

DINNER

Spring 2017



small plates, starters

- Fried Select Gulf Oysters classic cocktail sauce, dill pickle tartar sauce 13
BBQ Pork Springrolls pepper jack cheese, Cherry Coke-molasses bbq sauce, creole slaw 9.5
Asparagus, Ricotta & Bacon Flatbread sunny side up Manchester Farms quail egg, pancetta, arugula 11
Alan's Deviled Eggs pickled onion, crispy pancetta, roasted red pepper aioli 8
Cornmeal Fried Green Tomatoes smoked cheddar pimento cheese, candied applewood bacon, mixed greens 9.5
Braised Lamb Shoulder Ravioli wild mushrooms, grape tomatoes, spring peas, pesto beurre monte, shaved parmesan 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 4 bowl 7
Chilled Tomato Gazpacho pickled shrimp, panzanella "salad" cup 4 bowl 7
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
Our Caesar grape tomato, housemade croutons, shaved vidalias, parmesan, anchovy-lemon dressing 8.5

entrees

- Our Shrimp & Grits
blackened shrimp, andouille sausage, sweet peppers, red onion, lemon-herb pan sauce, stone-ground yellow grits 22
Lemon-Basil Seared Atlantic Salmon
grilled artichoke-tomato "salad", herb pesto, farro risotto "primavera", asparagus, fava beans, wilted arugula 22
Pan Seared Sea Scallops
sautéed sugar snap peas, heirloom carrots, wild mushrooms & Nueske bacon, spring carrot puree, salsa verde, panzanella "salad", parmesan vinaigrette 26
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 23
"French Onion" Grilled 6 oz. Filet Mignon
torched gruyere cheese, caramelized vidalia onions, madeira-thyme jus, buttermilk mashed potatoes, sautéed asparagus 29
Flat Iron Steak & Frites
béarnaise butter, red wine reduction, house-cut fries, petit arugula salad 23
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

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|------------------------------------------------|---------------------------------------------|
| skillet of smoked gouda-bacon mac & cheese 6.5 | house-cut fries w/ roasted tomato ketchup 5 |
| stone-ground yellow grits 4 | buttermilk mashed potatoes 4 |
| sautéed asparagus 5 | sautéed green beans 4 |
| | ham hock stewed collard greens 4 |

substitution/split charges

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

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| Low Country Shellfish, Charleston | Bee Trail Farm, Lexington |
| Gusto Seafood, Greer | Manchester Farms, Elgin |
| Anson Mills, Columbia | His Harvest Farms, Irmo |
| Split Creek Farms, Anderson | Honolulu Fish Co., Honolulu HI |
| Sweet Grass Dairy, Thomasville GA | Carolyn's Jams, Northeast |
| Congaree Milling Co, Columbia | 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 | Maytag Dairy, Iowa |
| Border Springs Farm, VA | Freshly Grown 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 - John Kapp
Manager/Private Dining Coordinator - Kristen Moore
Chefs - Jason Wilcox, Joe Rice, Jackson Hinkle, Erin McConnell,
Tyler Allen, Jason Amick, Grandma Flores