

# 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*

Arugula & Apple *toasted almonds, dried cranberries, pickled onions, pomegranate seeds, balsamic-herb vinaigrette 7.5*

### add to any salad

Grilled Chicken 7    Bronzed Shrimp 8    Seared Atlantic Salmon 9    Fried Oysters 9.5

## sandwiches, burgers

all sandwiches & burgers are served with lettuce, tomato, pickle, and your choice of house-cut fries, tater tots or today's hot/cold side. add bacon for \$1

Grilled Chicken Sandwich 11

The Chicken "Wilcox"

*grilled chicken sandwich, gruyere cheese, caramelized onions, applewood bacon 12*

Fried Oyster or Fried Shrimp Po Boy

*dill pickle tartar sauce, pickled onions, toasted hoagie roll 14 /13*

*our burgers are all house-ground beef tenderloin & CAB ribeye*

Vegetarian Tomato "Melt"

*fried green & vine ripe tomatoes, gruyere cheese, roasted red pepper aioli, toasted hoagie roll 10*

Our Classic House-Ground 8 oz. Burger 11

Cheeseburger *gruyere, smoked cheddar 11.5*

Fried Green Pimento Burger *smoked cheddar pimento cheese, fried green tomato 12*

## entrees

Southern Salmon Cakes

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

Pan Seared Atlantic Salmon

*green apple mostarda, port wine reduction, creamy yellow grits, today's hot or cold side 14*

Bronzed Shrimp & Grits

*tasso ham gravy, green onions, creamy yellow grits 15*

Buttermilk Fried Chicken Breast

*tasso ham gravy, buttermilk mashed potatoes, today's hot or cold side 13.5*

Mustard-Herb Grilled Chicken Breast

*smoked cheddar pimento cheese, Cherry Coke bbq sauce, buttermilk mashed potatoes, today's hot or cold side 13.5*

## sides

skillet of smoked gouda-bacon mac & cheese 7

house-cut fries w/ roasted tomato ketchup 4

tater tots 4

buttermilk mashed potatoes 4

creamy yellow grits 4

hot / cold side of day 4

bread service 3.5

## desserts

Sea Salt Caramel-Dark Chocolate Souffle 8

Black Cherry-Ricotta Cheesecake 8

Casey's "Fallen" Flourless Chocolate Torte 8

Blythe's Bananakopita 9

-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-

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

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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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<p><b>starters</b></p> <p>Fried Green Tomatoes <i>smoked cheddar pimento cheese</i> 8.5</p> <p>BBQ Pork Springrolls <i>Cherry Coke bbq sauce, creole slaw</i> 9</p> <p>Smoked Cheddar Pimento Cheese Skillet <i>artisan bread</i> 7.5</p> <p>Fried Gulf Oysters <i>cocktail sauce, dill pickle tartar sauce</i> 14</p>
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<p><b>lunch cocktail specials</b></p> <p>Solstice Sangria 6</p> <p>Southern Peach Bellini 7</p> <p>Pineapple-Ginger Mimosa 7</p> <p>Bloody Mary 7</p>
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