close

TUESDAY Ten Buck Tuesday

Choose from 5 Special
Dinner Entrées for just \$10
4-9 pm

WEDNESDAY Growler Day

\$10 Growler refills all day

THURSDAY All You Can Eat Shrimp

with French Fries,
Cole Slaw & Choice of Small Salad
\$25

SATURDAY 1/2 Priced Bottles of Wine

All You Can Eat Baby Back Ribs

with French Fries,
Cole Slaw & Choice of Small Salad
\$25

SUNDAY \$13 Pitchers All Day

Our Daily Happy Hour is from 4-7 pm
even on Sundays