

—A la Carte / Bulk Food—

Meats by the Pound	by the pound	by the 5 pound pan
• Carolina Pulled Pork with Choice BBQ Sauce	13	60
• Chicken Tenderloins Fried or Grilled with Dipping Sauce	15	70
• Smoked Beef Brisket with Onions	16	75
• Ol' Fashion County Meatloaf with Tomato Gravy	16	75
• Twice Smoked Burnt Ends Over Rice	18	85

Meats by the Piece Count	Reg.	Lg.
• Jumbo Shrimp Cooked your way	21 (25)	40 (50)
• Fried Bone-In Chicken Half White & Half Dark	22 (8)	42 (16)
• Fried Bone-In Catfish with House Horsey Tartar or Cocktail Sauce	24 (10)	46 (20)
• Fried Chicken Breasts	25 (5)	48 (10)
• Beer Battered Fried Fish with House Horsey Tartar or Cocktail Sauce	28 (4)	54 (8)

Sides by the Pan	Half Pan Serves Approx. 15	Full Pan Serves Approx. 45
• White Coleslaw	30	80
• Bacon Potato Salad	35	95
• Stewed Fresh Collards	35	95
• Country Style Green Beans	35	95
• Nana's Baked Beans	35	95
• Homemade Baked Mac & Cheese	40	110
• Smashed Baby Red Potatos & Gravy	40	110

Sauces

- 1/2 Pint 3
- Pint 6
- 1/2 Gallon 22
- Gallon 40

Liquid Refreshment

- Half Gallon 3
- Gallon 5.5

A la Carte / Bulk Food Policy

Any A la Carte / Bulk Food Menu items by the pan or large piece count normally require at least 36 hour advance notice. If we can accommodate a shorter notice request, we will. Please be aware of our policy.



Quality Food, Quality Service, Generous Portions & Reasonable Prices
 "Why Wouldn't You Drive Here?"

(803) 684-2443
 4000 Chester Hwy. McCormells, SC 29726

OldeTowne.org



Hours

Mon & Tues: Closed
 Wed: 4pm-9pm
 Thurs: 11am-9pm
 Fri & Sat: 7am-9pm
 Sun: 7am-4pm

Starters

Signature Chipotle Cheese & Crackers A House Classic From Fort Mill	6.5	Low Country Crab Cake 96% Lump Crab with House Horsey Tartar Sauce	8
Hush Puppies with House Honey Butter	7	Fried Chicken Tenderloin Pieces Choice of House Dipping Sauce	9.5
Sweet Corn Fritters with House Honey Butter	7.5	* Olde Town Country Egg Rolls Hand Crafted Duo of Burnt Ends & Rice, Cajun Chicken & Collards Served with Sweet Chili Sauce	7.5
Jumbo Shrimp (10) House Cocktail	8.5	* Smothered Country Fries Covered in Brown Gravy & Queso Cheese Add: Fried Egg 1 • Smoked Bacon 2.25 • BBQ Pork 3 Beef Brisket 4 • Burnt Ends 4.5	7.5
Jumbo Shrimp (10) House BBQ	9.5		
Homemade Soup of the Day Cup 4.5 Bowl 7			

Salads

Signature Olde Towne Country Cobb Grilled Chicken Tenderloins, Beef Brisket, Bacon, Egg, Shredded Cheese, Tomato, Cucumber, Onion & Croûtons	12.5	Garden Salad Lettuce, Tomato, Cucumber, Cheese, Onion & Croûtons	8
Classic Caesar Salad Romaine Lettuce, Parmesan Cheese, Croûtons & Caesar Dressing	8	Dressings House Ranch • House Blue Cheese • Caesar Honey Mustard • Italian • Oil & Vinegar	

Handhelds

Served with One Country Side

Po'Boys Grilled or Fried, with Lettuce, Tomato, Onion & House Horsey Tartar Sauce Jumbo Shrimp (10) 11.5 • Fish 10.5 • Crab Cake 11		Bunt Ends Hoagie Twice Smoked BBQ Beef Brisket Burnt Ends with Sautéed Onions	11.5
Big Boy BLT Big Boy Portion of Applewood Bacon (6 slices) Lettuce, Tomato & Mayo on a Toasted Hoagie	9.5	B.O.B.'s BBQ Pork 1/3 lb. Slow Smoked to Perfection with White Coleslaw "Topper", Choice of House BBQ Sauce on Toasted Brioche	9.5
		Brisket Hoagie with Signature Sauce, Sautéed Onions & Swiss Cheese	11.5

Birds & Burgers

100% USDA Grade A Black Angus Beef or 7oz. Chicken Breast Raised with NO Hormones or Antibiotics. with Lettuce, Tomato, Onion & Pickles on a Toasted Brioche Bun. Make it a Double +5

The Backyard Classic Flame Grilled with Your Choice of Cheese	9.5	Breakfast Style Applewood Bacon & Fried Egg with Your Choice of Cheese	12
Steak Style Swiss Cheese, Worcestershire Sauce, Sautéed Onions & Mushrooms	11.5	Build Your Own Create Your Own Personal Masterpiece Start with Your Choice of Cheese & Add On as You Desire Sautéed Onions .5 • Sautéed Mushrooms .5 • White Slaw .5 Fried Egg 1 • Applewood Bacon 2.25 • Pulled Pork 3 Beef Brisket 4 • Burnt Ends 4.5	9.5
Bacon Chipotle Cheese Heaven House Signature Chipotle Cheese & Bacon	11		

How Hungry Are You?

Create Your Own Personal Plate by Adding Any of the Following to Any Meal!

5 oz. BBQ Pork	4.5	2 Piece Dark Meat Chicken	5	* Chicken Pecan	8
5 oz. Beef Brisket	6	2 Piece White Meat Chicken	6	* 10 oz. Bone-In Catfish	8.5
5 oz. Burnt Ends Over Rice	7	Fried Fish	7.5	* 7 oz. Skinless Salmon	11.5
Signature Meatloaf	8	96% Lump Crab Cake	8	* 12 oz. Ribeye Steak	19.5
		10 Jumbo Shrimp Your Way	8.5		

* = NOT available at lunchtime

— House Favorites —

Served with One Country Side

Fried Shrimp Plate	12.5
10 Jumbos Served with a Duo of House Sauces	
Signature Meatloaf Sandwich	10.5
Topped with Tomato Gravy on Toasted Brioche	
Phil's Philly	11.5
Generous Portion of Steak, Sautéed Onions with Peppers & Melted Cheddar Cheese on a Toasted Hoagie	
Country Boy French Dip	11.5
Steak, Provolone & Au Jus on a Toasted Hoagie	
Chicken Club	11
Classic Dogwood with 7 oz. Fried Chicken Breast, Applewood Bacon, Your Choice of Cheese, Lettuce, Tomato, Onion & Pickles on Toasted Brioche	
Chicken Tenderloin Plate	10.5
Grilled or Fried with Your Choice of House Dipping Sauce	
Two Piece Dark Meat Chicken Plate	8.5
Fried Chicken Thigh & Drumstick with a Roll Add Extra Piece 2.5	
Two Piece White Meat Chicken Plate	9.5
Fried Chicken Breast & Wing with a Roll Add Extra Piece 3	



— Country Sides \$3 —

<i>Crispy Skin On Fries</i>
<i>Homemade Baked Mac n' Cheese</i>
<i>Stewed Fresh Collard Greens</i>
<i>Crispy Fried Okra</i>
<i>Country Style Green Beans</i>
<i>White Coleslaw</i>
<i>Bacon Potato Salad</i>
<i>Hush Puppies with House Honey Butter</i>
<i>Nana's Baked Beans</i>
<i>Veggie Of The Day</i>
<i>* Rice & Brown Gravy</i>
<i>* Smashed Baby Red Potatoes & Gravy</i>
<i>Side Garden Salad +1.5</i>
<i>Side Caesar Salad +1.5</i>
<i>Sweet Corn Fritters with House Honey Butter +1.5</i>

* = NOT available at lunchtime

— Entrées —

Served with Two Country Sides & Dinner Roll

Larry's Fish n' Chips	14
House Battered Filet with French Fries & White Coleslaw, House Horsey Tartar & Cocktail Sauce	
Good Ole Fashioned Country Meatloaf Platter	15
Handcrafted House Specialty Topped with Tomato Gravy	
Two Piece Dark Chicken Dinner	11.5
Fried Chicken Thigh & Drumstick with a Roll Add Extra Piece 2.5	
Two Piece White Meat Chicken Dinner	12.5
Fried Chicken Breast & Wing with a Roll Add Extra Piece 3	
Half Bird	16.5
Left or Right... You Pick, Crispy Fried to Perfection	
B.O.B.'s Pork BBQ Plate	Regular 11 Large 14
A Fort Mill Hickory & Cherry Slow Smoked Staple	
Smoked Beef Brisket Platter	Regular 14.5 Large 18
A Fort Mill Hickory & Cherry Slow Smoked Staple	
Burnt Ends Over Rice	Regular 15 Large 19
Twice Smoked BBQ Beef Brisket Served Over Rice	
* Olde Towne Signature Bone-In Catfish	15
10 oz. of Corn Meal Fried Golden Brown Deliciousness	
* Chicken Pecan	14.5
Oven Roasted Chicken Breast Seasoned w/Honey Mustard & Pecans, Drizzled with a Mustard Cream Sauce	
* Shrimp Platter	16
10 Jumbos Cooked your way; Sautéed, Fried, Grilled or Broiled	
* Low Country Crab Cake Dinner	19.5
Two Fresh 96% Lump Crab Cakes with House Horsey Tartar & Cocktail Sauce	
* North Atlantic Salmon Filet	18
7 oz. of Hand Cut Skinless Salmon Cooked Your way; Grilled, Blackened, Teriyaki or Broiled	
* Ribeye Steak	25
Hand Trimmed House Cut 12 oz. USDA Choice Ribeye Grilled to Order Add: Sautéed Onions 2 • Sautéed Mushrooms 2 Blue Cheese Crumbles 2.5 • Au Jus Sauce 1	

* = NOT available at lunchtime

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk For Food Bourne Illness.

— Breakfast Menu —

Breakfast is served from 7am-11am ONLY on Friday, Saturday & Sunday

Weekend Breakfast Buffet 10

SATURDAY & SUNDAY ONLY 8am-11am; Two Trips per person

Veggie Omelette 9

3 Eggs served with your Choice of Cheese, Potatoes O'Brien, Peppers, Onions, Mushrooms & Tomatoes along with Grits & your choice of White, Rye or a Good Ole Homemade Biscuit

Meat Lovers Omelette 12.5

3 Eggs served with your Choice of Cheese, Smoked Beef Brisket, Breakfast Sausage & Applewood Smoked Bacon, then Choose either Potatoes O'Brien OR Grits & either White, Rye or a Good Ole Homemade Biscuit

BYO Omelette Plate 7

3 Eggs with Choice of Cheese, Homemade Biscuit & Potatoes O'Brien OR Grits

<i>Veggie Mix</i>	1.5	<i>Extra Egg</i>	1	<i>Burnt Ends</i>	4.5
<i>Peppers</i>	.5	<i>Extra Cheese</i>	1	<i>Beef Brisket</i>	4
<i>Mushrooms</i>	.5	<i>Applewood Bacon</i>	2.25	<i>Grilled Chicken Breast</i>	5
<i>Diced Tomatos</i>	.5	<i>Smoked Sausage</i>	3	<i>8oz. Hamburger Steak</i>	5.5
<i>Onions</i>	.5	<i>1 Biscuit & Gravy</i>	3		

BYO Breakfast Sandwich Plate 5

2 Eggs (Scrambled or Fried), Choice of Cheese on Brioche Bun with Potatoes O'Brien OR Grits

<i>Sliced Tomatos</i>	.5	<i>Applewood Bacon</i>	2.25	<i>Beef Brisket</i>	4
<i>Extra Cheese</i>	1	<i>Smoked Sausage</i>	3	<i>Grilled Chicken Breast</i>	5
<i>Extra Egg</i>	1	<i>Liver Mush</i>	3	<i>8oz. Hamburger Steak</i>	5.5
		<i>1 Biscuit & Gravy</i>	3		

BYO Breakfast Platter 5

2 Eggs (Scrambled or Fried), with either Potatoes O'Brien OR Grits & your choice of White, Rye or a Good Ole Homemade Biscuit

<i>Sliced Tomatos</i>	1	<i>Three Pancakes</i>	4.5	<i>Burnt Ends</i>	4.5
<i>Extra Cheese</i>	1	<i>Breakfast Sausage Patty</i>	3	<i>Grilled Chicken Breast</i>	5
<i>Extra Egg</i>	1	<i>Liver Mush</i>	3	<i>8oz. Hamburger Steak</i>	5.5
<i>Applewood Bacon</i>	2.25	<i>Beef Brisket</i>	4	<i>1 Biscuit & Gravy</i>	3

Olde Town Breakfast Platter 12

3 Pancakes & Syrup, 2 Eggs (Scrambled or Fried), Choice of Bacon, Sausage or Liver Mush, One Homemade Biscuit & Gravy, Choice of Potatoes O'Brien OR Grits

Farm Boy Breakfast Platter 12

3 Eggs (Scrambled or Fried), Applewood Smoked Bacon, Breakfast Sausage Patties, Liver Mush, Choice of Potatoes O'Brien OR Grits & One Homemade Biscuit & Gravy

— Other Goodies —

• 3 Pancakes & Syrup	4.5	• Chicken & Waffles	8.5
• 2 Belgian Waffles	5	• Homemade Biscuits & Gravy	5
<i>Topped with either Blueberries or Strawberries</i>			