

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

FIVE SPICED PORK BELLY STEAMED BUN

green tomato chow chow. spicy mayo. cider glazed.

4 each

AVOCADO PULL APART BREAD

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

11

LOBSTER MAC N CHEESE

aged cheddar. rosemary cracker crumble.

15

ARTISAN MEAT & CHEESE BOARD

cured meats. artisan cheeses. local honey. 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.

9

CRISPY CALAMARI

fresh basil. pepperoncini. lemon remoulade.

12

LOADED CRISPY POTATOES

pimento cheese. bacon. scallions. rosemary crema.

9



soups and salads

"JUST OUT OF SEASON" TOMATO BISQUE

grilled cheese croutons. crystallized basil.

7

AUTUMN SQUASH SOUP

amoretti crumble. fig balsamic.

7

KALE CAESAR SALAD

buttery croutons. lemon caesar. parmesan frico.

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. carrots. buttermilk ranch dressing.

8

TEGA HILLS BIBB SALAD

smoked bacon. crispy onions. fine herbs. sherry mustard vinaigrette. preserved egg.

8

SPINACH AND APPLE SALAD

dried fruit. shaved veggies. candied walnuts. red dragon cheddar. warm bacon vinaigrette.

8

Please alert your server about any allergies.

"OLD TOWN" ROCK HILL FALL 2020 DINNER MENU

Sandwiches

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

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

10

OLD TOWN USA BBQ SLOPPY JOE

amy's pimento cheese. crispy onions. side.

10

OUR CUBAN

slow roasted pork. rosemary ham. swiss. lusty monk mustard. house pickles. 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

OPEN FACED SHRIMP TOAST

crispy house bacon. guacamole. shaved veggies. preserved lemon and arugula salad

11

ROASTED TURKEY "BLT"

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

10

CHEF/OWNERS- JON AND AMY FORTES

CHEF ED BULLOCK

SOUS CHEFS KYLE MARION & AARON TIMMONS

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

large plates

***NY STRIP STEAK**

pesto fingerling potatoes. "ugf" mushrooms. charred onion demi.

30

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

***CELERY ROOT CRUSTED SALMON**

beet risotto. asparagus. citrus butter

25

***CRAB STUFFED CAROLINA TROUT FRITTES**

maple sugar sweet potato fries. sweet potato puree. citrus gremolata. arugula. maple aioli.

26

MUSHROOM RAVIOLI

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

18

***BLACK COFFEE BBQ BABY BACK RIBS**

aged cheddar mac n cheese. apple kale slaw.

22

SPRINGER MTN AIRLINE CHICKEN BREAST

crème fraiche mashed potatoes. haricot verts. roasted chicken lime jus.

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**

root vegetable and tasso ham hash. spinach. celery root puree. lemon 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 per person**