

Snacks & Small Plates

- OLIVES & NUTS** mediterranean olives, picholine olives, candied pecans 5
HOUSE PICKLED VEGGIES daily selection, green tomato hot sauce, sea salt 4
TRUFFLE-PARMESAN RAW FRIES truffle oil, sea salt, parmesan, balsamic ketchup 6
BAKED GOAT CHEESE-ARTICHOKE DIP basil, crackers, warm pita 9
3 CHEESE Lindale aged gouda, Danish blue cheese, Thomasville Tomme, strawberry-pepper jam, Bell honey 12
VEGETABLE ANTIPASTO marinated artichokes, roasted red peppers, shaved zucchini "salad", balsamic cipollini onions, pepperoncinis, mozzarella 10

Flatbreads

- TWO CHEESE** manchego, parmesan, basil, tomato marinara 10
MARGHERITA herb pesto, vine ripe tomatoes, grape tomatoes, mozzarella, parmesan 10
PESTO DUCK house-braised duck confit, herb pesto, grape tomatoes, caramelized vidalias, blue cheese 11.5
P.A.T. crispy pancetta, arugula, heirloom grape tomatoes, pesto cream, parmesan, balsamic reduction 11
BACON MUSHROOM & SPINACH pork belly, mushrooms, parmesan cream, caramelized onions, spinach, truffle oil 11

Three Courses for \$27

choose one item from each section below

A La Carte price follows each item

there is a \$3 upcharge to substitute an extra 1st course for dessert course

we DO NOT split plates

a \$5 extra plate charge is included when sharing any part of three-course dinners

1st Course

- CREAMY POTATO-TRUFFLE BISQUE** crispy cippolini onions, black pepper crème fraiche 7.5
SEASONAL SALAD mixed greens, manchego, strawberries, candied pecans, shaved onions, honey-thyme vinaigrette 8.5
HOISIN GLAZED PORK BELLY sugar snap pea kimchi, sesame noodle salad, sriracha-honey aioli, crispy wontons 10
SC WATERMELON SALAD arugula, cucumbers, shaved radish, whipped feta, balsamic-herb vinaigrette 9
DUCK CONFIT QUESADILLA house-braised duck confit, goat cheese, roasted tomatoes, caramelized onions, horseradish-pepper cream, herb pesto 9.5
SEARED RARE YELLOWFIN TUNA NACHOS green tomato salsa, cilantro sour cream, pepper jack cheese, pickled jalapeños 11

2nd Course

- CHILE-LIME ROASTED HOG SNAPPER** cilantro-roasted jalapeño chimichurri, grilled corn salsa, saffron rice, sautéed broccolini 16
PAN SEARED CRAB CAKES lobster-herb remoulade, fried capers, creamy polenta, buttermilk-dill slaw 18
PEPPERCORN GRILLED FLAT IRON STEAK horseradish-blue cheese butter, balsamic-worcestershire reduction, creamed red potatoes, sautéed broccolini 18
BRONZED PORK TENDERLOIN brown sugar-cider reduction, green apple-shaved fennel "salad", smoked cheddar mashed potatoes, braised kale 17
PARMESAN-BASIL "ORZOTTO" blistered grape tomatoes, wilted arugula, shaved parmesan 14
or choose any FLATBREAD listed above!

3rd Course/Desserts

- BLACK CHERRY-RICOTTA CHEESECAKE** 8
TIRAMISU PARFAIT 8
LEMON ICEBOX PIE 8
SEARED POUNDCAKE 8
CHOCOLATE-TOFFEE BREAD PUDDING 8
DESSERT CHEESE Danish blue cheese, Thomasville Tomme, honey, strawberry jam, crackers 8

- we ask that you keep all substitutions to a minimum, and that they are mildly reasonable-

-Gluten-Free Diners: with respect to those that have severe gluten allergies, we may inquire as to the extent of your intolerance-

-20% gratuity is added to all parties of six or more-

-a \$2 per person Cake Fee is added to parties who bring their own dessert -

Due to our limited amount of seating, we have to have a couple of rules...

-We cannot accommodate parties larger than 12 persons-

-All tables are reserved for Dine-In guests from 6 – 9 pm each night. Just eat something. Or sit at the bar or couch please-

Hopefully one day we will have more space. Until then, we thank you for your cooperation.

Owner & Executive Chef – Ricky Mollohan

Chefs – Blythe Kelly, Tyler Bass, Seth Davis, Chris Shine

General Manager – Katy Porter

Bar Extraordinaire – Laurel Jeffries

Part-Time Wine Shop Attendant – Carlie Flowers

Waitstaff – Madison Pickrel, Julie Teal, Tori Cain, Morgan Dixon, Abby Huth

Coolest Big Brother – Max Mollohan

Prettiest Sister – Zoey Mollohan

Inspiration by – James "Stump" Johnson

please join us at our sister restaurants **Mr. Friendly's New Southern Café & Solstice Kitchen & Wine Bar**

* Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness *