

DINNER

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
Sticky Bourbon Glazed Duck Wings buttermilk-blue cheese aioli, brussels sprouts-green apple "waldorf" salad, floppy raw fries 12
Cornmeal Fried Green Tomatoes smoked cheddar pimento cheese, candied applewood bacon, mixed greens 9.5
Low Country Shrimp & Biscuits creole shrimp gravy, housemade garlic-butter biscuits 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 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

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 caraway-mustard crème fraiche, pickled red onions, brown butter spaetzle, granny smith apples, shaved 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 Solstice Grilled 14 oz. CAB Ribeye or 6 oz. Filet Mignon torched gruyere cheese, caramelized vidalia onions, madeira-thyme jus, buttermilk mashed potatoes, sautéed asparagus 31 / 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

- 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	Bee Trail Farm, Lexington
Gusto Seafood, Greer	Manchester Farms, Elgin
Adluh 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	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 Boyle
Chefs - Jason Wilcox, Joe Rice, Jackson Hinkle, Casey Moons,
Tyler Allen, Jason Amick, Grandma Flores