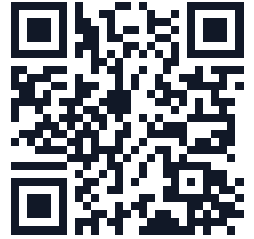


Southside 815

815 South Washington Street 22314 · +17038366222 · Updated: Jan 14, 2026

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STARTERS 14

Boardinghouse Breadbasket	\$2.95
homemade buttermilk biscuits, sweet potato biscuits and cornbread. serve with homemade peach-pepper jelly and apple butter	
Classic Red Bean Chili	\$5.50
served with cornbread	
Crab And Artichoke Dip	\$9.25
served with flour tortilla chips for dipping	
French Quarter Hot Wings	\$8.50
served with carrots, celery and blue cheese dressing	
Baked Oyster Two Ways	\$7.50
served with deviled crab and virginia ham	
Southside Nachos	\$8.95
your choice of carolina pulled pork or jalapeno-honey pulled chicken and then topped with cheddar and jack cheese, lettuce, pico de gallo and sour cream	
815 Biscuits	\$8.95
fresh backfin crab and virginia ham simmered in homemade country gravy and served over sweet potato biscuits	
Southern Chicken Strips	\$7.50
served with remoulade sauce for dipping	
Crisp Onion Strings	\$5.75
served with bbq ranch for dipping	
New Orleans Bbq Shrimp	\$8.95
four large grilled shrimp marinated in southside's low country lager, chili sauce, brown sugar and garlic. served over our unique creole noodle pancake.	
Smokehouse Quesadilla	\$9.75
grilled chicken smothered in hickory smoked bbq sauce with grilled onions, jack cheese and black beans. substitute marinated flank steak for \$1.50.	
Crab And Corn Drop Fritters	\$8.75
fresh crabmeat and sweet corn mixed in our homemade fritter batter and deep-fried. served with peach pepper jelly.	
Southern Fried Pickles	\$5.75
our state fair pickles flash fried in southern breading. served with remoulade sauce for dipping	

Fried Green Tomatoes	\$6.50
dusted in southern breading and flash fried. served with remoulade sauce for dipping.	

SALADS 7

House Greens	\$4.95
fresh chopped greens with cherry tomatoes and sliced cucumbers	
Classic Creole Caesar	\$5.50
tossed with fresh homemade croutons and parmesan cheese.	
Chopped Cobb	\$10.50
fresh chopped romaine tossed with a side of honey mustard vinaigrette topped with chopped chicken, egg, bacon, tomatoes, avocado, and crumbled bleu cheese.	
Southside Seafood Salad	\$11.95
our house greens with bbq shrimp and tuna steak served with your choice of dressing	
Chicken Caesar	\$10.25
our classic creole caesar topped with an 8-ounce grilled skinless chicken breast (blackened with cajun spices for an additional \$0.75)	
Savannah Steak	\$11.95
our house greens with marinated flank steak, roasted red peppers, crumbled bleu, and crisp onion strings tossed in a bbq ranch dressing	
Pulled Chicken Salad	\$9.95
jalapeno honey pulled chicken served over house greens topped with black beans, shredded cheddar and jack cheese, chopped tomatoes, carrots, and a side of bbq ranch dressing.	

GRILL AND PAN SPECIALITIES 10

Chesapeake Strip Steak	\$18.95
a 14-ounce certified black angus new york strip marinated in jack daniels and black pepper then finished with a crab and smoked gouda gratin. accompanied by mashed skin-on red potatoes and stewed green beans.	
Low Country Shrimp And Sausage	\$15.95
(after 5: 00), gulf shrimp and chorizo sausage simmered in a succulent tasso gravy and served over creamy cheddar grits	
Lemon-pepper Tuna Steak	\$16.95
fresh yellowfin tuna marinated in lemon juice, garlic and cracked black pepper and grilled to perfection. served with remoulade sauce. accompanied by mason-dixon mashed potatoes, southern greens and cheddar grits	
Orchard Pork Chops	\$16.95
two grilled seven-ounce french cut pork chops topped with an apple chutney and cider pan gravy. accompanied by mashed skin-on red potatoes and stewed green beans.	
Pecan Chicken Breast	\$16.95
(after 5: 00), a pan seared 8-ounce chicken breast dredged in chopped pecans. accompanied by mason-dixon mashed potatoes, cheddar grits and southern greens	

Gulf-spiced Chicken Breast	\$13.95
a grilled 8-ounce skinless chicken breast marinated in caribbean jerk seasonings and served with a peach-pepper jelly. accompanied by black beans and rice	
Blackened Bleu Ribeye	\$17.95
(after 5: 00), a 12-ounce ribeye pan seared with cajun spices then topped with a bleu cheese sauce. accompanied by mashed red potatoes and fresh vegetables.	
Jambalaya Pasta	\$16.95
(after 5: 00), gulf shrimp, andouille sausage, roasted chicken and chopped vegetables tossed with penne pasta in a cajun cream sauce.	
Rainbow Trout	\$15.95
(after 5: 00), fresh rainbow trout fillet pan sauteed with roasted pecans and crabmeat in a citrus and white wine sauce. accompanied by rice and fresh vegetable.	
Fried Chicken Pasta	\$15.95
boneless chicken breast flash fried in our southern breading, sliced, then served atop penne pasta tossed with sun-dried tomatoes, asparagus, and portobello mushrooms in a spicy cream sauce.	

LAND AND SEA COMBOS 3

Charleston Chicken	\$13.95
tender chicken breast, shrimp, kielbasa, corn and shallots sauteed in a sherry butter. accompanied by mashed skin-on red potatoes and southern greens	
Low Country Shortcake	\$13.95
(after 5: 00), roasted chicken, oysters and mason-dixon mashed potatoes layered with cornbread, succotash and smothered with our homemade country gravy.	
Gumbo	\$16.95
(after 5: 00), roasted chicken, shrimp, andouille sausage and smothered vegetables simmered in a spicy homemade gumbo stew. served over rice	

SOUTHERN CLASSICS 6

Baby Back Ribs	\$19.95
(after 5: 00), full rack of old town's finest, slow-cooked for "fall off the bone" perfection. accompanied by french fries and coleslaw	
Southside Meatloaf	\$14.95
homemade recipe of ground beef, pork, and veal topped with a tomato bacon gravy. accompanied by mashed skin-on red potatoes and stewed green beans.	
Drunken Pot Roast	\$14.95
(after 5: 00), certified black angus sirloin simmered in ale, onions, brown sugar and spices. accompanied by mashed skin-on red potatoes and southern greens	
Chicken Fried Steak	\$14.95
certified black angus sirloin dusted in our southern breading, deep-fried and topped with country gravy. accompanied by mashed skin-on red potatoes and stewed green beans.	
Vegetable Plate	\$10.95
mason dixon mashed potatoes, southern greens, cheddar grits and succotash stew. accompanied by cornbread	

Blackened Catfish	\$15.95
fresh 8 oz fillet pan seared and blackened with cajun spices. accompanied by southern greens and rice	

SANDWICHES 15

Jalapeno-honey Pulled Chicken	\$8.75
slow-cooked chicken seasoned with jalapenos, honey and bbq spices. accompanied by french fries and coleslaw.	
Roast Beef Po-boy	\$10.75
shavings of slow roasted, seasoned roast beef topped with debris gravy and dressed with coleslaw, sliced tomato, and fried pickles on a toasted sub roll. accompanied by french fries.	
Grilled Portobello Sandwich	\$10.50
grilled portobello mushrooms, roasted red peppers and sauteed onions drizzled with balsamic vinegar and topped with monterrey jack cheese. served on a toasted french roll with french fies	
Chesapeake Club	\$9.95
deviled crab, grilled chicken breast, bacon, swiss cheese, lettuce, tomato and mayonnaise. accompanied by french fries and state fair pickles	
Carolina Bbq Pulled Pork	\$8.75
pork slow roasted in our smokey vinegar based seasonings. accompanied by french fries and coleslaw	
Grilled Chicken Breast	\$8.50
a grilled 6-ounce skinless chicken breast with lettuce, tomato and pickles. accompanied by french fries	
Dixie Chicken Breast	\$9.50
served with a fried green tomato bacon, watercress and bbq ranch dressing	
Old Town Burger	\$8.50
a thick & juicy 8-ounce grilled to order hamburger with lettuce, tomato, pickles and onions. accompanied by french fries	
The Virginia Burger	\$9.50
the "old town" original topped with virginia ham, cheddar cheese and hickory smoked bbq sauce	
Try The Best Po'boys North Of New Orleans	\$10.50
catfish breaded, deep fried and loaded into a crusty french roll. accompanied by french fries and coleslaw	
Po'boys - Crawfish	\$10.75
crawfish breaded, deep fried and loaded into a crusty french roll. accompanied by french fries and coleslaw	
Po'boys - Oyster	\$10.75
oyster breaded, deep fried and loaded into a crusty french roll. accompanied by french fries and coleslaw	
Po'boys - Shrimp	\$10.75
shrimp breaded, deep fried and loaded into a crusty french roll. accompanied by french fries and coleslaw	
Po'boys - Combination	\$10.75
combination (oyster and shrimp) breaded, deep fried and loaded into a crusty french roll. accompanied by french fries and coleslaw	
Jambalya Cheesesteak	\$10.75
chicken, shrimp, and andouille topped with sauteed onion and peppers, and jack cheese on a toasted sub roll. accompanied by fries and coleslaw.	

Mason Dixon Mashed Potatoes	\$2.75
spiced sweet potato puree and mashed skin-on red potatoes.	
French Fries	\$2.75
batter fries	
Cheddar Grits	\$2.75
Coleslaw	\$2.50
Homemade State Fair Pickles	\$2.50
Succotash Stew	\$2.95
Southern Greens	\$2.95
kale simmered with country ham, chopped onions, vinegar, black pepper, and spices. served with cornbread.	
Fresh Vegetables Medley	\$2.50
Black Beans	\$2.75
Big Noodle Mac 'n' Cheese	\$5.95
parm, cheddar, monterey jack, and smoked gouda	
Stewed Green Beans	\$2.75
Rice	\$2.50