

# Screen Door Kitchen



Winter 2026

**Lunch and Dinner**

Tuesday – Thursday 11–8:30

Friday & Saturday 11–9

Sunday Brunch 10–2

423-428-9493

[www.screendoorkitchen.com](http://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	
Fried Pickles 	8
House Made Pickle Planks, Breaded and Fried. Served with Ranch	
Mozzarella Sticks 	9
Hand Breaded with Parmesan Basil Panko Served with Pomodoro Sauce	

-  Gluten Free
-  GF Upon Request
-  Vegetarian
-  Vegan
-  Spicy
-  Low Carb
-  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.

# Salads

House   5.5 / 11

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

Poached Pear    8 / 16

Red Wine Poached Pear, Spinach, Goat Cheese,  
Pickled Red Onion, Balsamic Vin, Chilled Pistachios

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

# Burgers

6 oz House Ground Beef,  
One Side

- Classic** \*  14  
Lettuce, Tomato, Onion, Pickle, Mayo, Mustard  
and Ketchup on a Potato Bun
- Mushroom and Gruyere** \*  16  
Grilled Mushrooms and Onions, Gruyere,  
Stone Ground Mustard Aioli on a Potato Bun
- Screen Door** \* 18  
Our Classic Burger topped with 'Smoked Out Back' Pork,  
Pimento Cheese, and Fried Onions on a Potato Bun
- Garlic Butter Juicy Lucy** \*  18  
Stuffed with Garlic Butter, covered with American and Gruyere,  
Bacon, Caramelized Onion, Dijon, and Pickles, Brioche Bun.
- Fire Roasted Poblano** \*   15  
Mozzarella, Ancho Lime Aioli, Crunchy Chicarron  
and Salsa Verde, on a 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.

# Sandwiches

## One Side

- Ham and Cheese** 🔥 13  
Grilled with Stone Ground Aioli, Jalapeno Jam,  
And Gruyere, on Sourdough
- Ruben or Rachel** 17.5  
Smoked Corned Beef or Turkey with Sauerkraut,  
999 Dressing and Gruyere on Black Rye
- Fried Chicken and Waffles** 🔥 16  
Herbed Belgian Waffle, Fried Chicken,  
Honey Tabasco Butter
- BBQ Sandwich** 13  
Smoked Pulled Pork, Carolina Gold Sauce,  
Slaw, Pickles, Potato Bun
- Fried Chicken Katsu** 🔥 17  
Crispy Katsu Fried Chicken with Curry Aioli, Sweet Soy Sauce,  
Crispy Garlic Chili Oil and Cabbage on a Brioche Bun
- Fried Green Tomato BLT** 15  
FGT, Thick Sliced Bacon, Mixed Greens,  
Herb Aioli, on Sourdough
- Turkey, Cheddar, and Poached Pear** 15.5  
With Honey Dijon and Spinach
- Dilly Chicken Salad** 16  
Bacon, Lettuce, Pickles, Tomato,  
and Herb Aioli on Wheatberry

# Specialties

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

## Pastas

<b>Cajun Veggie Pasta</b>  	14
Seasonal Vegetables, Cajun Spiced Cream Sauce, Linguini	
Add: Grilled Chicken +5 Pan Fried Chicken +6.5 Shrimp +9 Salmon* +10	
<b>Italian Sausage and Orccettie</b>	16
With Broccoli and Lemon Cream Sauce. Add a protein	
<b>Chicken Parmesan</b>	21
Basil and Parmesan Crusted Chicken, Pan Fried, Baked with Pomodoro and Mozzarella, Linguini	
<b>Shrimp Scampi</b> 	20
Domestic Shrimp, 'a lot of Garlic', Butter, White Wine, Parsley, Fresh Tomato, Linguini	

# 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	
Grilled Pork Chop* 🍖	18
2 Center Cut Pork Chops	
New York Strip* 🍖	30
1 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 3

French Fries 🍟🍟	Cole Slaw 🍴🍴	
Cajun Fries 🍟🍟🔥 +.25	Potato Salad 🍴🍴	
Mashed Potatoes 🍟🍟	Beans & Rice 🍴	
Mac & Cheese 🍴 +1	Chop Salad 🍴	+1
Collard Greens 🍴	Broccoli 🍴🍴	+1
Green Beans 🍴	General Tso's	
	Brussel Sprouts 🍴🍴	+1.5