

supper fare

At Hen Quarter, we believe in the power of the table, gathering and community. When you dine with us, we want you to come in and be a part of our family.

We hold fast to our responsibility to support the sustainable farming community within our region and local artisan craftsmanship.



small bites

BISCUITS

honey butter, fig jam 7.25

FRIED GREEN TOMATOES

smoked mozzarella, Sea Island pea salsa 11.50

CORN CHOWDER

southern favorite with smoked bacon 6.25

HQ SAMPLER

fried pickles, chicken crackling, crab hushpuppies, deviled eggs, pimento cheese dip, naan 19.75

SOUTHERN FRIED PICKLES

goddess dressing 7.25

CHICKEN CRACKLING

rooster hot honey 9.50

fresh salads

add: fried chicken 6.25 | grilled chicken 6.25 | fried catfish 8.25 | salmon* 9.50 | jumbo shrimp 12.50 | crab cake 14.75

SOUTHERN CAESAR SALAD

crisp romaine spears, shaved parmesan, Sea Island pea salsa, garlic confit dressing, multigrain croutons 12.50

KALE SALAD GF

shaved kale, roasted butternut squash, sun-dried cranberries, candied pecans, feta, lemon curd vinaigrette 12.50

SPINACH & GOAT CHEESE SALAD GF

deviled egg, sun dried cranberries, candied pecans, red onion, honey balsamic vinaigrette 13.50

main plates

MAINE LOBSTER ROLL

Maine lobster, toasted New England roll, HQ slaw, house fries 23.95

DELTA CATFISH

southern fried catfish, mashed potatoes, collard greens+, rémoulade sauce 22.95

SHRIMP & GRITS GF

stone-ground cream grits, andouille, okra, fennel, tomato, Charleston pan sauce 25

EASTERN SHORE CRAB CAKES GF

crab cakes, mashed potatoes, green beans, cajun rémoulade 29.95

SUFFERIN SUCCOTASH GF

succotash (no pork), red quinoa & baby spinach, mashed potatoes, green beans 19.25

the coop

HQ SPECIAL

two pieces of our HQ fried chicken, mashed potatoes, collard greens+, biscuit, honey butter 19.75

ROASTED CHICKEN

half bird, Georgia peach bbq sauce, charred peaches, sweet potato mash with marshmallow & pecan toppings 21

FLAPPER FRITES

HQ whole chicken wings, french fries, arugula salad, rooster hot honey & goddess dressing 16.75

CHICKEN & WAFFLES

savory cheddar, corn & scallion waffle, watermelon, honey butter, Tennessee bourbon maple syrup
2 piece 19.75 | 4 piece 26

 Hen Quarter signature dish

GF gluten friendly. We say "gluten friendly" rather than "gluten free" because, although we do not use gluten in this menu item, we do use wheat flour in our kitchen and therefore we cannot guarantee there isn't some minimal transfer through the air.

+collard greens and succotash contain pork belly

*can be cooked to order. Consuming raw or under-cooked meats, fish shellfish or eggs may increase your risk of foodborne illness, especially in certain medical conditions.

BLUE CRAB HUSHPUPIES

cajun rémoulade 11.50

DEVILED HEN EGGS GF

bread & butter pickle relish, hickory smoked bacon 7.25

CRISPY BRUSSELS SPROUTS GF

tossed with parmesan & balsamic glaze 9.25

BELLY POPS GF

skewered smoked pork belly, rosemary sugar brûlée, fig gastrique 10.50

PIMENTO CHEESE FONDUE

grilled naan bread & hot pimento cheese 12.50

SOUTHERN FRIED PORK CHOP

southern fried 12 oz. chop, mashed potatoes, collard greens+, poblano sauce 26

SOUTHERN SAMPLER

HQ fried chicken, roasted chicken, delta crispy catfish, succotash+, biscuit 29

HQ BURGER*

short rib, brisket & chuck blend beef, crispy onions, pimento cheese, lettuce, tomatoes on a brioche bun 15.50

SMOKEHOUSE ROASTED SALMON *

stone-ground cream grits, red quinoa, succotash+, baby spinach, poblano sauce 27

GRILLED RIBEYE*

angus beef, crispy onions, mashed potatoes, red wine beef jus, green beans 35.50

sides

COLLARD GREENS+ 6.25

MASHED POTATOES 6.25

SUCCOTASH+ 6.25

GREEN BEANS 6.25

SWEET POTATO 6.25

FRIES 6.25

SKILLET MAC 8.50

freshen up 3.50

WATERMELONADE

LEMONADE

PEACH TEA

SWEET TEA

SARATOGA BOTTLED WATER

still or sparkling, small 4 | large 7