

## DINNER

Fall 2019



### small plates, starters

- Crispy Fried Gulf Select Oysters classic cocktail sauce, dill pickle tartar sauce 14
- 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
- Cornmeal Fried Green Tomatoes smoked cheddar pimento cheese, candied applewood bacon, mixed greens 9.5
- Sweet & Sour Crispy Brussels Sprouts thai peanut sauce, Fresno chile, crushed peanuts 7
- NOLA BBQ Shrimp IPA-hot sauce butter, grilled baguette, parsley, lemon 14
- 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* 16

### soup, salads

- 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
- Local Beets & Buffalo Mozzarella sea salt roasted beets, basil, cracked pepper, white balsamic vinaigrette 10

### entrees

- Bronzed Atlantic Salmon  
green apple-pear mostarda, candied pecan gremolata, creamy yellow grits, sautéed green beans 25
- Pan Seared Lump Crab Cakes  
green tomato chow chow, herb remoulade, creamy yellow grits, sautéed green beans 27
- Char-Grilled Compart Farms 9 oz "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, smoked bacon stewed Bradford collards 26
- "French Onion" 7 oz Hand-Cut CAB Filet Mignon  
torched gruyere cheese, caramelized vidalia onions, madeira-thyme jus, buttermilk mashed potatoes, sautéed asparagus 38
- Solstice Grilled 12 oz Hand-Cut CAB Ribeye  
roasted garlic-herb butter, Brooklyn steak sauce, house-cut fries, "lyonnaise" brussels sprouts 35
- Buttermilk Fried Chicken Breast  
tasso ham gravy, smoked gouda-bacon mac & cheese, smoked bacon stewed Bradford collards 19
- Today's Vegetarian Entree  
changes regularly, ask your server for today's preparation 19

### sides to share

- |  |   |                       |
|--|---|-----------------------|
| skillet of smoked gouda-bacon mac & cheese 7 | "lyonnaise" brussels sprouts 7          | sautéed asparagus 5   |
| creamy stone-ground yellow grits 4           | buttermilk mashed potatoes 4            | sautéed green beans 4 |
| house-cut fries 5                            | smoked bacon stewed Bradford collards 4 |                       |

- substitutions** sautéed asparagus 1.5 smoked gouda-bacon mac & cheese 2.5 "lyonnaise" brussels sprouts 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 \*

\* 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 \*

### our dishes are made possible by...

Low Country Shellfish, Charleston	Bee Trail Farms, 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
Stock Yards Beef, Chicago	Derrick's Maters, Irmo
Heritage Farms, Seven Springs NC	Mac's Produce, Hartsville SC
Goat Lady Dairy, Climax NC	Border Springs Farm, VA
Bradford Watermelon Co., Sumter	City Roots, Columbia
Watson Farms, Monetta	Cottle Strawberry Farms, Columbia

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

Visit our sister restaurant in Five Points near the University of SC!

**Mr. Friendly's New Southern Café** [www.mrfriendlys.com](http://www.mrfriendlys.com)

**we are**

**Executive Chef** - Alan Boyle **General Manager** - Blake Justice

**Chefs** - Blythe Kelly, Chris Tate, Joe Rice, Chris Owens,

Alex Salcedo, Tyler Allen, Reyna Flores

**Management** - Austin Faulkner

**Owner** - Ricky Mollohan