

# Lunch 2017



## soup, salads

Soup of the Day cup 4.5 bowl 7.5

Mixed Green Salad strawberries, candied pecans, shaved onions, balsamic-herb vinaigrette 7

Romaine Wedge applewood bacon, blue cheese, tomato, cucumber, egg, buttermilk ranch dressing 7.5

Our Caesar parmesan, tomato, shaved onions, house-made croutons, anchovy-lemon dressing 7

## add to any salad

Mustard-Herb Grilled Chicken 7 Bronzed Shrimp 7.5

Seared Atlantic Salmon 8 Angus Flat Iron Steak 12

## sandwiches

served with lettuce, tomato, pickle, and your choice of house-cut fries, tater tots or today's hot/cold sides

Grilled Chicken Sandwich 11

Chicken "Wilcox" grilled Chicken, gruyere cheese, caramelized onions, applewood bacon 12

Fried Green Tomato BLT applewood bacon, roasted red pepper aioli, texas toast 10

Fried Oyster or Fried Shrimp Po Boy

dill pickle tartar sauce, pickled onions, texas toast 13/12

## Solstice' burgers

our burgers are 12 ounces of 100% house-ground Beef Tenderloin & Angus Ribeye

\*and because they are so BIG, they take a tad bit longer to cook than, well, Burgers that aren't as big

served with lettuce, tomato, pickle, and your choice of house-cut fries, tater tots or today's hot/cold sides

\*add Applewood Smoked Bacon to any Burger for 1.

Classic Burger 11.5

Cheeseburger gruyere or smoked cheddar 12

Fried Green Pimento Burger smoked cheddar pimento cheese, fried green tomato 12.5

Solstice "Mac" our 1000 island dressing, smoked cheddar, onions, housemade pickles 12.5

## entrees

Solstice Salmon Cakes

green tomato chow chow, herb remoulade, arugula "salad", creamy yellow grits, today's hot or cold side 12

Pan Seared Atlantic Salmon

cranberry-green apple chutney, red wine reduction, creamy yellow grits, today's hot or cold side 15

Bronzed Shrimp & Grits

andouille sausage-creole cream sauce, sweet pepper confit, green onions, creamy yellow grits 15

Buttermilk Fried Chicken Breast

tasso ham gravy, buttermilk mashed potatoes, today's hot or cold side 13

Mustard-Herb Grilled Chicken Breast

smoked cheddar pimento cheese, Cherry Coke bbq sauce, buttermilk mashed potatoes, today's hot or cold side 13

Flat Iron Steak & Frites

blue cheese, red wine reduction, house-cut fries, petit mixed green salad 18

## sides

skillet of smoked gouda-bacon mac & cheese 7 house-cut fries w/ roasted tomato ketchup 5 tater tots 4

buttermilk mashed potatoes 4 creamy yellow grits 4 hot / cold side of day 4 bread service 3.5

## desserts

Caramel-Pecan Fudgecake 8

Pumpkin Cheesecake 8

Jill Chapman's Flourless Chocolate Torte 8

-a \$3 split charge will be added to all split sandwiches, burgers, entrees & salad's with toppers-

-20% gratuity will be added to all parties of seven or more-

-for parties of seven or more, we ask that separate checks are kept to a minimum-

-our corkage fee is \$20 per bottle-

-our bring-your-own dessert/cake fee is \$10-

- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness -

follow us on Facebook as Solstice Kitchen and on Twitter as Solstice Kitchen @solsticekitchen

Join us for Happy Hour every Monday-Thursday night from 5-7 at our Bar and Bar Area Tables

[www.solsticekitchen.com](http://www.solsticekitchen.com)

841-4 Sparkleberry Lane, Columbia SC 29229

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Please visit our sister restaurants in Five Points!

Mr. Friendly's New Southern Café & Cellar on Greene

[www.mrfriendlys.com](http://www.mrfriendlys.com)

[www.cellarongreene.com](http://www.cellarongreene.com)

## starters

Fried Green Tomatoes

smoked cheddar

pimento cheese

8.5

BBQ Pork Springrolls

Cherry Coke bbq sauce,

creole slaw

9

Smoked Cheddar

Pimento Cheese Skillet

artisan bread

7.5

Fried Gulf Oysters

cocktail sauce,

dill pickle tartar sauce

13.5

## lunch cocktail specials

Solstice Sangria

6

Southern Peach Bellini

7

Pineapple-Ginger Mimosa

7

Absolut Bloody Mary

7