

small plates

AMY'S PIMENTO CHEESE

white cheddar. warm pretzels. scallions.
9

FRIED GREEN TOMATOES

chimi churri aioli. crispy bacon. arugula salad.
9

SOUTHERN SKILLET SHRIMP BOIL

*shrimp. andouille sausage. charred peppers.
smoked tomatoes. fingerling potatoes. spinach.*
10

AVOCADO PULL APART BREAD

*crusty sourdough. uav ricotta & mozzarella.
rosemary oil. pepperoni sauce.*
11

LOBSTER & CRAB MAC N CHEESE

aged cheddar. rosemary cracker crumble.
14

ARTISAN MEAT & CHEESE BOARD

*cured meats. artisan cheeses. local honey.
preserves. toast.*
small 14 large 24

CRISPY CRAB CAKES

lusty monk mayo. arugula & fennel salad.
13

LEMON ROSEMARY HUMMUS

crispy chickpeas. warm bread. olive oil.
8

BALSAMIC GLAZED BRUSSELS

bacon. sea salt.
8

CRISPY CALAMARI

*fresh basil. pepperoncini.
preserved lemon remoulade.*
12

LOADED CRISPY POTATOES

pimento cheese. bacon. scallions. rosemary crema.
9



**"OLD TOWN" ROCK HILL
SUMMER 2020 DINNER MENU**

soups and salads

"IN SEASON" TOMATO BISQUE

grilled cheese croutons. crystallized basil.
7

DAILY SOUP

ask your server
7

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

roasted beets. citrus. snap peas. arugula.
9

TEGA HILLS FLIPSIDE HOUSE SALAD

*garden veg. crispy pecans.
sartori espresso cheese. white balsamic vin.*
8

THE FS2 WEDGE

*smoked bacon. blue cheese. watermelon radish.
tomatoes, carrots. buttermilk ranch dressing.*
8

STRAWBERRY & ARUGULA SALAD

*pistachio crunch. grilled red onions. whipped ricotta.
olive oil poached bread. aged balsamic.*
10

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

Sandwiches

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

*bacon and onion jam. Amy's pimento cheese.
brioche. shredded lettuce. side.*
10

OLD TOWN USA BBQ SLOPPY JOE

*ancho peppers. Amy's pimento cheese.
crispy onions. side.*
10

FRIED GREEN TOMATO BLT

*pimento cheese. smoked bacon. arugula.
breadsmith buttermilk bread. side.*
10

CHICKEN SALAD SANDWICH

bacon. lettuce. celery. mayo. brioche. side.
10

ROASTED TURKEY "BLT"

*smoked bacon. cheddar. vine ripe tomatoes.
lettuce. dukes mayo. breadsmith bread. side.*
10

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

Please alert your server about any allergies.

Drink Specials

Monday. ½ price wines by the glass

Tuesday. tap the keg special \$3 all drafts

(PBR still \$2)

Wednesday. \$7 specialty cocktail night

Saturday and Sunday. \$4 mimosas

large plates

***NY STRIP STEAK**

*fingerling potatoes. artichokes. crispy onions.
baby spring peppers. port wine demi.*
30
(\$5 supplement fee will apply to 3 for \$32)

***PAN ROASTED COLD WATER SALMON**

*sweet corn succotash. smoked bacon.
creamed corn. citrus butter.*
25

***CRAB STUFFED CAROLINA TROUT**

*lemon herb risotto. asparagus.
mushrooms. citrus butter.*
26

MUSHROOM RAVIOLI

*tasso ham. sweet peppers. mushrooms. spinach.
garlic cream, parmesan.*
16

***BLACK COFFEE BBQ BABY BACK RIBS**

aged cheddar mac n cheese. apple kale slaw.
22

FREE RANGE CHICKEN

*spinach. caramelized onions. roasted mushrooms.
peppers. "gnocchi." pepperoni sauce. lemon butter.*
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**

*shrimp and andouille sausage jambalaya.
scallion. green beans. smoked tomato butter.*
26

THE FLIPSIDE SHRIMP AND GRITS

*roasted shrimp. andouille sausage. spinach.
caramelized onions. charred peppers. tomatoes.*
20

**CHEF/OWNERS- JON AND AMY FORTES
CHEF ED BULLOCK
SOUS CHEFS- KYLE MARION & AARON TIMMONS**

