



APPETIZERS

Ahi Tuna Nachos* - Sesame seared rare tuna on flour tortilla crisps with seaweed salad, cucumber-wasabi cream, and sriracha sauce **\$15**

Black-Eyed Pea Hummus - Served with grilled pita bread **\$10.5**

Spicy Pimento Cheese - A mix of cheddar, Monterey Jack, feta, and goat cheese. Blended with chipotle and pimento **\$11**

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 **\$12**

Jumbo Lump Crab Cake - With red curry aioli **\$15**

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 **\$14**

Fried Pickles - Served with buttermilk ranch **\$10.5**

Pretzels - Served warm with ale mustard **\$14**

Bacon Cheese Fries - Fresh fries with melted cheese, crumbled bacon, and house-made ranch dressing **\$10.5**

Fried Green Tomatoes - Topped with goat cheese, blackened shrimp, and thai chili glaze **\$16**

Old Bay Crab Pretzel - Colossal pretzel topped with Chesapeake crab cream sauce **\$16**

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 **\$12**
+ Add chili or roasted chicken **\$5**

HOUSE MADE SOUPS

Cup **\$4.5** Bowl **\$7**

Southern Brewer's Chili

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

Soup of the Day - Our house-made daily selection

SALADS

Small **\$6** Large **\$10**

Garden Salad - Iceberg lettuce with carrots, tomatoes, cucumbers, croutons, and mixed shredded cheese

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

Caesar - Romaine tossed in our house Caesar dressing. Topped with croutons and shaved parmesan

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

Mingo Salad

With grilled pear, crumbled gorgonzola, spicy pecans, red onion, and roasted red peppers over spinach **\$13**

+ 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 \$7

or Sesame Seared Ahi Tuna, Blackened Salmon, Mahi, or Crab Cake \$12

Chef Salad - Iceberg topped generously with turkey, ham, bacon, boiled egg, carrots, cucumbers, tomatoes, and mixed cheeses **\$14**

Blackened Mahi Greek Salad - Spring mix, tomato, onions, cucumbers, carrots, pepperoncini, kalamata olives, and feta cheese with a Greek vinaigrette **\$24**

Quigley's Dressings - Balsamic Vinaigrette, Greek 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 **\$21**

Chicken & Waffles - Fried chicken breast over a house-made sweet potato waffle with honey-pecan butter. Smothered in creamy country sausage gravy **\$22**

Meatloaf - A house recipe with pork and beef, smothered in brown ale and mushroom gravy. Served with mashed potatoes and green beans **\$22**

Shepard's Pie - A rich lamb stew topped with mashed potatoes and finished in the oven. Served with green beans **\$21**

Pub Steak* - 10oz wood grilled sirloin topped with red-eye gravy and crumbled gorgonzola. Served with mashed potatoes and green beans **\$27**

Blackened Mahi - with stewed tomatoes & okra over creamy grits **\$32**

Shrimp & Grits - Large shrimp and andouille sausage in a shrimp cream sauce over grits. Served with garlic toast **\$26**

Cajun Seafood Cornbread - Sautéed shrimp, crawfish, and andouille sausage in a spicy tomato-bacon cream sauce over jalapeño-cheddar cornbread **\$22**

Jumbo Lump Crab Cakes - Griddled crab cakes with lemon-basil aioli, mashed potatoes, and sautéed mixed vegetables **\$33**

Carbonara - Fettuccine tossed with roasted chicken, bacon, mushrooms, sweet peas, and garlic cream. Served with garlic toast **\$25**

BBQ Baby Back Ribs - Served with crispy fried onions, french fries, and cole slaw **\$27**

Fried Chicken - Crispy fried chicken breasts served with succotash, mashed potatoes, and red-eye gravy **\$23**

Primavera - Spinach, mushrooms, red onion, and sun dried tomatoes tossed with penne pasta in marinara sauce **\$21**

Surf & Turf* - 5oz of wood grilled sirloin with a jumbo lump crab cake and lemon-basil aioli. Served with mashed potatoes and green beans **\$31**

Fried Shrimp - A dozen shrimp lightly breaded and fried. Served with french fries and cole slaw **\$27**

Vegetarian Shepherd's Pie - A rich mushroom, lentil and vegetable stew, topped with mashed potatoes and finished in the oven **\$17**

Blackened Salmon with Cajun Cream Sauce - Served with mashed potatoes and sautéed mixed vegetables **\$28**

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 **\$13.5**

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 **\$13.5**

Steak Sandwich* - Sliced London broil, caramelized onions, and gorgonzola cheese, on toasted ciabatta. Served with our house-made steak sauce **\$15**

Blackened Mahi Tacos - Flour tortillas stuffed with blackened mahi, fresh spinach, diced tomatoes, and Monterey Jack cheese. Served with two salsas **\$17**

Fish Tacos - Flour tortillas stuffed with beer battered cod, Monterey Jack cheese, marinated cabbage, and diced tomatoes. Served with two salsas **\$16**

Reuben - Corned beef with swiss cheese, kraut, and Russian dressing. Grilled on marble rye **\$13.5**

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 **\$12.5**

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. **\$13**
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, Caesar, 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.

WB



WINE

White Wines

	glass	bottle
Fleurs de Prairie Rosé , Provence, France	11	39
Seaglass Riesling , California	9	34
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
Villa Pozzi Moscato , Italy	9	32
Freixenet Brut , Spain	8.5	

Red Wines

Sea Sun Pinot Noir , California	10	36
Wente Merlot , Napa, California	9	34
Josh "Craftsman" Cabernet Sauvignon , California	10	36
Antigal "Uno" Malbec , Mendoza, Argentina	10	36
Bonaza Cabernet Sauvignon , California	11	39

MARTINIS

Island Breeze

Absolut Citron Vodka, Malibu Rum, blue curaçao, and pineapple juice **10**

Skinny Margarita

Patrón Silver Tequila with 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

New Amsterdam Mango Vodka, cranberry juice, pineapple juice, and grenadine **10**

HOUSE WINE

CK Mondavi

	glass	bottle
Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, Sutter Home White Zinfandel	8	22

BOTTLE BEER

Domestic

5

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

6

Angry Orchard®, High Noon®, Truly Margarita®, Truly Lemonade®

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 Tequilla, lime juice and club soda **10**

Pawley's Punch

Stoli Ohranj Vodka, Stoli Razberi Vodka, Chambord, orange juice, and cranberry juice **10**

Spicy Margarita

Patrón, Triple Sec, and Jalapeño Simple Syrup **11**

Old Fashioned

Bulleit Bourbon, Simple Syrup, Bitters, and an orange peel **12**

Mocktail Mule

Ginger beer, pineapple juice, lime juice, fresh mint, and cinnamon simple syrup. Served in a copper mug **8**

Negroni

Bombay Sapphire, Campari and Sweet Vermouth **12**

DESSERT

Ice Cream Sandwich 12

Vanilla ice cream between two homemade chocolate chip cookies

Key Lime Pie

In a graham cracker crust **9**

Chocolate Lava Cake

w/ mint chocolate chip ice cream **9**

Peanut Butter Pie

9

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
4-10 pm

WEDNESDAY Growler Day

\$8 Growler refills all day

THURSDAY All You Can Eat Shrimp

with French Fries,
Cole Slaw & Choice of Dinner Salad
\$27

SATURDAY 1/2 Priced Bottles of Wine

All You Can Eat Baby Back Ribs
with French Fries,
Cole Slaw & Choice of Dinner Salad
\$27

SUNDAY \$13 Pitchers All Day

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