

Front Street Brewery

9 N Front St 28401-4436 · +19102511935 · Updated: Jun 2, 2026

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MOST ORDERED 12

Pulled Chicken Nachos

\$16.29

Corn tortilla chips, sweet pulled chicken, queso cheese, shredded cheese, diced tomatoes, black beans, sliced pickled jalapeños, sour cream, scallions.

Chicken Tender Plate

\$17.49

Jumbo breaded fresh chicken tenders tossed in Buffalo, Scottish Ale Brew-BQ, Teriyaki or Alabama White Sauce. Served with two side and a dipping sauce.

Pretzel Chicken Sandwich

\$16.89

Pretzel-crust ed chicken tender tossed in Alabama White Sauce topped with Provolone cheese and homemade pickles on a Brioche roll. Served with one side.

Pulled Chicken Burrito

\$17.49

Sweet pulled chicken, red rice, shredded cheese, diced tomatoes, black beans, sliced pickled jalapeños, sour cream. Topped with queso cheese and avocado pico de gallo in a grilled flour tortilla. Served with a side of tortilla chips.

Brewery Soft Pretzel

\$8.99

One jumbo soft pretzel served with Beer Mustard

American Burger

\$17.49

Two 4 oz Smash patties, topped with American cheese, lettuce, tomato, red onion, and pickles. Choice of one side.

Pub Fries

\$10.99

Beer battered fries topped with queso, shredded cheese and scallions.

Cobb Salad

\$16.89

Bleu cheese, bacon bits, hard-boiled eggs, pickled onions, avocado, and tomatoes over mixed greens.

Grilled or Blackened Chicken Breast

\$16.29

Let us know if you want Scottish Ale Brew-BQ Sauce with your chicken breast. Served with your choice of two sides

Chicken Wings

\$17.49

8 golden fried chicken wings tossed in your choice of Scottish Ale Brew-BQ Sauce, SLAP Sauce, Dry Rub, Alabama White Sauce, Buffalo Sauce, or ginger teriyaki sauce. Served with celery sticks and ranch or bleu cheese dipping sauce

Gorgonzola Walnut Salad

\$16.89

Sliced Apples, diced tomatoes, Gorgonzola cheese crumbles, and candied walnuts over mixed greens. Served with Berry Walnut Vinaigrette.

Classic Reuben

\$16.89

Thinly-sliced fresh corned bread brisket piled on New York-style Rye bread. Topped with Swiss cheese, sauerkraut, and 1000 island dressing.

APPETIZERS 3

Low Country Grit Cakes \$11.29

Our cheesy grit cakes served with a rich Cajun bacon Creole sauce. Topped with shredded cheese and scallions

Roasted Red Pepper Hummus \$11.29

A zesty spin on a classic hummus served with tortilla chips and sliced cucumbers

Beer Nuggets \$11.29

Tasty dough bites lightly fried, then tossed in fresh chopped garlic butter and parsley. Served with Marinara

SALAD 1

Garden Salad \$14.99

Mixed Greens with diced tomatoes, carrots, cucumber, shredded cheddar jack cheese, and seasoned croutons. Served with your choice of dressing.

SANDWICHES 5

The BEST Chicken Salad Sandwich \$15.69

Scratch made chicken salad with a spicy jalapeno kick served on a Brioche bun with lettuce and tomato.

Carolina Pulled Pork Sandwich \$16.29

Smoked Pulled pork topped with coleslaw and Scottish Ale Brew-BQ Sauce on a brioche bun.

The Slapwich \$16.89

Golden-fried chicken tender smothered in SLAP sauce with coleslaw, pickles, and American cheese on a toasted Brioche bun. Served with your choice of one side.

Fried Green Tomato BLT \$16.29

Fried, marinated green tomatoes, bacon, lettuce, homemade pimento cheese, and chipotle remoulade on grilled sourdough.

Vegan Chicken Tender Wrap \$16.29

Vegan plant-based "chicken tenders", sweet baby ray's bbq sauce, carrots, diced tomato, spring mix, pickled onion wrapped in a vegan flour tortilla.

BURGERS 4

Mushroom Swiss Burger \$18.79

Two 4 oz Smash patties, Marinated portobello mushrooms, Swiss cheese, and grilled onions on a toasted brioche bun. Choice of one side.

Carolina Burger \$18.79

Two 4 oz. Smash patties, topped with American Cheese, Beef Chili, Slaw, and Yellow Mustard. Choice of one side

Black & Bleu Burger \$18.79

Two 4 oz Smash patties, Bacon, blackening seasoning, bleu cheese crumbles, lettuce, and tomato. Choice of one side.

Pimento Burger \$18.79

Two 4 oz Smash patties, Homemade pimento cheese, grilled onions, bacon, and pickled jalapenos. Choice of one side.

ENTREES 3

Shrimp Plate	\$19.99
Tender Shrimp served grilled, fried, or blackened. Tossed in Buffalo, Scottish Ale Brew-BQ, Alabama White or Teriyaki Sauce. Served with two sides.	
Beer-Battered Fish & Chips	\$19.99
Coastal Kolsch tempura-battered haddock served with cole slaw and french fries.	
Shrimp & Grits	\$19.39
Sauteed shrimp in a rich Cajun Bacon Creole Sauce served over Southern fried cheese grit cakes, shredded cheese and scallions	

ADDITIONAL SAUCES 21

Berry Walnut Vinaigrette	\$0.50
A dressing combining a blend of various berries and walnuts, whisked into a light vinaigrette.	
Honey Mustard	\$0.50
Our honey mustard combines the sweetness of honey with the tang of mustard for a classic, well-balanced sauce.	
Beer Mustard	\$0.50
A blend of mustard with the distinct taste of beer, typically includes a variety of spices.	
Yellow Mustard	\$0.50
Yellow mustard is a classic condiment made from ground yellow mustard seeds, vinegar, and spices, offering a tangy and slightly spicy flavor.	
Bleu Cheese Dressing	\$0.50
Our house-made bleu cheese dressing combines the rich tanginess of bleu cheese with a creamy base, typically including buttermilk and a hint of garlic for added depth.	
Balsamic Vinaigrette	\$0.50
A richly flavored dressing combining balsamic vinegar and olive oil, typically accented with garlic, mustard, and a hint of sweetener.	
1000 Island	\$0.50
Our 1000 Island sauce is a house-made blend, typically featuring a tangy and slightly sweet mix of ingredients.	
Ginger-Teriyaki	\$0.50
Ginger-teriyaki sauce typically includes a blend of soy sauce, ginger, and sweeteners like honey or sugar, creating a savory and slightly sweet flavor profile.	
Slap Sauce	\$0.50
A blend of buffalo, siracha, and teriyaki to make a sauce so good, it SLAPS	
Alabama White Sauce	\$0.50
A mayonnaise-based sauce, typically includes vinegar, spices, and sometimes a hint of sweetness, making it a versatile addition to various dishes.	
Chipotle Remoulade	\$0.50
A blend of mayonnaise and chipotle peppers, this remoulade typically includes hints of garlic, mustard, and a touch of tanginess from pickles or capers.	
Buffalo	\$0.50
A classic hot sauce that balances tanginess with a moderate level of heat, typically made with a base of cayenne pepper sauce and butter.	

Sweet Baby Ray's BBQ	\$0.50
Sweet Baby Ray's BBQ sauce is a rich, tangy sauce with a blend of sweetness and a hint of smoke, ideal for enhancing the flavors of meats and sides.	
Tartar Sauce	\$0.50
A creamy blend with pickles, capers, and a hint of lemon, typically served as a condiment.	
Spicy Sour Cream	\$0.50
A blend of sour cream with added spices to create a tangy and spicy sauce.	
Mayonnaise	\$0.50
Our classic mayonnaise is a smooth and creamy sauce, typically used to enhance a variety of dishes with its rich flavor.	
Vegan Mayonnaise	\$0.50
A house-made sauce crafted as an animal-free alternative to traditional mayonnaise, typically including a blend of plant-based oils, vinegar, and possibly a hint of lemon for tanginess.	
Regular Sour Cream	\$0.50
Regular sour cream is a smooth, tangy sauce often used to complement a variety of dishes.	
Queso	\$1.99
Ranch	\$0.50
Our ranch is a house-made sauce, crafted with a blend of buttermilk, mayonnaise, and a careful selection of herbs, offering a creamy texture and a tangy taste.	
Salsa	\$0.50
Zesty, fresh chopped tomato blend with cilantro, onions, and a hint of lime.	