

*Charleston*  
**RESTAURANT**  
**WEEK**  
**SEPTEMBER 3<sup>rd</sup> 14**

<b>Restaurant:</b>	82 Queen
<b>Address:</b>	82 Queen St., Charleston, SC 29401
<b>Phone:</b>	(843) 723-7591
<b>Website:</b>	<a href="http://www.82queen.com">www.82queen.com</a>
<b>Menu:</b>	3 Courses for \$30

**82** *Queen*

**3 Course for \$30**

**First Course**

**SHE CRAB SOUP**

or

**SOUP DU JOUR**

or

**SOUTHERN SALAD**

Local Greens, Black Eyed Peas, Carrots, Crispy Tasso Ham, Cornbread Croutons, Herbed Buttermilk Goat Cheese Dressing

or

**ROASTED BEETS**

Candied Pumpkin Seeds, Pear Chips, Cuties, City Root Micro Greens, Asher Blue Cheese, Apple Cider Reduction

or

**GRILLED BRIE**

Chef Accompaniments, Sea Salt Pretzel

or

**FRIED GREEN TOMATOES**

Bacon Cheddar Grits, Medley of Pickled Peppers, Pimento Ranch

**Second Course**

**BARBEQUE SHRIMP & GRITS**

Southern Comfort Barbeque Sauce, Smoked Bacon, Scallions, Cheddar Cheese

or

**LOWCOUNTRY GUMBO**

Braised Chicken, Crawfish, Okra, Sweet Corn, House-Made Andouille, Carolina Gold Rice

or

**JAMBALAYA**

Shrimp, Crawfish, Medley of Peppers & Onions, Tasso Ham, Red Rice

or

**LAND & SEA**

Grilled Bistro Steak, Seared Scallop, Southern Potatoes, Asparagus, Pearl Onions, Steak Sauce

or

**ROASTED ATLANTIC COD**

Truffled Grits, PEI Mussels, Arugula, Roasted Tomato Sauce, Chanterelle Butter

or

**BACON WRAPPED PORK LION**

Butternut Squash Puree, NC Sorghum, Spiced Apples, Collard Greens

or

**ROASTED BUTTERNUT SQUASH**

Carolina Gold Rice, Currents, Cranberries, Sage, Parsley, Manchego Cheese

**DESSERTS**

Please Ask Your Server For Tonight's Featured Desserts

**Reserve a Table**

