

small plates

AMY'S PIMENTO CHEESE

white cheddar. warm pretzels. scallions.

9

FRIED GREEN TOMATOES

ed's chow chow. chimi sauce. arugula salad.

9

SHRIMP SUCCOTASH SKILLET

*mushroom. corn. asparagus. baby tomatoes.
smoked tomato. breadsmith ciabatta.*

11

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 sm. 24 lg.

LOBSTER & TOMATO STACK

*marinated tomatoes. sweet corn. smoked bacon.
rosemary crumble.*

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 BRIAN TECH

SOUS CHEF NICK GOODWIN & JASON PORTER

soups and salads

"ALMOST IN SEASON" TOMATO BISQUE

grilled cheese croutons. crystallized basil.

6

SWEET CORN CHOWDER

cheesy popcorn.

6

KALE CAESAR SALAD

breadsmith croutons. lemon caesar. parmesan.

8

***WARM ASPARAGUS SALAD**

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

10

STRAWBERRY & ARUGULA SALAD

*candied walnuts. goat cheese. spring veggies.
raspberry 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

ROASTED BEET & PISTACHIO SALAD

*spinach. spring veggies. point reyes blue cheese.
sherry vinaigrette.*

10



SUMMER 2020 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.
basil mayo. tomatoes. breadsmith bread.*

10

FRIED GREEN TOMATO BLT

*pimento cheese. smoked bacon. arugula.
breadsmith buttermilk bread,*

10

LOCKPORT NY BEEF ON WECK

horseradish. au jus. breadsmith weck bun.

12

***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. boursin butter.
port wine glazed mushrooms. gravy.*

29

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

***SKILLET ROASTED COLD WATER SALMON**

*parmesan crusted garden vegetable tart. creamed
corn. arugula salad. lemon butter.*

25

***CRAB STUFFED CAROLINA TROUT**

lemon herb risotto. asparagus. citrus 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 green beans.
black pepper milk gravy. Alabama
white BBQ 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**

*sweet corn and bacon succotash. tomatoes, shell
beans. spinach.*

smoked tomato butter.

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. 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 & bloody
\$5 Mary's**

Specialty Cocktails \$10

Flipside Summer Mule

Tito's Vodka, Lime Juice, Ginger, Cointreau, Ginger Beer, Berries

Rosie Pear Ginny

Tanqueray Gin, Chambord, Rosemary Pear Syrup, Lemon Juice

Peach Sangria

Pinot Grigio, Peach Schnapps, Pineapple Juice, Soda, Fresh Fruit

Orange Cosmo

St George Citrus Vodka, Cointreau, Lime Juice, Cranberry, Juice

Spiced Margarita

Lunazul Tequila, Lime, Lemon, Roasted Peppers & Citrus Sour Syrup, Cointreau

Pineapple Express

House Made Pineapple Infused Coconut Water Rum, Cherry

SideCar

Martell VS Cognac, Spiced Cognac, Cointreau, Lemon Juice, Simple Syrup

Cucumber Cooler

Western Cucumber Vodka, Sprite, Lemon, Lime, Cucumber

Blackberry Sunset

Sugarland Blackberry Moonshine, Pineapple, Lime, Cranberry Juices, Soda, Cayenne, Fruit

Drafts

(Ask your server for seasonal selections)

Bottles & Cans

PBR	2
Bud Light	3
Miller Lite	3
Mich Ultra	3
Pluff Mudd Porter	4
Highland Gaelic Ale	4
Unknown Ginger Wheat	4
Sugar Creek Big Oh IPA	6

Red Wines

A to Z Pinot Noir, Oregon - 13/48

Folly of the Beast Pinot Noir, California - 12/45

MAN Pinotage, Coastal Regions - 8/28

Velvet Devil Merlot, Washington State - 8/28

Chop Shop Cabernet, California - 12/45

J. Lohr "7 oaks" Cabernet, Paso Robles - 9/32

Goughenheim Cabernet, Santa Rosa - 9/32

Maipe Malbec, Mendoza, Argentina - 9/32

Goughenheim Malbec, Santa Rosa - 8/28

Old Vine Red, California - 11/40

Dreaming Tree Crush Blend, California - 10/36

Federalist Zinfandel, Mendocino - 15/55

White Wines

Simi Chardonnay, California - 8/28

Noah River Chardonnay, California - 9/32

Cambria Chardonnay, Santa Maria, CA - 11/40

Rombauer Chardonnay, Carneros - 80

Ruffino Pinot Grigio, Italy - 8/28

Acrobat Pinot Gris, Oregon - 9/32

Nobilo Sauvignon Blanc, New Zealand - 9/32

The Infamous Goose Sauvignon Blanc, NZ - 10/36

Urban Riesling, Germany - 10/36

Rosehaven Rose, Paso Robles, CA - 9/32

Sparkling Wines

J Roget Champagne, California - 5/18

Lamarca Prosecco Split, Italy - 9

Goughenheim Sparkling Malbec, CA - 8/28

Courtage Brut Split, France - 10

Dessert Menu 2020

LEMON ZEST CREME BRULEE
blueberry crostini. whipped cream.

7

PEACH COBBLER
strussel topping. vanilla ice cream.

7

APPLE CAKE
warm cinnamon apple cake. vanilla ice cream

7

FLOURLESS CHOCOLATE TORTE
bruleed bananas. salted caramel ice cream.
caramel.

7

STRAWBERRY SHORTCAKE
macerated strawberries. pistachio crumble.

7

NY CHEESECAKE
brandied cherries. walnut crunch.

7

CHEESE PLATTER
selection of assorted cheese. local honey

12

add a glass of port

6

The Flipside Cafe
fort mill

