

Appetizers

THE THREE AMIGOS 10 **GF** **VT**
guacamole • queso • house salsa •
tortilla chips

PRETZEL 11 **VT**
beer cheese • Creole mustard

WINGS
POUND 12 | TWO POUNDS 20
Buffalo • Fraser's barbecue • dry rub •
golden barbecue • Korean gochujang •
white barbecue sauce

FRIED PICKLES 7.50 **VT**
smoked dill aioli

SOUTHWEST CHICKEN EGG ROLLS 9
black beans • corn • pepper jack cheese •
chipotle ranch

DAILY FLATBREAD 16
chef's daily selection

FRASER'S BARBECUE SLIDERS
PULLED PORK 9 | BRISKET 12
marinated onion, garlic-dill pickles, Fraser's
BBQ sauce

TAVERN NACHOS 11 **GF** **VT**
white queso • seasoned black beans and
corn • pico de gallo • lime crema •
guacamole • cilantro • scallion
+ *pulled pork 6 | grilled chicken 6 |*
shrimp 13 | brisket 10

Soups and Salads

+ *chicken 6 | local shrimp 13 | salmon 14 | brisket 10 | flank steak 12*

Dressings: balsamic vinaigrette • buttermilk ranch • raspberry vinaigrette •
spicy ranch • blue cheese

SOUP OF THE DAY CUP 6.50 | BOWL 9

FRASER'S SMOKED BRISKET CHILI
CUP 6.50 | BOWL 11 **GF**
cheddar cheese • sour cream •
scallion • crackers

BEET SALAD 14
Vertical Roots lettuce • apple •
roasted butternut squash • spiced walnuts •
goat cheese • burnt honey vinaigrette

WEDGE SALAD 14 **GF**
iceberg • cherry tomato • pickled red onion •
cucumber • Boar's Head bacon • chives • blue
cheese dressing • crumbled blue cheese

FRASER'S SALAD
SM 8 | LG 15 **GF** **VT**
Vertical Roots lettuce • strawberries •
grapes • candied pecans • goat cheese •
balsamic vinaigrette

CAESAR SALAD SM 6 | LG 13
whole leaf romaine • Caesar vinaigrette •
crouton crumbs • Parmesan

SOUTHWEST SALAD 13 **VT** **GF**
Vertical Roots lettuce • smashed avocado •
pico de gallo • seasoned black beans and
corn • pepper jack cheese

Entrees

FISH AND CHIPS 22.95
beer-battered haddock • tavern fries •
lemon • house tartar sauce • malt vinegar

PAN ROASTED SALMON 24 **GF**
Yukon gold whipped potatoes • sauteed
broccolini • lemon beurre blanc

COFFEE-RUBBED
NEW YORK STRIP 35 **GF**
truffled gruyere twice baked potato • grilled
asparagus • house steak sauce

BUTTERNUT FETTUCCINI 21 **VT**
roasted mushrooms • broccolini • cipollini
onions • lemon cream • gremolata
+ *chicken 6 | salmon 14 | shrimp 13 |*
brisket 10 | steak 16

FRASER'S FRIED CHICKEN 21
lemon herb brined thighs •
Carolina gold rice grits • blistered green
beans • roasted chicken gravy

SHRIMP FRIED RICE 26
shiitake mushrooms • onion •
peas • carrot • fried egg • scallion • bonito
flakes • shrimp sauce

BOURSIN-CRUSTED FILET MIGNON
6 OUNCE 36.95 | 8 OUNCE 41.95
Yukon gold whipped potatoes • grilled
asparagus • red wine demi-glace

FRASER'S SMOKEHOUSE

*All meats are seasoned with our house rub and
smoked fresh daily; served with
cornbread, pickles and choice of two sides*

HALF POUND BRISKET 23

POUND PULLED PORK 18

RIBS - HALF 24 | FULL 40
**available after 4pm*

BARBECUE COMBO 27 *pick two*
brisket • pulled pork •
four chicken wings • four ribs

BARBECUE PLATTER 32 *pick three*
brisket • pulled pork •
four chicken wings • four ribs

GET 'EM ALL 38
brisket • pulled pork •
four chicken wings • four ribs

Burgers

served with a pickle and choice of tavern
fries or coleslaw | gluten-free bread available

FRASER'S BURGER* 16.95
Angus burger • applewood-smoked bacon •
pit-smoked pulled pork • sharp
cheddar • tavern sauce • onion rings •
brioche bun

ATLANTIC DUNES BURGER* 15.95
Angus burger • pimento cheese • bacon
jam • caramelized onion • brioche bun

HERON POINT BURGER* 14.95
Angus burger • lettuce • tomato • onion • brioche
bun
+ *smoked bacon | fried egg | bacon jam |*
guacamole | caramelized onion |
choice of cheese 2 each

Sides

small 5 | large 8

COLESLAW

MASHED POTATOES

FRENCH FRIES

BRAISED COLLARDS

BARBECUE BAKED BEANS

GREEN BEANS

CAROLINA GOLD RICE GRITS

MAC AND CHEESE small 6 | large 8

THEME NIGHTS

Available in the restaurant and as part of our popular to-go service.

Fridays - Lowcountry Boil Night
Saturdays - Prime Rib Night

GUIDED BY THE PRINCIPLES OF SUSTAINABILITY AND SOUTHERN SENSIBILITY

We would like to thank Sea Eagle Market for our local finfish and shellfish; Canewater Farm for access to their extensive and passionately grown organic heirloom produce; and Sweet Grass Dairy, Sprout Momma breads and all the South Carolina and Georgia producers who provide us with sustainable and high-quality products.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

GF = gluten free | **VT** = vegetarian | **VG** = vegan | **H** = healthy selection



fraserstavern.com



#fraserstavern

