small plates
AMY’S PIMENTO CHEESE
white cheddar. warm pretzels. scallions. 9
FRIED GREEN TOMATOES
sweet corn & bacon aioli. arugula salad. 9
SOUTHERN SWEET CORN EGGROLL
braised greens. southside ham. chow chow. spicy mayo. 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 & HEIRLOOM TOMATO STACK
guacamole. basil pesto. arugula. sweet corn and bacon mayo. corn nuts. 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
CHIEF ED BULLOCK
SOUS CHEF NICK GOODWIN & BRIAN TECH
GM TIFFANY TIMMONS

soups and salads
“In Season” 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
arugula. summer veggies. grilled peaches. balsamic reduction. peach vin. 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 vegetables. point reyes blue cheese. strawberry vinaigrette. 10

DRINK SPECIALS
Monday. $3 drafts
Tuesday. ½ price wines by the glass
Wednesday. $28 meat and cheese board and a select wine
Thursday. $7 specialty cocktails
Saturday and Sunday. $4 mimosas & $5 bloody mary’s

large plates
“NY Strip Steak Frites”
parmesan truffle fries. spring asparagus. boursin butter. gravy. 29
($5 supplement fee will apply to 3 for $32)
“Skillet Roasted Cold Water Salmon”
summer tomato pie. marinated uav feta. heirloom tomato salad. pinenut pesto. fig balsamic. 25
“Crab Stuffed Carolina Trout”
andouille sausage & shrimp jambalaya. tiny beans. peach salsa. smoked tomato butter. 26
“Black Coffee BBQ Baby Back Ribs”
baked aged cheddar mac n cheese. kale slaw. 21
Fort Mill Bacon Wrapped Meatloaf
créme fraiche mashed potatoes. mushrooms. tiny green beans. pan gravy. 17
Buttermilk Fried Chicken
cheesy mac. southern beans. black pepper milk gravy. hot honey sauce. 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”
corn risotto. creamed corn. crispy bacon. asparagus salsa. pesto. 26
The Flipside Shrimp and Grits
roasted shrimp. andouille sausage. spinach. carmelized onions. charred peppers. tomatoes. 20
“Order Soup Or Salad With Entree And A Dessert For $32”