

**small plates**

**AMY'S PIMENTO CHEESE**

*white cheddar. warm pretzels. scallions.*

10

**FRIED GREEN TOMATOES**

*chimi churri aioli. crispy bacon. arugula salad.*

9

**CRISPY CALAMARI**

*fresh basil. pepperoncini.  
preserved lemon remoulade.*

12

**ARTICHOKE DIP FLATBREAD**

*grilled flatbread. parsley lemon. olive oil*

12

**LEMON ROSEMARY HUMMUS**

*crispy chickpeas. warm bread. olive oil.*

8

**BALSAMIC GLAZED BRUSSELS**

*bacon. sea salt.*

9

**AVOCADO PULL APART BREAD**

*uav ricotta. mozz. pepperoni sauce. rosemary oil.*

12

**LOADED CRISPY POTATOES**

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

9

**MAPLE SWEET POTATO FRIES**

*maple aioli.*

7

**TRUFFLE FRIES**

*fine herbs. parmesan, lusty monk mayo.*

6

**CHEF/OWNERS JON AND AMY FORTES**

**CHEF ED BULLOCK**

**SOUS CHEFS AARON TIMMONS. DARYL MORRIS.**

**MICHAEL WILSON.**

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

**please alert your server about any allergies.**



**“OLD TOWN” ROCK HILL**

**soups and salads**

**“ALMOST IN SEASON” TOMATO BISQUE**

*grilled cheese croutons.*

7

**BEEF “BARLEY” & SPRING VEGETABLE SOUP**

*boursin crostini.*

8

**KALE CAESAR SALAD**

*butter croutons. lemon caesar. parmesan frico.*

*(choice of shrimp or chicken)*

11

**\*WARM ASPARAGUS SALAD**

*sunny egg. roasted mushrooms. kale.*

*aged parmesan. truffle.*

12

**HAZELNUT CRUSTED GOAT CHEESE SALAD**

*roasted beets. citrus. strawberries. arugula.*

12

**SOUTHWEST CHICKEN SALAD**

*fried tortilla. guacamole. spring veggies.*

*aged cheddar. baby tomatoes. chipotle ranch.*

12

**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

**SPINACH-APPLE & CHICKEN SALAD**

*dried fruit. shaved veggies. candied walnuts.*

*red dragon cheddar. bacon. cider vinaigrette*

12

**SPRING 2022 LUNCH MENU**

**large plates**

**\*PAN ROASTED SALMON**

*roasted peppers. blistered tomatoes. artichokes.*

*kale. lemon drizzle.*

14

**SKILLET ROASTED SHRIMP AND GRITS**

*andouille sausage. sweet onions. peppers.*

*charred tomatoes. spinach.*

13

**GRILLED “NAKED” CHICKEN**

*farro risotto. garlicky spinach.*

*lime chicken bone jus.*

13

**\*PECAN CRUSTED CAROLINA TROUT**

*lemon herb risotto. asparagus. lemon butter.*

*peach chutney.*

13

**\*GRILLED BEEF BISTRO TENDER**

*truffle fries. asparagus. sauce.*

14

**MUSHROOM RAVIOLI**

*roasted mushrooms. tasso ham. spinach.*

*roasted peppers. herb jus.*

14

**BLACK COFFEE BBQ BABY BACK RIBS**

*baked aged cheddar mac n cheese. slaw*

*12 half rack 22 full rack*

**GRILLED CHICKEN FETTUCINI**

*mushrooms. fresh peas. pepperoni sauce. pesto.*

19

**THE DAILY MAC**

12

*(please ask you server for description)*

**sandwiches**

**\*\*“THE ORIGINAL FLIPSIDE BURGER”**

*bacon and onion jam. amy’s pimento cheese.*

*brioche. shredded lettuce.*

11

**PATTY MELT**

*2 floppy burgers. lots of american cheese.*

*caramelized onions. mustard mayo. lettuce.*

11

**OLD TOWN USA BBQ SLOPPY JOE**

*ancho peppers. pimento cheese. crispy onions.*

10

**MESSY BUTTERMILK FRIED CHICKEN**

*house pickles. maple mayo.*

*nashville hot oil. brioche.*

12

**FRIED GREEN TOMATO BLT**

*pimento cheese. smoked bacon. arugula.*

*breadsmith buttermilk bread.*

11

**CHICKEN SALAD SANDWICH**

*bacon. lettuce. celery. mayo. brioche.*

10

**GRILLED CHICKEN SANDWICH**

*avocado. pepper jack. chimi churri mayo. brioche.*

12

**OUR CUBAN**

*slow roasted pork. rosemary ham. swiss.*

*lusty monk mustard. house pickles.*

12

**ROASTED TURKEY “BLT”**

*smoked bacon. cheddar. vine ripe tomatoes.*

*lettuce. dukes mayo. breadsmith bread.*

10

**EGG SALAD BLT**

*lusty monk aioli. bacon. tomato. lettuce. brioche.*

10

**PASTRAMI REUBEN**

*lusty aioli. sauerkraut. swiss. marbled rye.*

12

