

small plates

AMY'S PIMENTO CHEESE

white cheddar. warm pretzels. scallions.
9

FRIED GREEN TOMATOES

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

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.
MP

CRISPY CRAB CAKES

lusty monk mayo. arugula & fennel.
15

SWEET POTATO FRIES

cinnamon sugar dust and maple aioli.
6

LEMON ROSEMARY HUMMUS

crispy chickpeas. warm bread. olive oil.
8

PICKLED 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

"JUST OUT OF SEASON" TOMATO BISQUE

grilled cheese croutons. crystallized basil.
6

TURKEY CHILI

sour cream. cheddar. scallions.
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.*
14

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



WINTER 2021 DINNER MENU

Sandwiches

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

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

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.*
14

LOCKPORT NY BEEF ON WECK

horseradish. au jus. breadsmith weck bun.
12

large plates

***NY STRIP STEAK**

*mushroom asparagus hash. boursin butter. demi
glaze.*
29 (\$5 supplement on 3 for \$32 menu)

***SKILLET ROASTED COLD WATER SALMON**

*roasted root vegetable. andouille sausage. lemon
butter. 25*

***CRAB STUFFED CAROLINA TROUT**

herb risotto. asparagus. lemon butter.
26

***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

***BROWN BUTTER ROASTED SEA SCALLOPS**

*sweet potato puree. roasted apples. kale. crispy
pork belly. herb oil. lemon butter*
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 & KYLE MARION

***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 Moltepucciano, 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

