

Lunch 2017



soup, salads

Soup of the Day *cup 4 bowl 7*

Mixed Green Salad *strawberries, candied pecans, shaved onions, balsamic-herb vinaigrette 6*

Romaine Wedge *applewood bacon, blue cheese, tomato, cucumber, egg, buttermilk ranch dressing 6.5*

Our Caesar *parmesan, tomato, shaved onions, house-made croutons, anchovy-lemon dressing 6*

add to any salad

Mustard-Herb Grilled Chicken 7

Bronzed Shrimp 8.5

Seared Atlantic Salmon 8.5

Angus Flat Iron Steak 11

sandwiches

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

Grilled Chicken Sandwich 10

Chicken "Wilcox" *grilled Chicken, gruyere cheese, caramelized onions, applewood bacon 11*

BBQ Pork Melt *Cherry Coke bbq sauce, pepper jack, housemade pickles, creole slaw, texas toast 10*

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 14 /13*

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 today's sides, house-cut fries or tater tots

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

Classic Burger 11

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

roasted red pepper aioli, arugula "salad", creamy yellow grits, today's hot or cold side 12

Lemon-Basil Seared Atlantic Salmon

grilled artichoke-tomato "salad", herb pesto, creamy yellow grits, today's hot or cold side 14

Bronzed Shrimp & Grits

andouille sausage-creole cream sauce, sweet pepper confit, green onions, creamy yellow grits 14

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 17

sides

skillet of smoked gouda-bacon mac & cheese 6

house-cut fries w/ roasted tomato ketchup 4

tater tots 4

buttermilk mashed potatoes 3

creamy yellow grits 3

hot / cold side of day 3

bread service 2.5

desserts

Caramel-Pecan Fudgecake 8

Crème Brulee Cheesecake 8

Jill Chapman's 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- -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 -

Executive Chef - Alan Boyle

Management - John Kapp, Kristen Moore

Assistant Managers - Ali Revan, Andrea Wilcox

Chefs - Jason Wilcox, Joe Rice, Erin McConnell, Jackson Hinkle

Owner - Ricky Mollohan

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