



Event Menu

Selfish

Today's Soup
Seasonal Soup
5/7

Onion Soup
crouton/gruyere
4/6

Social

Pimento Cheese Fritters
Served with a green tomato jam
9

Pub Chips
Potato/zucchini/pickle/ranch or
blue cheese
6

Grit Fries
Buttered grits/ golden honey
7

Skillet Baked Smoked Gouda
Sea salt zeppoli/ spiced tomato
8

Comfort Food

Deep Fried Catfish
Corn maque choux
16

Brick Oven Smoked Chicken
Southern White Sauce/ Crispy Brussels
16

Brick Oven Wild Boar & Bison Meatloaf
Sweet Potato/ Szechuan Green Beans
16

***Grilled Teriyaki Salmon**
Honey sesame seed glazed baby carrots and
broccoli
20

***Hanger Steak**
House chips/ boursin butter
18

Greens

Southern chopped
Bibb/bacon/black eyed peas/pecans/tomato/
croutons/ranch
9

1801 Salad
Greens/roasted beets/brulee goat cheese/pickled
onions/ toasted almonds/ lemon vinaigrette
9

Classic Caesar Salad
Pretzel Croutons/ parmesan/ Caesar dressing
8

Burgers & Sandwiches

***1801 Melt**
Sweet onions/aged cheddar/thousand
island/house-made pickles
11

***Pimento Cheese Burger**
Lettuce/tomato/garlic aioli/ melted
pimento cheese/bacon lardons
14

Pastrami Reuben
Jalapeños sauerkraut/thousand
island/ pastrami/ Swiss
14

Spicy Chicken Sandwich
Kale slaw/pickles/chili sauce/crispy or
grilled

Pizza

House Made Duck Sausage
Gorgonzola/arugula/pickled onion
15

Farmhouse Pizza
Brussel sprouts/ pancetta/
mozzarella/ pesto drizzle
13

Buffalo Chicken
Grilled chicken/ homemade buffalo
sauce/ homemade ranch
13

Executive Chef Jason Bruner
Taking Reservations

803-777-1801

General Manager Jefferson Beatty
www.1801grille.com

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