

DINNER

Fall 2017



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
Pan Seared Lump Crab Cake green tomato chow chow, herb remoulade 14
Green Apple, Smoked Bacon & Gruyere Flatbread
sweet onion marmalade, arugula, red wine reduction 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

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
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, creamy stone-ground yellow grits 22
"Everything" Seared Atlantic Salmon
cranberry-green apple chutney, red wine reduction, creamy yellow grits, sautéed green beans 23
Pan Seared Lump Crab Cakes
green tomato chow chow, herb remoulade, creamy yellow grits, sautéed green beans 27
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
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

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| skillet of smoked gouda-bacon mac & cheese 7.5 | buttermilk mashed potatoes 4 |
| house-cut fries w/ roasted tomato ketchup 6 | creamy stone-ground yellow grits 4 |
| sautéed asparagus 5 | ham hock stewed collard greens 4 |
| sautéed green beans 4 | |

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| 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 Dinners – 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 |
| Adluh Flour & Milling, Columbia | Homegrown Farms, Columbia |
| Split Creek Farms, Anderson | Cabin Branch Farms, Columbia |
| 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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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,
Casey Moons, Tyler Allen, Jason Amick, Grandma Flores