

Lunch 2018



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

tasso ham gravy, 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 Black Cherry-Ricotta 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

841-4 Sparkleberry Lane, Columbia SC 29229

803-788-6966

Please visit our sister restaurants in Five Points!

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

www.mrfriendlys.com

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