

Appetizers

Pee Dee Pretzels Hand Rolled with your choice of Ale Mustard Aioli, Marinara, or Honey Butter 9.5
*Add Leeroy Brown Beer Cheese 3.5

Hand Crafted Egg Rolls Two Fresh-Baked Egg Rolls 9
*Ask about our daily specials

Black-eyed Pea Hummus with Pita & Veggie Sticks 10

Pub Pimento Cheese Veggie Sticks, Ranch, & Pita 10.5

Garlic Cheese Bread Roasted Garlic Olive Oil and Melted Mozzarella served with Marinara 14.5

Hoppin' Nachos Loaded with House Queso, Cheddar-Jack, Lettuce, Tomatoes, Onions, Black Olives, Jalapenos, Black-eyed Pea and Corn Salsa, Sour Cream 18.5
*Your choice of Chicken, Beef, Porter Chili, Pork BBQ

Southern Chips & Salsa Black-eyed Pea and Corn Salsa with Tortilla Chips 8

Double Baked Wings 10 wings tossed in a Signature Sauce, served with Celery, and Ranch or Blue Cheese 15

Signature Wing Sauces:

•**Naked**- Sea Salt and Black Pepper

•**Garlic Parmesan** -Garlic, Parmesan Rub

•**Hoppin'**- Six Pepper Dry Rub

•**HotYaki**- Spicy Teriyaki

•**Southern BBQ** - Tangy BBQ

•**Mild** - Mild Buffalo

•**Southern Heat**- SHBC Hot Buffalo

•**Sweet Reaper** – Carolina Reaper HOT

Soups and Salad

Porter Chili Hearty Beef and Bean Chili made with our Black Water Porter cup 5 or bowl 7

House Salad Mixed Greens, Shredded Carrots, Tomatoes, Cucumbers, and Black Olives 12
*Add Chicken 5, Pork BBQ 5, Shrimp 6

Caesar Salad Romaine, Grated Parmesan, Garlic Croutons, and Caesar Dressing 12
*Add Chicken 5, Pork BBQ 5, Shrimp 6

Soup of the Day cup 5 or bowl 7

Pub's Chef Salad Mixed Greens, Ham, Salami, Smoked Peppered Bacon, Cucumbers, Tomatoes, and Shredded Mozzarella Cheese 15

Chicken Salad Plate Homemade Recipe with Local Chicken Breast on Mixed Greens, with Seasonal Fruit and Pita 14

Homemade Salad Dressings: Ranch, Blue Cheese, Balsamic Vinaigrette, and Honey Mustard.

Southern Hops Specialties

Southern Red Rice & Peas with Shrimp

Local Shrimp & Smoked Sausage over Red Rice & Peas made with Carolina Plantation Rice, with a light White Wine Tomato Gravy. 24

Carolina Pork Bowl

Local BBQ Pork, Local Collards, and Red Rice & Peas made with Carolina Plantation Rice, topped with an over easy Egg, and Remoulade. 20

Pub Hamburger Steak

8oz Hamburger Steak served over Garlic Mashed Potatoes, served with Porter Caramelized Onions, Mushrooms, and topped with LeeRoy Brown Ale Gravy. 18.5

Lowcountry Shrimp & Sausage

Play on a Lowcountry Boil! Local Shrimp and Smoked Sausage with Roasted Corn, over Mashed Potatoes, finished with Old Bay-Lemon Compound Butter. 22

Beverages

Tea, Coke, Diet Coke,
Sprite, Lemonade, Ginger
Ale, Coffee \$3

Dessert

**Ask your server
about our delicious
dessert options!**

We Proudly use these Local SC Products: Shrimp, Cage-free Chicken Breast, Pork, Honey, Carolina Plantation Rice, Collards, Black-eyed Peas, and more!



BEER & WINE MENU



***Printed menus also available.**

Sandwiches

*Sandwiches are served with choice of side or substitute soup or salad for \$2 *Add extra Cheese or Bacon for \$1.5

- The Cuban** Pulled Pork, Black Forest Ham, Swiss Cheese, Ale Mustard Aioli, and Pickles on a pressed Hoagie 15.5
- Pretzel Pub Chicken Sandwich** Grilled Local Chicken, Smoked Peppered Bacon, Porter Caramelized Onions, Smoked Gouda, and Ale Mustard Aioli on a Pretzel Bun 16
- Philly Cheesesteak** Sliced Sirloin, Porter Caramelized Onions, Peppers, Cheese, on a toasted Hoagie 16.5
- Chicken Philly** Blackened Local Chicken Breast, Onions, Peppers, Mushrooms, Cheese, and Remoulade on a toasted Hoagie 16
- Smokin' BLT** Smoked Peppered Bacon, Lettuce, Fresh Tomato, and Mayo on toasted Jalapeno Cornbread 14
- Carolina BBQ Sandwich** Pork BBQ with House BBQ Sauce and Vinegar Slaw on toasted Brioche 15
- Slammin' Hammy** Ham, Salami, Swiss Cheese, Smoked Peppered Bacon, Lettuce, Tomato, and Mayo served cold on a Hoagie 14
- Lowcountry Shrimp Burrito** Blackened Local Shrimp, Carolina Plantation Red Rice and Peas, Collard Greens, and Remoulade wrapped in a Tomato-Herb Tortilla 16.5

***The Veggie Wrap** Black-eyed Pea Hummus, Mixed Greens, Cucumbers, Tomatoes, Carrots, Black Olives and Fresh Mushrooms, in a Tomato Basil Wrap served with Balsamic Vinaigrette on the side. 15

Specialty Burgers

*Burgers consist of Two ¼ lb House Seasoned Patties, Pickles, and your choice of side.
Substitute soup or salad for \$2 *Add X-tra Cheese or Bacon for \$1.5

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| The American Burger American Cheese, Lettuce, Tomato, Onion, and Mayo on toasted Brioche 15.5 | Smokehouse Burger Smoked Peppered Bacon, Pub Pimento Cheese, Porter Caramelized Onions, and Southern BBQ Sauce on toasted Brioche 16.5 | Bayou Burger Blackened Shrimp, American Cheese, Bacon, Lettuce, Tomato, and Old Bay Mayo on toasted Brioche 17.5 |
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Sides

Collards 3.75	Vinegar Slaw 3.75	Veggies & Ranch 3.75	Sea Salt Chips 3.5
Red Rice & Peas 3.75	Pasta Salad 3.75	Side Salad 5.5	
Macaroni & Cheese 3.75	Seasonal Fruit 3.75	Side Caesar 5.5	

Specialty Pizzas

*Our Dough is made with Local Honey and our House Ale. **Regular - 12" / Large - 16"**

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| <p>Leeroy Brown Beer Cheese Leeroy Brown Beer Cheese, Roasted Chicken, Smoked Peppered Bacon, Mushrooms, Cheddar-Jack, and Chives
Regular 18 / Large 28</p> <p>The Imperial Red Sauce, Pepperoni, Italian Sausage, Ham, Onions, Green Peppers, Mushrooms, Black Olives, and Mozzarella
Regular 18 / Large 28</p> <p>SHBC BBQ Sweet BBQ Sauce Topped with Pork BBQ, Porter Caramelized Onions, Mozzarella, Smoked Gouda
Regular 18 / Large 28</p> <p>Buffalo Chicken Red Sauce, Roasted Chicken, Spicy Buffalo Sauce, Blue Cheese, Mozzarella, Onion and Smoked Peppered Bacon
Regular 18 / Large 28</p> | <p>Margherita Garlic Olive Oil, Mozzarella, Parmesan, Tomatoes, Kale-Basil Pesto, and Roasted Garlic
Regular 18 / Large 28</p> <p>Amanti Della Carne Red Sauce, Prosciutto, Salami, Pepperoni, Italian Sausage, Mozzarella, topped with Gremolata
Regular 18 / Large 28</p> <p>The Tuscan Red Sauce, Fresh Baby Spinach, Mushrooms, Artichokes, Roasted Garlic, Tomatoes, Kale-Basil Pesto, Feta, Mozzarella
Regular 18 / Large 28</p> <p>The Luigi Garlic and Olive Oil, Prosciutto, Arugula, Mozzarella, Cracked Black Pepper
Regular 18 / Large 28</p> |
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Build Your Own Pizza / Calzone

*Our Dough is made with Local Honey and our House Ale.

Regular 15, plus 1.50 per topping / **Large 21**, plus 2.50 per topping / **Calzone 15**, plus 1.50 per topping (limit 4)

Bases

Red Sauce, Roasted Garlic Olive Oil, or Kale-Basil Pesto

Toppings

Artichokes	Black Olives	Jalapenos	Anchovies
Arugula	Chives	Mushrooms	Bacon
Banana Peppers	Collards	Pineapple	Ground Beef
Basil	Fresh Baby Spinach	Onions	Ham
Bell Peppers	Tomatoes	Roasted Garlic	Italian Sausage
			Pepperoni
			Salami
			BBQ Sauce
			Gremolata
			Extra Cheese

Specialty Meats

Pork BBQ, Prosciutto, Roasted Chicken, - **Regular 2.5 / Large 3.5**

Specialty Cheeses

Blue, Cheddar-Jack, Feta, Parmesan, Ricotta, Smoked Gouda - **Regular 2 / Large 2.5**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 20% gratuity will be added to parties of 8 or more.