

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 -

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