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Minton's

Menu Prices — October 24, 2026

Minton's menu with prices in United States, updated October 2019: 85 items across 8 categories, prices from $2.00 to $46.00.

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Minton's Menu with Prices (United States)

Minton's menu with prices in United States, updated October 2019: 85 items across 8 categories, prices from $2.00 to $46.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/mintons

Menu categories: Snacks · Smalls · Low Country Experience · Bigs · Fixings · Sides · Desserts · Brunch

Snacks

ITEM	PRICE
Smoked Trout Deviled Eggs Pickled relish, smoked trout.	**$12.00**
Mac and Cheese Rosemary, caramelized onion.	**$14.00**
Collard Salad Spiced cashews, coconut dressing.	**$11.00**
Salmon Fritters (2 Pieces) Chili mayo, cilantro.	**$8.00**
Pecan Sticky Bun (1 Piece) Cinnamon, brown sugar, molasses.	**$2.00**
Chopped Salad Bibb lettuce, tomato, cucumber, sesame seeds, pickled onions, sherry vinaigrette.	**$11.00**
Crispy Ginger Squid Okra, sweet chili, peanut sauce.	**$12.00**

Smalls

ITEM	PRICE
Crispy Chicken Livers Cornbread pound cake, chicken liver mousse marjoram buttermilk dressing.	**$11.00**
Charleston Crab Cake Crisply pork belly marmalade, frisee.	**$14.00**
Smoked Trount Deviled Eggs	**$10.00**
Squid and Black Rice Orange, crispy celery leaves, peanuts.	**$13.00**
House-Chopped Salad Corn bread, bib lettuce, bacon lardons, cucumber, black vinegar dressing.	**$12.00**

Low Country Experience

ITEM	PRICE
Low Country Vegetable Pot Simmered okra, butternut squash, oyster, mushrooms, sweet onions, creole sauce.	**$22.00**
Tidewater Gumbo Plate Grilled prawns, smoked chicken, rice pilau creole crab sauce.	**$31.00**
Crispy Oysters Giblet gravy, stone cut cheese grits scallion salad.	**$26.00**
Dagwood Club Sandwich Country ham, smoked duck, pork belly, scallions, b&b pickles, lettuce, tomato.	**$25.00**

Bigs

ITEM	PRICE
Bone-In Strip Green peppercorn sauce.	**$46.00**
12 oz Pork Porterhouse Praline sauce.	**$25.00**
Herb Provence Fried Chicken Espelette cane syrup glaze.	**$23.00**
Creole Braised Lamb Shank Creole sauce.	**$32.00**

Fixings

ITEM	PRICE
Peanut Butter Collards	**$8.00**
Mac N' Cheese	**$8.00**
Bourbon Yams	**$8.00**
Potato Wedges	**$8.00**
Green Cabbage with Confit Ham	**$8.00**
Okra Cheese Fries	**$8.00**

Sides

ITEM	PRICE
Chili Scallion Fries	**$8.00**
Maple Chicken Sausage	**$8.00**
Country Cut Bacon	**$8.00**
Sweet Potato Hash	**$8.00**
Cranberry Walnut Toast	**$8.00**
Okra Fries	**$8.00**
Scallion Grits	**$8.00**

Desserts

ITEM	PRICE
Triple Chocolate Cake Devil's food cake, chocolate ganache chocolate glaze, vanilla bean ice cream.	**$12.00**
Seasonal Fruit Cobbler Brown butter biscuit, buttermilk ice cream.	**$12.00**
White Lily Pain Perdu Citrus compote, blueberries lemon meringue.	**$12.00**
Ice Cream and Sorbets Banana pudding, vanilla bean, pecan praline.	**$12.00**

ITEM	PRICE
Pecan Tart Chocolate sable, pecan praline mousse, milk chocolate glaze, cane syrup, chantilly candied pecans.	**$12.00**

Brunch

ITEM	PRICE
Country Breakfast Maple chicken sausage, scallion grits, herb cheddar eggs, cornbread.	**$18.00**
Thick Cut Brisket and Eggs Smoked brisket, sweet fried rice, hoisin BBQ, fried egg.	**$18.00**
Asian Pork Fittata Herbs, Gruyere, Chinese pork sausage.	**$16.00**
Farm Omelette Brown farm eggs, fonio, afro Asian- American wok vegetables.	**$15.00**
Smothered Chicken and Biscuits House made biscuits, chicken gravy, okra fries.	**$17.00**
Grilled Roti Pizza Oxtail, aged cheddar, fried eggs.	**$15.00**
Heritage Poached Eggs Fried oysters, collards, red curry hollandaise.	**$16.00**
Gingerbread Pancakes Candied almonds, five spiced whipped cream.	**$14.00**
Caribbean Toast Toasted coconut, rum-smoked candy apples.	**$15.00**

Smalls

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