



## 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

## ENTRÉES

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

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

**Pub Steak\*** - 10oz wood grilled sirloin topped with red-eye gravy and crumbled gorgonzola. Served with mashed potatoes and succotash **\$26**

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

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

**Jumbo Lump Crab Cakes** - Griddled crab cakes with lemon-basil aioli, mashed potatoes, and sautéed mixed vegetables **\$31.5**

**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**

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

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

**Surf & Turf\*** - 5oz of wood grilled sirloin with a jumbo lump crab cake and lemon-basil aioli. Served with mashed potatoes and succotash **\$29**

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

**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**

## SANDWICHES

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

**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**

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

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

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

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

**Veggie Burger** - House-made veggie 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**

\*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.

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**

**707**

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

### Red Wines

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

## MARTINIS

### Island Breeze

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

10

### Skinny Margarita

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

11

### Snicker-tini

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

11

### Cucumber Gimlet

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

10

### Mingo Mango

Finlandia Mango Vodka, cranberry juice, pineapple juice and grenadine

10

## HOUSE WINE

### CK Mondavi

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

## BOTTLE BEER

### Domestic

4.5

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

6

Angry Orchard<sup>®</sup>, High Noon<sup>®</sup>, Modelo Especial

### Imported

6

Corona Light, Amstel Light, Heineken, Heineken Light

### Non-Alcoholic

4.5

Becks, O'Douls

## COCKTAILS

### Draft Moscow Mule 9

Tito's Vodka, house-made ginger beer

### Waccamaw Water

Sauza Silver Tequila, lime juice and Topo Chico

10

### Pawley's Punch

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

10

### Transfusion

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

9

### Spicy Margarita

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

11

### Negroni

Bombay Sapphire, Campari and sweet vermouth

12

### Old Fashioned

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

12

## DESSERT

### Ice Cream Sandwich 12

Vanilla ice cream between two homemade chocolate chip cookies

### Key Lime Pie

In a graham cracker crust

9

### 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