**While You Wait**

Corn Bread
One Piece 1.45 | By the Basket 5.45

Steamed Shrimp - Served Hot or Cold
1/4 lb 7.25 | 1/2 lb 13.25

Fried Green Tomatoes 6.95
Corn Fritters 5.95
Chicken and Rice Soup 4.95

**GREENS**

Salad with mixed baby greens
Small 4.25 | Big 7.25

Boneless Chicken Breast 8 oz.
- Pecan-Fried, Chargrilled or Blackened 13.95
- Fried Green Tomato 11.95
- Fried or Blackened Shrimp 14.95

**Baskets**

Served with cole slaw and a choice of fried okra or fries
Fried Shrimp (Steamed add $100) 9.95
Fried Chicken 9.95
Grilled Hot Dog w/onion & S.P.R 7.95

**Sandwiches**

Served with cole slaw and choice of fried okra or fries
Grilled Turkey w/provolone 8.95
Fried Shrimp Po Boy 11.95
Boneless Chicken Breast 8 oz.
- Pecan-Fried, Chargrilled or Blackened 11.95
BLFGT 10.95
Grilled Cheese w/sliced tomato 7.95

**Plates**

Plates served with 2 veggies
- Pork Chop Fried or Blackened 0 (1) 11.95 (2) 14.95
- Fried Chicken 2 pc. dark 12.95
2 pc. white & dark 13.95
2 pc. white 15.95
3 pc mixed 15.95
- Fried Chicken Livers w/onions 14.95
- Boneless Chicken Breast 8 oz.
- Pecan-Fried, Chargrilled or Blackened 13.95
- Brown Sugar Glazed Ham 12.95
- Our Catch Priced Daily
- Pecan Fried Whiting 11.95
- Fried Seafood Platter 19.95

**Berlin’s Favorite,**

Fried Chicken Breast over White Rice Smothered w/milk sausage gravy + 1 Veggie 17.95

**The Veggies, Fresh & Soulful**

Red Rice 3.45
Mac & Cheese 3.45
Mashed Potatoes 3.45
Okra Gumbo 3.45
Green Beans 3.45
Collard Greens 3.45
Cole Slaw 3.45

- Ask about daily veggies -

Fried Okra 3.95
French Fries 3.95

**Sweets**

Housemade daily. Try not to share 6.95
Vanilla Bean Ice Cream 2.45 per scoop

**Drinks**

Jestine’s “Table Wine” Sweetened Tea 2.50
Unsweetened Tea 2.50
American Classic “Hot” Tea 2.50
Good Coffee 2.50
Milk 1.95

**In the Bottle**

Coke, Sprite, Diet Coke 1.95
YooHoo, Root Beer 1.95
Apple, Orange Juice 1.95

**Spirits**

House Wine Glass 5.95
House Wine Bottle 22.95
Beer Domestic 3.50 | Local 4.95
Mimosa 3.95
Prosecco 18.95

**Lunch, Dinner, Supper?**

Whatever you call it, we serve it all day
Blue or Green Plate Specials.

Sharing Plates and Specials 100
Indicates items with brown gravy
May have small bones
We use Peanut Oil.

Please let your server know before you order if you need separate checks.

Call 843.722.7224 to order.
Take-out Window on Meeting St.
Call Ahead or Walk-up Available. Some Delivery.
Tues. - Sat., 11am - 8 pm.
Jestine’s Kitchen is named in honor of Jestine Matthews, who was born in the Low country in 1885. Her mother was a Native American, and her father was the son of a freed slave who was farming land on Rosebank Plantation on Wadmalaw Island. “I don’t know if I was born there” she says, “but when I first know myself, that’s where I was living.” Soon after the turn of the century, Jestine moved to Charleston, where she found work as a laundress and later as a housekeeper. In 1928, she went to work for Aleck Ellison and his wife, who were then expecting a baby. It was the start of a lifelong friendship between Jestine and the Ellison family. Dana Berlin, the owner of Jestine’s Kitchen, is the daughter of the Ellisons’ only child, Shera Lee Berlin, and this restaurant is her way of sharing the wonderful style of home cooking and the warm atmosphere that Jestine provided for generations of friends and family. Jestine died at the age of 112 on December 18, 1997, but her legend lives on. We invite you to share a meal that could have come from her kitchen traditional veggies, seafood and fried chicken and raise a glass of Jestine’s table wine in a toast to her memory.