

Screen Door Kitchen



Fall 2025

Lunch and Dinner

Tuesday – Thursday 11–8:30

Friday & Saturday 11–9

Sunday Brunch 10 – 2

423-428-9493

www.screendoorkitchen.com

[eat@ screendoorkitchen.com](mailto:eat@screendoorkitchen.com)



Please note that a 20% Gratuity will be applied to tables of six or more. A 3% fee will be added to all card transactions.

Snacks

Soul Rolls	9
BBQ, Collards, and Hoppin' Jon with BBQ Duck Sauce	
Fried Green Tomatoes 	7
Pimento Cheese and Herb Aioli	
Chicken Livers	7
Buttermilk Soaked & Fried	
Crab Puppies	9
Blue Crab, Roasted Corn, Green Onion, and Jalapeno, Tartar Sauce	
Baked Goat Cheese 	9
Pomodoro, Goat Cheese, Basil Oil, Baguette	
Empanadas	9
House Made with Salsa Verde, Queso Fresco, Avocado, Lettuce and Crema	



Low Carb



Vegan



Vegetarian



Gluten Free



Spicy



Contains Nuts

While we have Gluten Free, Vegan, and Vegetarian options on our menu, please note that we are not a gluten free nor vegan kitchen. These items may be prepared in the presence of gluten, dairy, or meat products. Please let your server know of all allergies or dietary needs when placing your order.

Salads

House  5.5 / 11

Mixed Greens, Tomato, Cucumber, Red Onion,
Cheddar and Croutons

Spiced Butternut    7 / 14.5

Butternut, Arugula, Pickled Onion, Dried
Cranberry, Toasted Almond, Feta and Balsamic Vin

Apple Chicken   16

Grilled Chicken, Mixed Greens, Honey Champagne
Vinaigrette, Honey Crisp Apples, Candied Pecans
and Blue Cheese Crumbles.

Chef 17

Black Forest Ham, Smoked Turkey, Bacon, Farm Fresh
Boiled Egg, Mixed Greens, Tomato, Cucumber, Red
Onion, Cheddar and Croutons

House Made Dressings

Small Dressing .45 Large Dressing .75
4 oz. Dressing 1.25

Ranch, Blue Cheese, 999 Island, Honey Mustard,
Balsamic Vin  , Honey Champagne Vin 

Salad Add On

Grilled Chicken +5 Fried Chicken +6.5
Shrimp +9 Salmon +10 One Crab Cake +7
Boiled Farm Fresh Egg +2.25
Black Beans +3 Chicken Salad +5 

House Made		Cup	4
Soup of the Day		Bowl	7

Specialties

Shrimp & Grits	22
Domestic Shrimp, Marsh Hen Mill Grit Cakes, Mushroom Pan Gravy	
Meatloaf	20
Sour Cream Mashed Potatoes, Onion Gravy, Crispy Fried Onions	
Salmon *	22
Seasonal Preparation. Check with your server for today's selection	
Pork Chop *	20
Seasonal Preparation. Check with your server for today's selection	
Warm Grain Bowl  	15
Roasted Cauliflower, Butternut, Chick Pea, Dried Cranberries, Arugula, Pepita, Lemon Tahini Dressing	

Pastas

Cajun Veggie Pasta 	15
Seasonal Vegetables, Cajun Spiced Cream Sauce, Spaghetti	
Add on: Grilled Chicken +5 Pan Fried Chicken +6.5	
Shrimp +9 Salmon* +10	
Pasta a la Vodka	15
Daily Pasta Selection, Creamy Vodka Sauce, Prosciutto. Add a protein	
Chicken Parmesan	21
Basil and Parmesan Crusted Chicken, Pan Fried, Baked with Pomodoro and Mozzarella, Spaghetti	
Shrimp Scampi	20
Domestic Shrimp, 'a lot of Garlic', Butter, White Wine,	

Plates

Served with 2 sides

BBQ Pulled Pork		15
House Smoked, Pickles, Carolina Mustard BBQ Sauce		
Fried Chicken Livers		12
Buttermilk Soaked, Fried		
Crab Cakes		21
Domestic Blue Crab, Tartar Sauce		
Fried Shrimp		18
Domestic Shrimp, Hushpuppies, Cocktail Sauce		
Fried Catfish		17
Cornmeal dusted Carolina Catfish, Hushpuppies, Tartar Sauce		
New York Strip*	 	30
1/4 oz House Cut CAB Hereford Strip		
Please note: We do not serve well done steaks		
Blackened Salmon*	 	20
With House Made Jalapeno Jam		

Sides	French Fries			
	Cajun Fries	 	.25	
	Mashed Potatoes	 		
	Mac & Cheese		1	
	Collard Greens	 		
	Green Beans			
	Cole Slaw	 		
	Potato Salad	 		
	Beans & Rice	 		
	Chop Salad	  		1
	Broccoli	  		1
	Gen. Tso's Brussels			1.5

Burgers

6 oz House Ground Beef,
One Side

Classic *	14
Lettuce, Tomato, Onion, Pickle, House Made Mayo, Mustard and Ketchup	
Mushroom and Gruyere *	16
Grilled Mushrooms and Onions, Gruyere, Stone Ground Mustard Aioli	
Screen Door *	18
Our Classic Burger topped with Smoked Out Back' Pork, Pimento Cheese, and Fried Onions	
Garlic Butter Juicy Lucy *	18
Stuffed with Garlic Butter, covered with American and Gruyere, Bacon, Caramelized Onion, Dijon, and Pickles, Brioche Bun.	
"Big Mick" **	15
Two 3 oz. Smashed All Beef Patties, Special Sauce, Lettuce, Onion, Cheese, Brioche Bun	

Burger Add On:

Bacon +3 Farm Fresh Egg 2.25
American +1 Cheddar 1.25

Ghost Pepper Jack, Goat, Pimento, or Blue Cheese 1.5

*Your food will be cooked to order. Consuming raw or undercooked: meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

** Our Smash Burger is crafted with thinner patties and will be cooked to well done.

Sandwiches

One Side

Ham and Cheese 13

Grilled with Stone Ground Aioli, Chow Chow,
And Gruyere. Sourdough

Ruben or Rachel 17.5

Smoked Corned Beef or Turkey on Black Rye
with Sauerkraut, 999 Dressing and Gruyere

Fried Chicken and Waffles  16

Herbed Belgian Waffle, Fried Chicken, Honey Tabasco Butter

BBQ Sandwich 13

'Smoked Out Back' Pork, Carolina Gold Sauce,
Slaw, Pickles, Potato Bun

Fried Chicken Katsu 16.5

Crispy Katsu Fried Chicken with Curry Aioli, Sweet Soy Sauce,
Crispy Garlic Chili Oil and Cabbage on a Brioche Bun

Shrimp Po Boy 18

Fried Shrimp, Shredded Lettuce, Tartar Sauce

Fried Green Tomato BLT 15

FGT, Thick Sliced Bacon, Mixed Greens,
Herb Aioli, Sourdough

Turkey Provolone Melt  15

Open Faced with Pesto, Tomatoes and Arugula

Charleston Curry Chicken Salad  13

Lettuce and Herb Aioli on Wheatberry

Desserts

Peanut Butter Pie ☺	7	Chocolate Pecan Pie ☺	6.5
Chocolate Swirled, Graham Crust		Chocolate Swirled, Graham Crust	
Chocolate Cake	7	Biscuit Bread Pudding	7
Whipped Chocolate Buttercream		With Whipped Chocolate Buttercream	
Spiced Carrot Cake	7	Daily Cheesecake	7.5
Spiced with Cinnamon and Cardamom, Cream Cheese Frosting		Seasonal Rotating	

Drinks

French Press Coffee	7
Mayfly Coffee. Makes 2 cups.	
Hot 'Tea with Tae'	4
Milk	4
Juice Orange or Apple	4
Iced Tea**	2.25
Fountain Drinks**	2.75
Coke, Diet Coke, Coke Zero, Sprite, Orange Fanta, Lemonade, Dr Pepper, Diet Dr Pepper	

**Free Refills

Beer

Michelob Ultra	4
Yuengling	4.5
Hutton & Smith	7
Igneous IPA	
Yee-Haw Brewing	6
Oktober Fest • Vol Lager	
Chatt. Brewing Co.	6
Chestnut St. Brown Ale	
Gypsy Circus	9
Raindancer	
Truly Hard Seltzer	6
Wildberry	