

### 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

### Flatbreads

- TWO CHEESE** manchego, parmesan, basil, tomato marinara 10  
**MEDITERRANEAN** artichokes, olives, roasted red peppers, grape tomatoes, herb pesto, Bulgarian feta, fried capers 10  
**PESTO DUCK** house-braised duck confit, herb pesto, grape tomatoes, caramelized vidalias, blue cheese 11.5

## SC Restaurant Week

*\*menu subject to change\**

### Three Courses for \$29

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*

#### 1<sup>st</sup> Course

- LENTIL-DUCK STEW** goat cheese crème fraiche 7.5  
**SEASONAL SALAD** mixed greens, manchego, dried cranberries, candied pecans, shaved onions, honey-thyme vinaigrette 8.5  
**ROASTED BEET SALAD** arugula, Bulgarian feta, almonds, pickled red onion, orange-mustard vinaigrette 9  
**SMOKED SALMON TARTARE** pickled red onion, fried capers, "everything" aioli, crackers 9  
**TRUFFLE ROASTED MUSHROOM TART** goat cheese cream, shaved parmesan, crispy fried shallots 8  
**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

#### 2<sup>nd</sup> Course

- HERB SEARED MAHI-MAHI** lobster-fennel "salad", roasted red pepper coulis, creamy orzotto florentine 17  
**COCONUT-LIME CRAB CAKES** sesame-ginger cucumbers, sweet chile beurre blanc, jasmine rice 18  
**PEPPERCORN GRILLED FLAT IRON STEAK** dijon-herb butter, rosemary-red wine reduction, creamed red potatoes, broccolini 18  
**BLYTHE'S CHICKEN POT PIE** 12- hour braised chicken thighs, sweet green peas, pearl onions, carrots, puff pastry 16  
**ORZOTTO FLORENTINE** roasted red pepper coulis, petit arugula salad, shaved parmesan 14  
*or choose any FLATBREAD listed above!*

#### 3<sup>rd</sup> Course/Desserts

- STRAWBERRY CHEESECAKE** 8  
**TIRAMISU PARFAIT** 8  
**WARM APPLE TART** 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

**Wine Shop Attendant** – Carlie Flowers

**Waitstaff** – Madi Pickrel, Julie Teal, Morgan Dixon, Abby Huth, Erin McCafferty, Caroline Chelton

**Cooldest Big Brother** – Max Mollohan **Prettiest Big Sister** – Zoey Mollohan **Sweetest Lil' Sis** – Claire 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 \*