

small plates

AMY'S PIMENTO CHEESE

white cheddar. warm pretzels. scallions.

9

FRIED GREEN TOMATOES

sweet corn & bacon aioli. arugula salad.

9

SUMMER SHRIMP BOIL

*andouille sausage. potatoes. corn. spring peppers.
smoked tomatoes. toasted bread.*

10

AVOCADO PULL APART BREAD

*crusty sourdough. uav ricotta & mozzarella.
rosemary oil. pepperoni sauce.*

11

ARTISAN MEAT & CHEESE BOARD

*cured meats. artisan cheeses. local honey.
preserves. toast.*

14

LOBSTER ROLLS

mayo. lemon. tarragon. buttery bun. micro celery.

13

CRISPY CRAB CAKES

preserved lemon remoulade. arugula & fennel.

13

LEMON ROSEMARY HUMMUS

crispy chickpeas. warm bread. olive oil.

8

BALSAMIC GLAZED BRUSSELS

bacon. sea salt.

9

LOADED CRISPY POTATOES

pimento cheese. bacon. scallions. rosemary crema.

8

CHEF/OWNERS JON AND AMY FORTES

CHEF ED BULLOCK

SOUS CHEF NICK GOODWIN & BRIAN TECH

GM TIFFANY TIMMONS

soups and salads

"ALMOST INSEASON" TOMATO BISQUE

grilled cheese croutons. crystallized basil.

6

SWEET CORN AND BACON CHOWDER

corn nuts. herb oil.

6

KALE CAESAR SALAD

breadsmith croutons. lemon caesar. parmesan.

8

***WARM ASPARAGUS SALAD**

*sunny egg. roasted mushrooms. kale.
aged parmesan. truffle.*

10

HAZELNUT CRUSTED GOAT CHEESE SALAD

fennel. avocado salsa. arugula. sherry vinaigrette.

9

TEGA HILLS FLIPSIDE HOUSE SALAD

*garden veg. crispy pecans.
sartori espresso cheese. white balsamic vin.*

8

THE FS WEDGE

*smoked bacon. blue cheese. watermelon radish.
carrots. buttermilk ranch dressing.*

8

STRAWBERRY & ARUGULA SALAD

*pecan crumble. spring veggies.
point reyes blue cheese. strawberry vinaigrette.*

10



SPRING 2019 DINNER MENU

sandwiches

****"THE ORIGINAL FLIPSIDE BURGER"**

*bacon and onion jam. amy's pimento cheese.
brioche. shredded lettuce.*

10

JUSTINS PRINT SHOP BBQ SLOPPY JOE

ancho peppers. amy's pim cheese. crispy onions.

10

WALDORF CHICKEN SALAD SANDWICH

celery. apples. toasted pecans.mayo. brioche.

10

TURKEY CLUB PANINI

*smoked bacon. iceberg. grafton smoked cheddar.
avocado mayo. tomatoes. breadsmith bread.*

10

FRIED GREEN TOMATO BLT

*pimento cheese. smoked bacon. arugula.
breadsmith butterttop bread.*

10

LOCKPORT NY BEEF ON WECK

horseradish. au jus. breadsmith weck bun.

10

***consumer advisory: consumption of undercooked poultry, eggs, or seafood may increase the risk of foodborne illnesses.**

Please alert your server about any allergies.

large plates

***NY STRIP STEAK FRITTES**

*parmesan truffle fries. spring asparagus.
boursin butter. gravy.*

29

(\$5 supplement fee will apply to 3 for \$32)

***SHRIMP & CELERY ROOT CRUSTED SALMON**

*kale. sweet tomatoes. celery root puree.
wild hope farm radishes. herb pesto.*

25

***CRAB STUFFED CAROLINA TROUT**

*seafood paella. grilled onions. chorizo.
beans. smoky tomato butter.*

26

***BLACK COFFEE BBQ BABY BACK RIBS**

baked aged cheddar mac n cheese. kale slaw.

21

FORT MILL BACON WRAPPED MEATLOAF

*crème fraiche mashed potatoes. mushrooms.
tiny green beans. pan gravy.*

17

BUTTERMILK FRIED CHICKEN

*cheesy mac. southern beans.
black pepper milk gravy. hot honey brush.*

21

24 HOUR BRAISED BEEF SHORTRIBS

*toasted farro risotto. port jus. crème fraiche.
honey roasted carrots. buttermilk fried onions.*

25

***BROWN BUTTER ROASTED SEA SCALLOPS**

*lemon parmesan risotto. red pepper coulis.
english peas. bacon. parmesan crisp.*

26

THE FLIPSIDE SHRIMP AND GRITS

*roasted shrimp. andouille sausage. spinach.
caramelized onions. charred peppers. tomatoes.*

20

***ORDER SOUP OR SALAD WITH ENTREE AND A DESSERT FOR \$32**

Drink Specials

Monday. \$3 drafts

Tuesday. 1/2 price wines by the glass

Wednesday. \$25 meat and cheese board and a select wine

Thursday. \$7 specialty cocktails

Saturday and Sunday. \$4 mimosas & \$5 bloody mary's

