

DINNER

Spring-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, rainbow carrot-snow pea "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
- Lemon-Basil Seared Atlantic Salmon grilled artichoke-tomato "salad", arugula pesto, spaetzle "primavera", zucchini, snow peas, rainbow carrots 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
- "French Onion" Grilled 6 oz. Filet Mignon torched gruyere cheese, caramelized vidalia onions, madeira-thyme jus, buttermilk mashed potatoes, sautéed asparagus 29
- Char-Grilled 14 oz. CAB Ribeye & Frites grilled scallion-green herb chimichurri, house cut fries, petite arugula salad, roasted tomato ketchup 31
- 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

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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 *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

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