

DINNER

Summer 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 blue cheese aioli, shaved celery "salad", floppy raw fries 12
Cornmeal Fried Green Tomatoes smoked cheddar pimento cheese, candied applewood bacon, mixed greens 9.5
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

soup, salads

- Soup of the Day always different, tasty topping too cup 5 bowl 7.5
Summer Tomatoes & Mozzarella heirloom & grape tomatoes, buffalo mozzarella, local basil, EVOO, cracked pepper, herb citronette 10
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
Bronzed Atlantic Salmon
SC peach chutney, candied pecan gremolata, creamy yellow grits, sautéed green beans 23
Pan Seared Lump Crab Cakes
grilled sweet corn-pimento "salsa", 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 "French Onion" Grilled 6 oz. Filet Mignon or 12 oz. CAB Ribeye
torched gruyere cheese, caramelized vidalia onions, madeira-thyme jus, buttermilk mashed potatoes, sautéed asparagus 29 / 31
Char-Grilled 7oz. CAB Hanger Steak & Frites
red wine reduction, blue cheese butter, house cut fries, petite arugula salad, roasted tomato ketchup 24
Buttermilk Fried 8 oz. Chicken Breast
tasso ham gravy, smoked gouda-bacon mac & cheese, ham hock stewed collard greens 19
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
Gusto Seafood, Greer
Adluh Flour & Milling, Columbia
Split Creek Farms, Anderson
Sweet Grass Dairy, Thomasville GA
Stockyards Beef, Chicago
Heritage Farms, Seven Springs NC
Goat Lady Dairy, Climax NC
Bradford Watermelon Co., Sumter
Watson Farms, Monetta
Bee Trail Farms, Lexington
Manchester Farms, Elgin
Homegrown Farms, Columbia
Geechie Boy Mill, Edisto
Carolyn's Jams, Northeast
Derrick's Maters, Irmo
Mac's Produce, Hartsville SC
Border Springs Farm, VA
City Roots, Columbia
Cottle Strawberry Farms, Columbia

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www.solsticekitchen.com

Visit our sister restaurants in Five Points near the University of SC!
Mr. Friendly's New Southern Café www.mrfriendlys.com
Cellar on Greene www.cellarongreene.com

we are

Executive Chef - Alan Boyle *Owner* - Ricky Mollohan
General Manager/Private Dining Coordinator - Kristen Boyle
Manager - John Kapp

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

