

# DINNER

Winter-Spring 2018



## small plates, starters

Crispy Fried Gulf Select Oysters classic cocktail sauce, dill pickle tartar sauce 13.5

BBQ Pork Springrolls pepper jack cheese, Cherry Coke-molasses bbq sauce, creole slaw 10

Alan's Deviled Eggs pickled onion, crispy pancetta, roasted red pepper aioli 8.5

Sticky Bourbon Glazed Duck Wings buttermilk-blue cheese aioli, rainbow carrot-snow pea "salad", floppy raw fries 12

Cornmeal Fried Green Tomatoes smoked cheddar pimento cheese, candied applewood bacon, mixed greens 9.5

Low Country Shrimp & Biscuits creole shrimp gravy, housemade garlic-butter biscuits 12

Artisan Cheese Plate 1 blue + 1 young & soft +1 aged & firm, Carolyn's local jams, Bee Trail Farm honey, crackers  
ask your server for today's selections 14

## salad, soup

Soup of the Day always different, tasty topping too cup 5 bowl 7.5

Romaine Wedge applewood bacon, blue cheese, grape tomato, cucumber, chopped egg, buttermilk ranch dressing 9

Mixed Green Salad strawberries, blue cheese, candied pecans, shaved vidalias, balsamic-herb vinaigrette 9

## entrees

### Our Shrimp & Grits

blackened shrimp, andouille sausage, sweet peppers, red onion, lemon-herb pan sauce, creamy stone-ground yellow grits 22

### Lemon-Basil Seared Atlantic Salmon

grilled artichoke-tomato "salad", arugula pesto, spaetzle "primavera", zucchini, snow peas, rainbow carrots 23

### Pan Seared Lump Crab Cakes

green tomato chow chow, herb remoulade, creamy yellow grits, sautéed green beans 25

### Char-Grilled Compart Farms "No-Bone" Pork Chop

48 hour house-brined, center-cut boneless pork "steak", smoked cheddar pimento cheese, Cherry Coke-molasses bbq sauce, buttermilk mashed potatoes, ham hock stewed collard greens 24

### Your Choice of Solstice Grilled 14 oz. CAB Ribeye or 6 oz. Filet Mignon

torched gruyere cheese, caramelized vidalia onions, madeira-thyme jus, buttermilk mashed potatoes, sautéed asparagus 31 / 29

### Flat Iron Steak & Frites

Stockyards 6oz flat iron, béarnaise butter, red wine reduction, house-cut fries, petit arugula salad 24

### Buttermilk Fried 8 oz. Chicken Breast

tasso ham gravy, smoked gouda-bacon mac & cheese, ham hock stewed collard greens 18

### Today's Vegetarian Entree

changes regularly, ask your server for today's preparation 17

## sides to share

skillet of smoked gouda-bacon mac & cheese 7.5 house-cut fries w/ roasted tomato ketchup 6

buttermilk mashed potatoes 4 creamy stone-ground yellow grits 4

sautéed asparagus 5 ham hock stewed collard greens 4 sautéed green beans 4

**substitutions** sautéed asparagus 1.5 smoked gouda-bacon mac & cheese 2.5 house-cut fries 2.5

**split charges** appetizers may not be split split salad 3 split entrée 6

\* in order to better your Solstice experience, we ask that substitutions are kept to a minimum \*

\* a \$10 "cake fee" is added for all bring-in desserts \* \* 20% gratuity may be added to tables of seven or more \*

\* Gluten Free Diners – with respect to those that have severe gluten allergies and/or Celiac's disease, we may inquire as to the extent of your intolerance \*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness \*

## some of our friends

Low Country Shellfish, Charleston	Bee Trail Farm, Lexington
Gusto Seafood, Greer	Manchester Farms, Elgin
Adluh Flour & Milling, Columbia	Homegrown Farms, Columbia
Split Creek Farms, Anderson	Geechie Boy Mill, Edisto
Sweet Grass Dairy, Thomasville GA	Carolyn's Jams, Northeast
Stockyards Beef, Chicago	Queen City Pastry, Charlotte
Derrick's Maters, Irmo	Heritage Farms, Seven Springs NC
Meat & Fish Co, Charlotte NC	Mac's Produce, Hartsville SC
Jill Chapman's Desserts, Columbia	Hilltop Hearth, Maryland
Goat Lady Dairy, Climax NC	Logan-Turnpike Milling, Blairsville GA
Compart Family Farms, Minnesota	Border Springs Farm, VA
Halperns Gourmet Foods, Atlanta	International Gourmet Foods, VA

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**Solstice** happenings & Daily Specials  
[www.solsticekitchen.com](http://www.solsticekitchen.com)

Visit our sister restaurants in Five Points near the University of SC!

**Mr. Friendly's New Southern Café** [www.mrfriendlys.com](http://www.mrfriendlys.com)

**Cellar on Greene** [www.cellarongreene.com](http://www.cellarongreene.com)

## we are

*Executive Chef* - Alan Boyle *Owner* - Ricky Mollohan

*General Manager/Private Dining Coordinator* - Kristen Boyle

*Manager* - John Kapp

*Chefs* — Chis Tate, Jason Wilcox, Joe Rice, Jackson Hinkle, Casey Moons,  
Tyler Allen, Jason Amick, Grandma Flores

