

**small plates**

**AMY'S PIMENTO CHEESE**

*white cheddar. warm pretzels. scallions.*  
9

**FRIED GREEN TOMATOES**

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

**BBQ SPICED SHRIMP SKEWERS**

*smoked bbq glaze. citrus arugula salad.*  
12

**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

**PEACHES & BURRATA CHEESE**

*toasted pistachio crunch. basil. ciabatta.  
peach honey vinaigrette.*  
11

**BALSAMIC GLAZED BRUSSELS**

*bacon. sea salt.*  
9

**LOADED CRISPY POTATOES**

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

**soups and salads**

**"ALMOST IN 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

**HAZELNUT CRUSTED GOAT CHEESE**

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

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

**Please alert your server about any allergies**



**SPRING 2021 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. arugula. aged cheddar. basil mayo.  
tomatoes. breadsmith bread.*  
10

**FRIED GREEN TOMATO BLT**

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

*flipside ratatouille. crispy street corn.  
smoked tomato butter. 25*

**\*CRAB STUFFED CAROLINA TROUT**

*herb risotto. marinated zucchini and tomato salsa.  
asparagus. lemon butter.  
26*

**\*BLACK COFFEE BBQ BABY BACK RIBS**

*baked aged cheddar mac n cheese. greens.  
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*

**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 succotash. crispy bacon.  
creamed corn. herb oil.  
26*

**THE FLIPSIDE SHRIMP AND GRITS**

*roasted shrimp. andouille sausage. spinach.  
caramelized onions. charred peppers. tomatoes.  
20*

**CHEF/OWNERS JON AND AMY FORTES**

**CHEF BRIAN TECH**

**SOUS CHEF NICK GOODWIN & JASON PORTER**

**\*ORDER SOUP OR SALAD WITH ENTREE AND A DESSERT FOR \$32**

**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

Goughenheim Cabernet, Santa Rosa - 9/32  
Maibe Malbec, Mendoza, Argentina - 9/32  
Goughenheim 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

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 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

