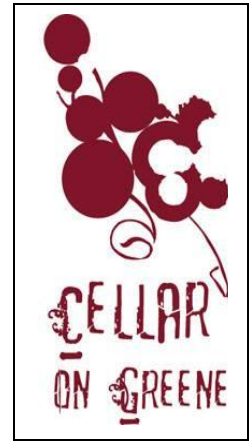


From The Kitchen

May 24-May 29



Snacks

- ROASTED NUTS** evoo-rosemary roasted marcona almonds, candied pecans 4
OLIVES mediterranean olives, picholine olives 5
CHICKPEA-HERB HUMMUS basil, roasted red peppers, pita 8
TRUFFLE-PARMESAN RAW FRIES 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

Flatbreads

- TWO CHEESE** manchego, parmesan, basil, tomato marinara 9
PESTO DUCK house-braised duck confit, herb pesto, grape tomatoes, caramelized vidalias, manchego 10
MEDITERRANEAN VEGGIE artichokes, olives, roasted red peppers, pepperoncinis, tomato marinara, Bulgarian feta, fried capers 9.5
ROASTED MUSHROOM herb pesto, goat cheese, thyme grilled vidalias 9.5

Small Plates

- LOBSTER, SEAFOOD & CORN CHOWDER** chives 7
SEASONAL SALAD mixed greens, SC strawberries, feta cheese, toasted almonds, white balsamic vinaigrette 8
BURRATA & MATERS marinated local tomatoes, sherry vinegar, basil citronette, mixed greens, cracked pepper 9
10-HOUR BRAISED DUCK CONFIT QUESADILLA goat cheese, roasted tomatoes, caramelized onions, horseradish-pepper cream, herb pesto 9
SEARED RARE YELLOWFIN TUNA NACHOS green tomato salsa, cilantro sour cream, pepper jack cheese, pickled jalapeños 10

Features

- PROSECCO TEMPURA FRIED LANE SNAPPER**
smoky tomato remoulade, lobster-fennel "salad", creamy polenta, sautéed asparagus 17.5
PAN SEARED SEA SCALLOPS
roasted tomato pesto, lemon-basil aioli, arugula, spring veggie couscous 19
SKILLET SEARED FLAT IRON STEAK
herb roasted wild mushrooms, red wine-rosemary jus, creamy red potato puree, sautéed asparagus 19
RED-WINE BRAISED LAMB RAGU
roasted tomatoes, pearl onions, pappardelle pasta, herb gremolata, shaved parmesan 17
ZUCCHINI FRITTERS
roasted tomato pesto, lemon-basil aioli, arugula, spring veggie couscous 14

Desserts

- SALTED CARAMEL CHEESECAKE** 8
CHOCOLATE-TOFFEE BREAD PUDDING 8
DESSERT CHEESE Hook's blue paradise, Thomasville Tomme, honey, strawberry jam, crackers 8
TIRAMISU PARFAIT 8
SEARED POUNDCAKE 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, Seth Davis, Chris Shine, Steve Connors **General Manager** — Katy Porter
Bar Extraordinaire — Laurel Jeffries **Waitstaff** — Madi Pickrel, Morgan Dixon, Caroline Chelton, Layna Plyler, JoJo Gardner, Renee Fowler
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 *