

**small plates**

**AMY'S PIMENTO CHEESE**

*white cheddar. warm pretzels. scallions.*  
9

**FRIED GREEN TOMATOES**

*brian's chow chow. chimi sauce. arugula salad.*  
9

**CAST IRON SHRIMP BOIL**

*andouille sausage. roasted peppers. tomatoes.  
potatoes.  
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. toast.*  
14 sm. 24 lg.

**LOBSTER MAC N CHEESE**

*aged cheddar. rosemary crumble.*  
15

**CRISPY CRAB CAKES**

*lusty monk mayo. arugula & fennel.*  
13

**SWEET POTATO FRIES**

*cinnamon sugar dust and maple aioli.*  
6

**LEMON ROSEMARY HUMMUS**

*crispy chickpeas. warm bread. olive oil.*  
8

**SEASONAL DIP PLATE**

*daily hummus and assorted spreads  
crackers, crostini. veggies.*  
10

**BALSAMIC GLAZED BRUSSELS**

*bacon. sea salt.*  
9

**LOADED CRISPY POTATOES**

*pimento cheese. bacon. scallions. rosemary crema.*  
8

**soups and salads**

**"JUST OUT OF SEASON" TOMATO BISQUE**

*grilled cheese croutons. crystallized basil.*  
6

**SAUSAGE AND POTATO CHOWDER**

*smoked bacon. fennel. greens.*  
6

**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.*  
8

**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

**SMOKED SALMON NICOISE**

*fingerling potatoes. olives. radish. beans.  
grape tomatoes. boiled eggs. red wine vinaigrette.*  
12

**PISTACHIO CRUSTED GOAT CHEESE**

*roasted red and yellow beets. arugula.  
green beans. veggies. sherry vinaigrette.*  
9

**CHEF/OWNERS JON AND AMY FORTES**

**CHEF BRIAN TECH**

**SOUS CHEF NICK GOODWIN & JASON PORTER**

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

Please alert your server about any allergies



**FALL 2020 DINNER MENU**

**Sandwiches**

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

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

**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 CLUB PANINI**

*smoked bacon. iceberg. grafton smoked cheddar.  
basil mayo. tomatoes. breadsmith bread.*  
10

**FRIED GREEN TOMATO BLT**

*pimento cheese. smoked bacon. arugula.  
breadsmith butterside bread,*  
10

**CRABCAKE BLT**

*smokedbacon. arugula. lusty monk mayo.  
tomatoes. brioche.*  
13

**LOCKPORT NY BEEF ON WECK**

*horseradish. au jus. breadsmith weck bun.*  
12

**large plates**

**\*NY STRIP STEAK FRITTES**

*parmesan truffle fries. boursin butter.  
port wine glazed mushrooms. gravy.  
29 (\$5 supplement on 3 for \$32 menu)*

**\*SKILLET ROASTED COLD WATER SALMON**

*sweet potato. andouille sausage. kale.  
sweet potato puree. citrus butter*  
25

**\*CRAB STUFFED CAROLINA TROUT**

*pecan crusted butternut squash mashed.  
asparagus. lemon 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. milk gravy.  
alabama white bbq sauce.*  
21

**SOUTH CAROLINA SHRIMP BOG**

*lemon herb crispy risotto cake. spinach.  
tasso gravy. cracker crumble.*  
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**

*tasso ham & root vegetable hash. celery root puree.  
spinach. herb 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**

**Specialty Cocktails \$10**

**Autumn Spiced Mule**

Tito's Vodka, Fireball, Orange Juice, Ginger, Ginger Beer, Cinnamon stick, Orange Slice

**Rosie Pear Ginny**

Tanqueray Gin, Chambord, Rosemary Pear Syrup, Lemon Juice

**Cinnamon Apple Sangria**

Pinot Grigio, Fireball, Apple Cider, Rosemary Pear Syrup, Soda, Apple, Pears, Cinnamon

**Orange Cosmo**

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

**Apple Margarita**

Jose Cuervo, Grand Marnier, Apple Cider, Lime Juice, Cinnamon Sugar Rim, Apple Slice

**Pineapple Express**

House Made Pineapple Infused Coconut Water Rum, Cherry

**Bourbon Cider Cocktail**

Jim Beam, Apple Cider, Lemon Juice, Ginger Beer, Cinnamon Stick, Fresh Thyme Sprig

**Old Fashioned**

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

**Blackberry Sunset**

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

**Drafts (ask your server for local draft 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  
Maiepe Malbec, Mendoza, Argentina - 9/32  
Goughenheim Malbec, Santa Rosa - 8/28  
Old Vine Red, California - 11/40  
Dreaming Tree Crush Blend, California - 10/36  
Elouan Pinot Noir, Oregon- 18 ½ bottle

**White Wines**

Simi Chardonnay, California - 8/28  
B Side Chardonnay, California- 8/28  
Noah River Chardonnay, California - 9/32  
Cambria Chardonnay, Santa Maria, CA - 11/40

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  
Rosehaven Rose, Paso Robles, CA - 9/32  
Fattoria di Basciano, Rose, Italy – 8/28

**Sparkling Wines**

Duc De Valmer, France 5/18

Lamarca Prosecco Split, Italy - 9

Goughenheim 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 2020**

**Lemon Zest Crème 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

**Caramel Apple Hot Toddy**  
Hot Apple Cider, Apple Jack Brandy, Caramel Syrup, Whipped Cream, Caramel Drizzle 10

**Spiked Chai Latte**  
Hot Chai Tea, Jim Beam, Fireball, Simple Syrup, Whipped Cream, Cinnamon Sprinkle 10

**Coffee Nudge**  
Hot Coffee, Crème De Cocoa, Kahlua, Martell Brandy, Whipped Cream 10

