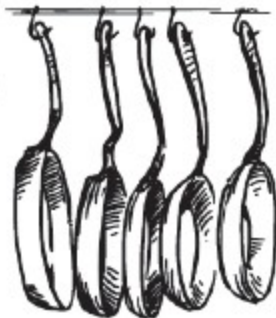


# Screen Door Kitchen



Spring 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

<b>Soul Rolls</b>	9
BBQ, Collards, and Hoppin' Jon with BBQ Duck Sauce	
<b>Fried Green Tomatoes</b> (GF)	7
With Yellow Tomato Jam and Boursin	
<b>Chicken Livers</b>	7
Buttermilk Soaked & Fried	
<b>Crab Puppies</b>	9
Blue Crab, Roasted Corn, Green Onion, and Jalapeno. Tartar Sauce	
<b>Pimento Cheese and Pickles</b> (GF)	9
Grilled Baguette	
<b>Fried Pickles</b> (GF)	8
House Made Pickle Planks, Breaded and Fried. Served with Ranch	
<b>Mozzarella Sticks</b> (GF)	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 (GF) (V) 5.5 / 11

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

Wedge Caesar (V) 8 / 16

Baby Romaine, Creamy Caesar Dressing, Shaved  
Pecorino, Bacon and Croutons. Add Anchovy +1.5

Apple Chicken (GF) (V) 16

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

Chef (V) 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 (V), Honey Champagne Vin (V)

## 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

Snacks • Salads

# 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

**Jammy Jam \* ** 16

House Made Yellow Tomato Jam,  
Boursin Cheese and Caramelized Onions. Brioche Bun

**Chopped Cheese \*** 15

Chopped Beef with Onions and  
American Cheese on a Roll with Ketchup and Mustard  
Due to the nature of this burger, it will be cooked well done.

## 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

<b>Ham and Cheese</b> 🔥	13
Grilled with Stone Ground Aioli, Jalapeno Jam, And Gruyere, on Sourdough	
<b>Reuben or Rachel</b>	17.5
Smoked Corned Beef or Turkey with Sauerkraut, 999 Dressing and Gruyere on Black Rye	
<b>Fried Chicken and Waffles</b> 🔥	16
Herbed Belgian Waffle, Honey Tabasco Butter	
<b>Cubano</b>	17
Mojo Roasted Cuban Pork, Sliced Ham, Gruyere, Mustard, and Pickles on a Grilled Cuban Roll	
<b>Fried Chicken Katsu</b> 🔥	17
Crispy Katsu Fried Chicken with Curry Aioli, Sweet Soy Sauce, Crispy Garlic Chili Oil and Cabbage on a Brioche Bun	
<b>Fried Green Tomato BLT</b>	15
FGT, Thick Sliced Bacon, Mixed Greens, Herb Aioli, on Sourdough	
<b>Turkey Avocado Club</b>	17
Honey Mustard, Lettuce, Tomato, Onion, Bacon and Avocado. On Wheatberry	
<b>Dilly Chicken Salad</b>	16
Bacon, Lettuce, Pickles, Tomato, and Herb Aioli on Wheatberry	

**Burgers • Sandwiches**

# 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
Feta and Herb Crusted Salmon with Green Beans, Tomatoes, and Lemon Herb Couscous	
<b>Warm Grain Bowl</b>  	15
Quinoa, Charred Sweet Potato and Corn, Black Beans, Salsa Verde, and Avocado. Salad Add Ons are a great addition.	

## Pastas

<b>Cajun Veggie Pasta</b>  	14
Seasonal Vegetables, Cajun Spiced Cream Sauce, Linguine	
Add: Grilled Chicken +5 Pan Fried Chicken +6.5 Shrimp +9 Salmon* +10	
<b>Shrimp Primavera</b>	21
Fresh Veggies, in a light lemon and white wine cream sauce, Penne	
<b>Chicken Parmesan</b>	21
Basil and Parmesan Crusted Chicken, Pan Fried, Baked with Pomodoro and Mozzarella, Linguine	
<b>Shrimp Scampi</b> 	20
Domestic Shrimp, 'a lot of Garlic', Butter, White Wine, Parsley, Fresh Tomato, Linguine	

# 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, Hush puppies, Cocktail Sauce	
Fried Catfish	17
Cornmeal dusted Carolina Catfish, Hush puppies, Tartar Sauce	
Grilled Pork Chop* 🌿	18
2 Center Cut Pork Chops	
Blackened Salmon* 🌿🔥	20
With House Made Jalapeno Jam	
Grilled Ribeye* 🌿	34
1/4 oz House Cut CAB Hereford Ribeye	
Please note: We do not serve well done steaks	

## Sides 3

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

# Specialty • Pasta • Plates

# Desserts

Peanut Butter Pie 🍷	7
Chocolate Swirled, Graham Crust	
Chocolate Cake	7
Whipped Chocolate Buttercream	
Spiced Carrot Cake	7
Spiced with Cinnamon and Cardamom. Cream Cheese Frosting	
Chocolate Pecan Pie 🍷	6.5
Chocolate Swirled, Graham Crust	
Banana Pudding Pot	8
You know it. You love it.	
Daily Cheesecake	7.5
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	Gypsy Circus	9
Yuengling	4.5	Seasonal Rotating	
Hutton & Smith	7	Alpine Highway	7
Igneous IPA		Classic Saison	
Yee-Haw Brewing	6	Highland Brewing	7
• Vol Lager • Cerveza •		Gaelic	
Chatt. Brewing Co.	6	Truly Hard Seltzer	6
Chestnut St. Brown Ale		Wildberry	