

small plates

AMY'S PIMENTO CHEESE

white cheddar. warm pretzels. scallions.
10

FRIED GREEN TOMATOES

chow chow. chimi sauce. bacon. arugula salad.
9

AVOCADO PULL APART BREAD

*crusty sourdough. uav ricotta & mozzarella.
rosemary oil. pepperoni sauce.*
12

ARTISAN MEAT & CHEESE BOARD

cured meats. artisan cheeses. local honey. toast.
15 sm. 24 lg.

SOUTHWESTERN STEAK AVOCADO TOAST

pickled onions. tomato relish. chipotle mayo.
12

FLIPSIDE SPINACH ARTICHOKE DIP

crispy and grilled pita.
10

SWEET POTATO FRIES

cinnamon sugar dust and maple aioli.
6

LEMON ROSEMARY HUMMUS

crispy chickpeas. warm bread. olive oil.
8

PEPPERJACK MAC N CHEESE BITES

harissa aioli. arugula.
9

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 KYLE MARION . DARYL MORRIS &
LUCIAN BUMGARDNER**

soups and salads

"ALMOST IN SEASON" TOMATO BISQUE

grilled cheese croutons. crystallized basil.
6

TURKEY CHILI

sour cream. cheddar. scallions.
7

KALE CAESAR SALAD

breadsmith croutons. lemon caesar. parmesan.
8

***WARM ASPARAGUS SALAD**

*sunny egg. roasted mushrooms. kale.
aged parmesan. truffle.*
10

APPLE AND SPINACH SALAD

*dried cranberries. red dragon cheddar.
shaved veggies. granola. cider 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 AND FETA SALAD

*pistachio. spring veg. strawberry vinaigrette.
arugula.*
9

HAZELNUT CRUSTED GOAT CHEESE

*roasted red and yellow beets. arugula.
green beans. veggies. sherry vinaigrette.*
10

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

Please alert your server about any allergies



SPRING 2022 DINNER MENU

Sandwiches

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

*bacon and onion jam. amy's pimento cheese.
brioche. shredded lettuce.*
11

CHEESE STEAK MELT

*breadsmith bread. caramelized onions.
american cheese. lusty monk mayo.*
13

THE FLIPSIDE'S BBQ SLOPPY JOE

ancho peppers. amy's pim cheese. crispy onions.
10

WALDORF CHICKEN SALAD SANDWICH

celery. apples. toasted pecans. mayo. brioche.
10

TURKEY AND HAM CLUB

bacon. cheddar. lettuce. tomato. mayo. buttermilk.
11

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

large plates

***BISTRO TENDER STEAK**

*mushroom-asparagus hash. boursin butter.
demi glaze.*
25

***SKILLET ROASTED COLD WATER SALMON**

*parmesan onion potato fondue. peas. bacon.
spring carrots. citrus butter.*
25

PECAN CRUSTED NC MOUNTAIN TROUT

*herb risotto. asparagus. peach chutney.
lemon butter.*
24

***BLACK COFFEE BBQ BABY BACK RIBS**

baked aged cheddar mac n cheese. greens.
21

FORT MILL BACON WRAPPED MEATLOAF

*french fries. mushrooms. green beans. pepper
gravy.*
17

BUTTERMILK FRIED CHICKEN

*cheesy mac. southern green beans. 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.*
26

MUSHROOM RAVIOLI

*urban gourmet farms mushrooms. peas.
cacia pepe carbonara cream. bacon.*
18

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 \$35**

Specialty Cocktails \$10

Ginger Peach Mule

Tito's Vodka, Peach Simple Syrup, Ginger Beer,
Peach Slice, Lime Slice

Rosie Pear Ginny

Tanqueray Gin, Chambord, Rosemary Pear Syrup, Lemon Juice

Lemon Berry Spritzer

Blueberry Vodka, Honey Simple Syrup, Lemon Juice,
Club Soda, Blueberries, Lemon Slice

Orange Cosmo

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

Strawberry Basil Martini

Strawberry/Basil Infused Vodka, St Germaine, Lemon Juice,
Simple Syrup, Strawberry, Basil, Crystalized Basil Sugar Rim

Pineapple Express

House Made Pineapple Infused Coconut Water Rum, Cherry

Irish Maid

Jameson, St. Germaine, Lemon Juice, Club Soda, Cucumber

Flipside's Old Fashioned

Makers Mark, Clove Bitters, Orange, Simple Syrup, Amaro
Cherries

Blackberry Sunset

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

Botanical Gin (Vodka) Tonic

Hendrick's Gin (Tito's Vodka for V & T), Dry Vermouth, Tonic,
Orange Bitters, Orange, Lime, Cucumber, Strawberry

Gin and Cherry Bitters Old Fashioned

Sutler's Gin, Inferro Cherry Bitters, Simple Syrup, Orange
Bitters, Amaro Cherry, Orange Peel

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

Gougenheim Cabernet, Santa Rosa - 9/32
Maiepe Malbec, Mendoza, Argentina - 9/32
Gougenheim Malbec, Santa Rosa - 8/28

Old Vine Red, California - 11/40
Dreaming Tree Crush Blend, California -
10/36

LaQuercia Moltepuciano, Italy-8/28
Elouan Pinot Noir, Oregon- 18 ½ bottle

White Wines

Simi Chardonnay, California - 8/28
B Side Chardonnay, California- 8/28
Rombauer Chardonnay, Carneros – 80 full
bottle

Rombauer Chardonnay, Carneros – 40 ½
bottle
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

Fattoria di Basciano, Rose, Italy – 8/28

Drafts (ask your server)

Bottles & Cans

PBR 2
Bud Light 3
Miller Lite 3
Mich Ultra 3
Pluff Mudd Porter 4
Highland Gaelic 4
Sugar Creek Big O 6

Sparkling Wines

J Roget Champagne, USA
5/18
Lamarca Prosecco Split, Italy
- 9

Gougenheim Sparkling
Malbec, CA
8/28

Courtage Brut Split, France
10

Daily Drink Specials

Monday 1/2 price drafts
Tuesday 1/2 price wine by
the glass

Wednesday \$28 meat n
cheese board w/ select bottle
of wine

Thursday \$7 Specialty
Cocktails

Saturday and Sunday
\$4 Mimosas \$5 Bloody Marys

Dessert Menu 2021

Pineapple Crème Brulee

pineapple slice, cherries.
7

Pecan Pie

pecans, chocolate chips, vanilla ice cream.
7

Banana Split

bruleed bananas, walnuts, chocolate & caramel
sauces, vanilla ice cream, whipped cream,
cherries
7

Flourless Chocolate Torte

berry, sauce, vanilla ice cream. caramel.
7

Strawberry Shortcake

macerated strawberries. pistachio crumble.
7

Key Lime Cheesecake

graham cracker crumble, whipped cream, lime
zest.
7

Cheese Platter

selection of assorted cheese. local honey
12

