

DINNER

Fall-Winter 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
Solstice "Cheese Fries" french fried fingerling potatoes, torched raclette cheese, cornichons, pearl onions 9.5
NOLA BBQ Shrimp IPA-hot sauce butter, grilled bread, parsley, lemon 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
Arugula & Apple toasted almonds, dried cranberries, pickled onions, pomegranate seeds, balsamic-herb vinaigrette 9
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

- "Everything" Crusted Atlantic Salmon
green apple mostarda, port wine reduction, creamy yellow grits, caramelized brussels sprouts 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 "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
12 Hour Braised Beef Short Ribs
wild mushroom demi-glace, horseradish gremolata, truffle-parmesan roasted fingerling potatoes, "pot roast" veggies 26
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 creamy stone-ground yellow grits 4
buttermilk mashed potatoes 4 ham hock stewed collard greens 4
sautéed asparagus 5 sautéed green beans 4

substitutions sautéed asparagus 1.5 smoked gouda-bacon mac & cheese 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 Farms, Lexington
Gusto Seafood, Greer	Manchester Farms, Elgin
Adlun 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	Derrick's Maters, Irmo
Heritage Farms, Seven Springs NC	Mac's Produce, Hartsville SC
Goat Lady Dairy, Climax NC	Border Springs Farm, VA
Bradford Watermelon Co., Sumter	City Roots, Columbia
Watson Farms, Monetta	Cottle Strawberry Farms, Columbia

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Mr. Friendly's New Southern Café www.mrfriendlys.com

Cellar on Greene www.cellarongreene.com

we are

Executive Chef - Alan Boyle

Manager - John Kapp

Owner - Ricky Mollohan