

– *A little history of* –
THE PARSON'S TABLE

THE VERY STRUCTURE OF THE PARSON'S TABLE IS A PATCHWORK OF CAROLINIAN HISTORY.

Originally the first Little River Methodist Church, the main dining room was built in 1885. Mr. H.W. Stone sawed the logs for the church and did such a good job that most of the original wood is still in the building; the flooring in the main dining room has since been augmented with siding sourced from a farm house built in the 1850's, though it still conveys the hand hewn heart of pine floors.

The dining room's large chandelier and stained glass windows first hung in the Mullins, SC Baptist Church, built by H.J. Vereen, Sr., Robert Livingston, and Dr. R.G. Sloan. And the beautiful beveled glass over the doorway into the room came from the White Mansion in Lumberton, NC. Local cypress now covers the original pine-board interior walls, though clap board pine can still be seen on the walls in some of the outside rooms.

As you enter the restaurant itself, the large antique doors are also made of local cypress, and are over one hundred fifty years old. The building served as a church until 1952, its first marriage in 1886 joining together the McCorsley and McGinn families. In 1952 the church, and several side structures added over the years, were converted into a community meeting place.

This was purchased by longtime Little River resident Mr. Toby Frye in 1978, and moved approximately two blocks south to the present location where it was converted into a restaurant using stained and beveled glass Mr. Frye had collected over the years. The remaining stained and beveled glass comes from various old churches throughout the South, collected by previous owners Ed and Nancy Murray. The stunning original Tiffany lamp in the main room is from an old farm house in Atlanta.

Please feel free to walk around the various rooms to view all the antique stained glass. As a challenge, see if you can pick which window is most valuable and why!

Chef-Owner Ed Murray Jr.'s local-first philosophy and long standing relationships with local farmers and purveyors help create an original menu of classic and Coastal Carolina favorites utilizing the bounty of South Carolina's local produce and seafood.

– STARTERS –

LOCAL FRIED GREEN TOMATOES

Goat cheese, sweet red pepper coulis (*v*)...\$7

SAVORY WILD MUSHROOMS

Sautéed with leeks, garlic and maître d' butter (*gf*)...\$7

BAKED BRIE EN BRIOCHE

Melba sauce and toasted almonds (*v*)...\$12

PRINCE EDWARD ISLAND MUSSELS

Simmered with leeks, garlic, Pernod and white wine (*gf*)...\$9

OYSTERS ON THE HALF SHELL

Served chilled, cocktail sauce, shallot vinaigrette and lemon (*gf*)

½ dozen...\$9 | full dozen...\$16

OYSTERS ROCKEFELLER

Spinach, bacon, heavy cream and Tabasco...\$12

CHILLED SHRIMP COCKTAIL

Four jumbo shrimp and cocktail sauce (*gf*)...\$14

BACON WRAPPED SHRIMP

Maple, ginger and soy glazed jumbo shrimp wrapped with applewood smoked bacon...\$12

COLD SEAFOOD PLATE

Three jumbo shrimp, three oysters on the half shell, and hickory smoked North Atlantic Salmon with red onion relish horseradish cream, cocktail sauce and a shallot vinaigrette (*gf*)...\$18

HICKORY SMOKED NORTH ATLANTIC SALMON

Red onion relish, capers and horseradish cream (*gf*)...\$9

SESAME SEARED TUNA

Soy, ginger, wasabi, apricot glaze, toasted sesame seeds and pickled ginger...\$10

SAUTÉED JUMBO LUMP CRAB CAKE

Spicy dill mustard...\$10

WEDGE SALAD

Tomato, red onion, bacon and Buttermilk bleu cheese dressing (*gf, v*)...\$6

BABY SPINACH SALAD

Red onion, bleu cheese, honey roasted pecans and raspberry vinaigrette (*gf, v*)...\$6

CHARLESTON SHE CRAB SOUP

Fresh crabmeat, crab roe and sherry...\$6

SOUP DU JOUR

– *ENTREES* –

Entrees are accompanied with mixed green salad in our house vinaigrette, cornbread, fresh vegetables, and a choice of garlic and leek mashed Yukon gold potato, carrot and sweet potato puree, roasted rosemary fingerling potatoes, or basmati rice.

– *Steaks* –

Steaks may be prepared char-grilled, blackened, peppercorn encrusted, or espresso encrusted.

BACON WRAPPED FILET MIGNON

6 ounce...\$25 | 8 ounce...\$29

RIB EYE

16 ounce...\$30

NEW YORK STRIP

14 ounce...\$30

– *Sauces* –

BÉARNAISE (*gf*)

PORT WINE DEMI GLAZE

GREEN PEPPERCORN-BRANDY (*gf*)

RED WINE BORDELAISE

MAÎTRE D'BUTTER (*gf*)

– *Sides* –

SAUTÉED SPINACH...\$4

SAUTÉED MUSHROOMS...\$4

ASPARAGUS WITH BÉARNAISE...\$4

FETTUCCINI ALFREDO...\$4

OSCAR STYLE

jumbo crab, asparagus and béarnaise...\$7

All of The Parson's Table beef is USDA choice or higher and aged a minimum of three weeks for tenderness and flavor.

– *Specialties* –

SLOW ROASTED PRIME RIB OF BEEF, AU JUS

(gf) 8 ounce...\$20 | 12 ounce...\$25 | 16 ounce...\$30

Suggested Wine: Chalone Vineyards Cabernet Sauvignon

BRAISED BEEF SHORT RIB

Pan glazed Brooklyn Brown Ale braised beef short rib...\$27

Suggested Beer: Brooklyn Brown Ale

PARMESAN ENCRUSTED CHICKEN

Sautéed chicken breast with shrimp, sun-dried tomatoes, capers in lemon butter sauce...\$21

Suggested Wine: Columbia Crest Chardonnay

PAN SEARED DUCK BREAST

Soy and sherry marinated duck breast, raspberry Chambord sauce...\$23

Suggested Wine: Castle Rock Pinot Noir

NEW ZEALAND RACK OF LAMB

Cashew encrusted with a roasted shallot and Madeira wine reduction

½ rack...\$22 | full rack...\$36

Suggested Wine: Crios de Susana Balbo Malbec

WIENER SCHNITZEL

Sautéed herb breaded veal with lemon butter...\$22

Suggested Wine: Chateau Ste. Michelle Saint M Riesling

SHRIMP AND CHICKEN CURRY

Sautéed boneless chicken breast and shrimp simmered in a yellow curry coconut milk with celery, tomato, onion, mango, apricot, green apple, toasted almonds and coconut (gf)

small plate...\$17 | large plate...\$22

Suggested Wine: Nobile Sauvignon Blanc

SPINACH AND WILD MUSHROOM CURRY

Fresh spinach, wild mushrooms, celery, tomato, onion, mango, apricot, green apple, coconut and toasted almonds simmered in yellow curry coconut milk (v, gf)...\$18

Suggested Wine: Nobile Sauvignon Blanc

– Seafood –

FRESH CATCH OF THE DAY

ROASTED NORTH ATLANTIC SALMON

Salmon fillet with asparagus, grape tomatoes, capers in a lemon butter sauce...\$24

Suggested Wine: Zonin Pinot Grigio

SESAME SEARED TUNA

Soy, ginger, wasabi, apricot glaze, toasted sesame seeds and pickled ginger...\$27

Suggested Wine: Sterling Sauvignon Blanc

SEAFOOD PESTO

Shrimp, sea scallops, mussels and lump crab meat in a pesto cream sauce...\$22

Suggested Wine: Zonin Pinot Grigio

BROILED SEAFOOD PLATTER

Broiled Salmon, shrimp, sea scallops, Oysters Rockefeller and lump crab cake...\$29

Suggested Wine: Nobilo Sauvignon Blanc

SAUTÉED JUMBO LUMP CRAB CAKE

with Spicy dill mustard sauce

one cake...\$16 | twin cakes...\$25

Suggested Wine: Sterling Sauvignon Blanc

LOBSTER TAILS

Broiled 8/10 ounce Maine lobster tail (gf)

single...\$27 | twin...\$48

Suggested Wine: Sonoma Cutrer Chardonnay

SHRIMP AND GRITS

Shrimp, bacon, tomatoes and shallots over cheddar cheese grits (gf)

small plate...\$17 | large plate...\$22

Suggested Wine: Kendall Jackson Chardonnay

LITTLE RIVER SHRIMP AND SCALLOPS

Sautéed shrimp, sea scallops, chopped pecans, mushrooms in a lemon butter sauce...\$24

Suggested Wine: Sterling Sauvignon Blanc

SEARED SEA SCALLOPS

Pan seared maple-ginger-soy glazed sea scallops

small plate...\$18 | large plate...\$28

Suggested Wine: Chateau Ste. Michelle, Saint M, Riesling

– *Early Bird Menu* –

Served from 4:30–5:45pm

GRILLED NORTH ATLANTIC SALMON

Char-grilled Salmon fillet, béarnaise (gf)...\$17

Suggested Wine: Kendall-Jackson Chardonnay

SLOW ROASTED PRIME RIB OF BEEF, AU JUS

An eight ounce slice of Prime Rib of Beef, au jus (gf)...\$18

Suggested Wine: Chalone Vineyards Cabernet Sauvignon

GRILLED TENDERLOIN TIPS

Maple, soy, ginger and garlic glazed beef tenderloin tips...\$18

Suggested Wine: Castle Rock Pinot Noir

RIB EYE

Char-grilled eight ounce rib eye steak, maître d' butter (gf)...\$17

Suggested Wine: Crios de Susanna Balbo Malbec

CHICKEN MARSALA

Sautéed boneless chicken breast with mushrooms,
marsala wine demi-glaze and fettuccine alfredo...\$17

Suggested Wine: Sterling Sauvignon Blanc

– *Children's Menu* –

Breaded Chicken Breast, Prime Rib of Beef or Penne Pasta with Alfredo Sauce

Served with mashed potato, applesauce, and an ice cream sundae...\$8

(gf) gluten free | (v) vegetarian