

Screen Door Kitchen



Summer 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



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

Buffalo Chicken Dip   9

With House Made Tortilla Chips



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

Caprese   7 / 14.5

Mixed Greens, Local Tomatoes, Fresh Mozzarella,
Basil, Olive Oil, Balsamic.

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 Avocado +2

House Made		Cup	4
Soup of the Day		Bowl	7

Snacks • Salads

Burgers

6 oz House Ground Beef.
Potato Bun. One Side

Classic * 13

Lettuce, Tomato, Onion, Pickle,
House Made Mayo, Mustard and Ketchup

Mushroom and Gruyere * 15

Grilled Mushrooms and Onions, Gruyere,
Stone Ground Mustard Aioli

Screen Door * 17

Our Classic Burger topped with 'Smoked Out Back' Pork,
Pimento Cheese, and Fried Onions

Border *  17

Ghost Pepper Jack, Avocado, Salsa Verde,
Tostada and Ancho Lime Aioli

"Big Mick" ** 14

Two 3 oz. Smashed All Beef Patties,
Special Sauce, Lettuce, Onion, Cheese

Burger Add On:

Bacon +3 Avocado +2 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
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	
Chicken Shawarma	15
Spiced Chicken Thigh, Hummus, Toun, Chop Salad, Flatbread	
BBQ Sandwich	13
Smoked Out Back Pork, Carolina Gold Sauce, Slaw, Pickles, Potato Bun	
Italian Beef	16
Slow Roasted Beef, Mozzarella, Giardiniera, Roll	
Fried Green Tomato BLT	15
FGT, Thick Sliced Bacon, Mixed Greens, Herb Aioli, Sourdough	
Turkey	14
Cucumber, Tomato, Lettuce, Dill Aioli, Wheatberry	

Burgers • Sandwiches

Specialties

Shrimp & Grits	22
Marsh Hen Mill Grit Cakes, Mushroom Pan Gravy	
Meatloaf	18
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
Freekeh (or Gluten Free Quinoa), Grilled Zucchini, Hummus, Tomato and Cucumber Chopped Salad, All Salad Add-ons are fair game!	

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	
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, Parsley, Fresh Tomato, Spaghetti	

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*	 	28
1/2 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		+.15	

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		Spiced with Cinnamon and Cardamom. Cream Cheese Frosting	

Drinks

French Press Coffee	7
Mayfly Coffee. Makes 2 cups.	
Hot 'Tea with Tae'	4
Milk	4
Juice	4
Orange or Apple	
Topo Chico Bottle	3
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
Founders All Day IPA	5.5
Hutton & Smith	7
Igneous IPA	
Yee-Haw Brewing	6
Dunkel	
Chatt. Brewing Co.	6
Chestnut St. Brown Ale	
Gypsy Circus	9
16 oz. Seasonal Rotating	
Truly Hard Seltzer	6
Wildberry	