

Burgers*

6 oz House Ground Burger.
Served on a Potato Bun with one side

Classic * | 12

Lettuce, Tomato, Onion, Pickle, Duke's
Mayo, Mustard, Ketchup

Sweet Potato and Bourbon * | 17

Bacon, Goat Cheese Sweet Potato Croquette,
Sweet Potato Mustard, Wilted Greens,
Bulliet Brown Sugar Glaze

Screen Door * | 16.5

Our Classic burger topped with "Smoked Out
Back Pork", Pimento Cheese, and Fried Onions

Border Burger * | 17

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

Mushroom and Gruyere * | 14

Grilled Mushrooms and Onions, Gruyere,
Stone Ground Mustard Aioli

Burger Add on:

Bacon | 3 Avocado | 2 Farm Fresh Egg | 2.25
American | 1 Cheddar | 1 Ghost Pepper Jack | 1.5
Goat, Pimento, or Bleu Cheese | 1.50

Desserts

Peanut Butter Pie | 6.5
You Already Know 

Spiced Carrot Cake | 7
Spiced with Cinnamon and
Cardamom. Cream Cheese
Frosting

Daily Cheesecake | 7
Weekly Selection

Chocolate Cake | 7
Chocolate Cake with whipped
Chocolate Buttercream

Choc Pecan Pie | 6
Brown Sugar Custard, Pecans,
Chocolate Chips

Bread Pudding | 7
Weekly Selection

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

Sandwiches

Served with one side

Ham and Romesco | 15.5

Grilled Ham, Gruyere, Almond and Roasted Pepper
Romesco, Spinach, and Dijon on Sourdough

Reuben or Rachel | 17

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

Fried Chicken and Waffles | 16

Herbed Waffle, Fried Chicken, Honey Tabasco Butter

Buffalo Fried Chicken Sandwich | 15

Tossed in Buffalo Sauce, topped with
Blue Cheese Celery Slaw. Texas Toast

Mushroom Grilled Cheese | 13

Grilled Mushrooms, Havarti and Gruyere,
Dijon and Tomatoes on Sourdough

BBQ Sandwich | 13.5

"Smoked Out Back" Pork, Slaw, House Pickles, Bun

Fried Green Tomato BLT * | 14

Fried Green Tomatoes, Applewood Bacon, Mixed
Greens, and Herb Aioli, Grilled Sourdough

Apple Turkey | 14

Smoked Turkey Breast, Shaved Apples, Onion,
And Havarti, On Wheatberry

Cranberry Pecan Chicken Salad | 14

Wheatberry Bread, Lettuce, Herb Aioli

Whole Desserts

We appreciate 3 days notice on whole desserts! Without
notice, desserts will be subject to an additional \$5
charge

Whole Cakes | 60

Double Chocolate, Carrot, Cheesecake

Peanut Butter Pie | 32

Pecan Pie | 20

Screen Door Kitchen



Spring 2025

Lunch and Dinner
Tuesday through Thursday 11-8:30
Friday and Saturday 11-9

Sunday Brunch 10 - 2

423-428-9493

www.screendoorkitchen.com

eat@screendoorkitchen.com



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

Drinks



French Press "Mayfly" Coffee | 6.5
Hot Tea | 4 Milk | 4 Juice | 4
Topo Chico, 12 oz Bottle | 3
Iced Tea | 2.25

Fountain Drinks | 2.75

Coke, Diet Coke, Sprite, Orange Fanta,
Dr. Pepper, Diet Dr Pepper, Lemonade

Snacks

- Soul Rolls | 9

BBQ, Greens, and Hoppin' Jon with BBQ Duck Sauce
- Baked Goat Cheese | 8

Pomodoro, Goat Cheese And Baguette
- FGT* | 6

Pimento Cheese and Herb Aioli
- Pim & Pickles | 7.5

House Made Pickles, Pimento Cheese & Toast
- Chicken Livers | 6

Buttermilk Soaked & Fried
- Empanadas | 9

House Made with Salsa Verde, Queso Fresco, Avocado, Lettuce and Crema
- Crab Puppies | 9

Blue Crab, Roasted Corn, Chives, and Jalapeno. Tartar Sauce

Salads

- House | sm 5 | lg 10

Tomato, Cucumber, Red Onion, Cheddar and Croutons.
- Chef | 17

Black Forest Ham, Smoked Turkey, Bacon, Farm Egg, Mixed Greens, Tomato, Cucumber, Red Onion, Cheddar and Croutons.
- Apple Chicken | 16

Grilled Chicken, Mixed Greens, Honey Champagne, Seasonal Apples, Candied Pecans, and Blue Cheese.
- Strawberry Spinach Salad | sm 6.5 | lg 13

Fresh Strawberry, Cucumber, Feta, Onion, Mint, Toasted Almonds and Spinach with Strawberry Balsamic Vinaigrette.

- House Made Dressings

Extra Small Dressing | .45 Extra Large Dressing | .75

Ranch, Blue Cheese, 999 Island, Honey Mustard, Strawberry Balsamic Vinaigrette , Honey Champagne Vinaigrette

Soup of the Day

cup 4 | bowl 7

Pasta

- Chicken Parmesan | 21

Basil and Parmesan Crusted Chicken, Pan Fried, Baked with Pomodoro and Mozzarella, Linguini
- Shrimp Scampi | 18

Domestic Shrimp, 'a lot of Garlic', Butter, White Wine, Parsley, Fresh Tomato, Fettuccini
- Spaghetti Puttanesca | 15

Olives, Capers, Garlic and Olive Oil
- Tortellini | 15

With Sage Brown Butter Cream Sauce Mushrooms, and Shaved Brussels
- Pasta Add ons:

Grilled Chicken +5, Pan Fried Chicken +6.5
Shrimp +9, or Salmon +10

Specialties

- These items are served as is. Any substitutions may result in an extra charge
- Shrimp and Grits | 21

Marsh Hen Mill Grit Cakes, Mushroom Pan Gravy
- Meatloaf | 18

Mashed Potatoes, Gravy and Fried Onions
- Lemon Half Chicken | 23

Over Potato Wedges and Wilted Spinach with Charred Cherry Tomatoes
- Warm Quinoa Bowl | 13

Charred Broccoli, Cherry Tomatoes, Pickled Onion and Almond Romesco

Add any of the Salad Add-Ons to your Bowl

Salad Add On

- Grilled Chicken | +5

Shrimp | +9

Salmon | +10
- One Crab Cake | +7

Fried Chicken | +6
- Boiled Farm Fresh Egg | +2.25

Black Beans | +3
- Avocado | +2

Chicken Salad | +6

Plates

- Served with two sides
- BBQ Pulled Pork | 14

House Smoked, Pickles, Carolina Mustard BBQ Sauce
- Fried Chicken Livers | 12

Buttermilk Soaked, Fried
- Crab Cakes | 21

Blue Crab Meat Crab Cakes. Tartar Sauce
- Fried Shrimp | 17

Domestic Shrimp, Hushpuppies, and Cocktail Sauce
- Fried Catfish | 17

Cornmeal Dusted Carolina Catfish served with Hushpuppies and Tartar Sauce
- New York Strip * | 28

Grilled 14 oz House Cut CAB Herford Strip

Please note: We do not serve well done steaks
- Blackened Salmon * | 20

With House made Jalapeno Jam
- Sides | 3

Mashed Potatoes

Beans and Rice

Cole Slaw

Pinto Bean

Collards

Green Beans

Potato Salad

French Fries

Cajun Fries +.25

Mac and Cheese +1

Broccoli +1

General Tsao's Brussels +1.5
- Low Carb

GF Option

Vegetarian

Vegan Option

Spicy

Contains Nuts
- While we do 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 any allergies or dietary needs when placing your order.