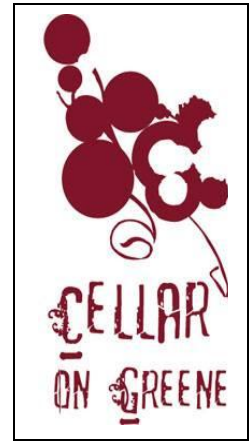


From The Kitchen



Snacks

ROASTED NUTS evoo-rosemary roasted marcona almonds, candied pecans, smoked chile roasted pistachios 4

OLIVES picholine, taggiasca, mediterranean blend 5

DEVILED EGGS like Grandma used to make 6

CHICKPEA-HERB HUMMUS basil, roasted red peppers, pita 8

HOUSE-CUT CRISPY POTATO CHIPS truffle oil, sea salt, parmesan, balsamic ketchup 6

BAKED GOAT CHEESE-ARTICHOKE DIP basil, pita, crackers 9

SMOKED TROUT SPREAD pickled red onions, fried capers, pita, crackers 9

3 CHEESE Lindale aged gouda, Hook's Blue Paradise, Thomasville Tomme, strawberry-pepper jam, Bell honey 12

Small Plates

LOBSTER-TOMATO BISQUE local basil 7

SEASONAL SALAD mixed greens, SC strawberries, feta cheese, toasted almonds, white balsamic vinaigrette 8

BOUNTY SALAD today's best tomatoes, SC peaches, chilled asparagus, arugula, pickled onions, white balsamic vinaigrette, creamy lemon-dill dressing 9

GRILLED NUESKE SMOKED BACON SLAB local honey-barbecue glaze, sour cream-chive potato salad 10

SEARED RARE YELLOWFIN TUNA NACHOS green tomato salsa, cilantro sour cream, pepper jack cheese, pickled jalapeños 11

Features

CELLAR'S FISH & CHIPS

prosecco tempura fried Lane Snapper, lobster dijonaise, fried capers, crispy potato chips, buttermilk-herb slaw 18

LOBSTER DOG

crispy fried lobster tail, creamy lobster "salad", buttermilk-herb slaw, brioche hot dog bun

1 dog 11 2 dogs 19

LOBSTER-PESTO MAC & CHEESE

orecchiette pasta, herb pesto, buttered Ritz crumble 14

your choice of SKILLET SEARED CAB HANGER STEAK or FLAT IRON STEAK

herb roasted wild mushrooms, red wine-rosemary jus, your choice of house chips or sour cream-chive potato salad, sautéed asparagus 19

MUSTARD GLAZED PORK TENDERLOIN

Nueske bacon-vidalia onion jam, buttermilk-herb slaw, your choice of house chips or sour cream-chive potato salad 17

SUMMER VEGGIE PRIMAVERA

charred sweet corn, green peas, arugula, blistered grape tomato confit, goat cheese-sweet corn cream, orecchiette pasta 14

Desserts

CHEESECAKE OF DA MONTH 8

BLYTHE'S CARROT CAKE 8

SEARED POUNDCAKE 7

DARK CHOCOLATE-CARAMEL SOUFFLE 8.5

DESSERT CHEESE Hook's blue paradise, Thomasville Tomme, honey, strawberry jam, crackers 8

**we DO NOT split plates*

**\$5 extra plate charge for sharing an entrée*

- we ask that you keep all substitutions to a minimum, and that they are mildly reasonable-

-Gluten-Free Diners: with respect to those that have severe gluten allergies, we may inquire as to the extent of your intolerance-

-20% gratuity is added to all parties of six or more-

-a \$2 per person Cake Fee is added to parties who bring their own dessert -

-Due to our limited amount of seating, we cannot accommodate parties larger than 12 persons-

Chefs – Blythe Kelly, Rachel Tisdale, Chris Shine, Steve Connors *General Manager* – Katy Porter

Bar Extraordinaire – Laurel Jeffries *Waitstaff* – Caroline Chelton, Layna Plyler, JoJo Gardner, Renee Fowler, Megan Taylor

Inspiration by – James "Stump" Johnson *Owner, "Super-Guy", Janitor & Staff Psychologist* – Ricky Mollohan

please join us at our sister restaurants **Mr. Friendly's New Southern Café** & **Solstice Kitchen & Wine Bar**

* Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness *