

**All Menus**  
**Greenville Small Plate Crawl 2016**

**Bonefish Grill**

\$10 - AHI TUNA SASHIMI: PREMIUM SUSHI GRADE, SESAME SEARED RARE WASABI + PICKED GINGER

\$9 – CALAMARI: FLASH FRIED WITH PEPPERS + SWEET SPICY ASIAN SAUCE

\$8 - SAUCY SHRIMP: SAUTEED SHRIMP, LIME TOMATO GARLIC SAUCE, KALAMATA OLIVES, TOPPED WITH FETA

\$7 - WAGYU BEEF + GINGER POTSTICKERS: PAN-SEARED WITH CRISPY ONIONS, THAI PEPPERS + SOY SAUCE

\$6 - BANG BANG SHRIMP: CRISPY, TOSSED IN CREAMY, SPICY SAUCE

\$5 - COCONUT PIE: CREAMY COCONUT CUSTARD, MYERS'S RUM SAUCE, FRESH WHIPPED CREAM

**Brazwells**

Chicken Kabobs - Chicken and veggies slow roasted in our special sauce. Served on top of a bed of rice- \$4

Tuna Nachos- Thin sliced Ahi Tuna and nacho fixings served on chips- \$5

Matheny Sliders- Our signature burger in petite size! - \$5

Humus Sampler- Roasted hummus served with veggies and pita bread- \$4

**Breakwater**

Soup de Jour \$3: chef's choice

Pimento Cheese Plate \$6: House-made Pimento cheese served with flat-bread crackers

New Orleans style BBQ Butter Mussels \$7: New Orleans style BBQ, butter, green onion

Cajun Jambalaya \$9: Andouille sausage, shrimp, mussels, over Louisiana rice

Mini Short Ribs \$8: Mashed potatoes, green beans, mushroom jus

Tenderloin Medallions \$10: 3oz of grilled Tenderloin served Medium over a fried Risotto Cake with Truffle demi-glace

### CityRange Greenville

KOBE BEEF BOMBS \$10: Kobe beef meatballs and bourbon teriyaki demi flavor explosion

UMAMI \$10: Foie gras atop sweet carrot cake with blueberry chipotle puree

MARGHERITA FLATBREAD \$6: Flatbread with fresh buffalo mozzarella, roma tomatoes and frisee

PIG WINGS \$4: Fried pork shank glazed with berry-chipotle sauce, with a chow chow relish

GHOST PEPPER CHILI NACHOS \$5: Crispy corn tortillas topped with our prime rib chili, ghost cheese sauce Finished with fresh pico de gallo

### Coffee Underground

Smoked Turkey & Apple on Sourdough \$4: House Smoked Turkey Breast & a Thick Slice of Granny Smith Apple, with Parm-Dill Sauce Served with Kettle Chips

Bistro Slider \$5: Meatloaf Patty Topped with Sharp Cheddar, Grilled Red Onion, Lettuce & Tomato, with Chipotle Mustard Served with House Fries & a Baby Dill.

Crispy Crabby Tom \$5.25: Mini Crab Cakes, Fried Green Tomatoes & Sweet Potato Fries Drizzled with Sweet Hot Mustard

Stuffed French Toast...A Taste of Brunch! \$5.50: Cranberry Bread Stuffed with Honey Cream Cheese & Gala Apples. Served with Fresh Fruit

Sweet Delights Sampler \$6.25: Traditional Tiramisu with Brandy, Mocha Cheesecake with Raspberry Puree & a Piece of Our Signature Strawberry Cake

Chai Tea-ni \$6.50: Six & Twenty Old Money Whiskey Shaken with Spiced Chai Tea Latte

### Grill Marks

Slider (served with Fries) \$6

Marks Pimento Cheese Poppers \$5

Mug of Soup \$4

Loaded Mac & Cheese \$6

Truffle Chips \$3

Bleu Cheese & Bacon Chips \$3

## Halls Chophouse

Short Ribs Sous Vide: 24 hour sous vide short ribs with parmesan polenta and bordelaise sauce \$10

Blackened Salmon Salad: Asian pears, oranges, buttermilk blue cheese, candied pecans, tossed with white balsamic vinaigrette \$9

Crispy Pig Tails: Crispy pig tails, General Tso's and spiced peanuts \$6

Seared Scallop: Seared sea scallop, trio of caviars, citrus segments, crème fraiche \$8

Cookies & Milk: 2 Homemade Oreos served with milk \$5

South Grain: Street Six and Twenty "5-Grain", Galliano, with orange zest \$10

## The Hungry Drover

Tropical Jerk Chicken Salad with Grilled Cuban Bread--\$5: Fresh local greens, red onions, tropical fruit, jerk chicken, served with grilled homemade Cuban bread. Choice of dressings available but we recommend the fruit chutney or chili cinnamon with this salad.

Shrimp and Grits served with either savory collards or tomato gravy-\$6: Sautéed shrimp seasoned with spices, red bell peppers, red onion, bacon and served over creamy grits with either tomato gravy or savory collards

Caribbean Pork Burger Sliders (2) and Cilantro Jalapeno Slaw-\$5: Seasoned with Caribbean spices, pork burgers are grilled and topped with our own peach/pepper chutney and served with cilantro jalapeno slaw. Pork is from Greenbrier Farms

Bacon-Garlic Pork Burger Sliders (2) and Drover Slaw--\$5: Bacon and garlic infused in the pork burger, topped with Swiss cheese and Dijon mustard, served with Drover slaw. Pork is from Greenbrier Farms

Smokey Bacon Tomato Pie served with Creamy Grits-\$5: Our house special, smoky bacon tomato pie is filled with cheesy goodness and lots of bacon, tomatoes in an egg base, served aside creamy grits.

Baked Sourdough French Toast with maple syrup and side of bacon.-\$4: Our homemade sourdough is baked into a rich custard that will satisfy your cravings for comfort. Served with bacon and maple syrup.

Smoked BBQ Grit Bowl-\$5: Our smoked BBQ served over local non GMO milled yellow grits from local provider, Colonial Milling of Pauline SC.

### Kilwins

Plate 1 - Cookies & Cake Ice Cream Cake (\$4): A party in every bite! A layer of our Original Recipe Chocolate Chip Cookie Dough Ice Cream, a layer of dark chocolate cake, and a layer of Kilwins Cookies & Cream Ice Cream get covered in buttercream frosting and cheery sprinkles.

Plate 2 - Grasshopper Ice Cream Cake (\$4): One layer each of our Original Recipe Mint Chocolate Chip & Cappuccino Chocolate Chip ice cream sandwich our dark chocolate cake, with layers of rich fudge topping then covered in crushed chocolate sandwich cookies.

Plate 3 - Made In Store Confections (\$5): Sea Salt Caramel Apple, Our Signature Turtle Fudge, Chocolate Pretzel Rod, Pecan Praline

Plate 4 - Dark Chocolate Lover's (\$6): Dark Chocolate Truffle, Elite Almond Bark, Dark Chocolate Raspberry Cream, Dark Chocolate Orange Peel

### Larkin's on the River

Larkin's She Crab Soup - bowl \$8

Shrimp and Grit's Martini \$8

Low Country Crab Cake Sandwich with Chips \$10

Three Braised Short Rib Sliders with Chips \$10

Debragga Dry-Aged Bacon Cheese Burger with Chips \$10

Classic Chicken Caesar \$10

Larkin's Signature Parmesan Truffle Fries \$6

Sweet Potato Fries with Warm Bacon Dressing \$5

### The Lazy Goat

Harissa Spiced Hummus crisp veggies, warm pita \$7

Toasted Garlic shrimp blistered tomatoes, feta, ouzo, arugula \$9

Tomato Mozzarella Pizza: housemade tomato sauce, fresh mozzarella, olive oil, basil \$10

Mediterranean Pimento Cheese \$5

Roasted Mussels & Chorizo: white wine, thyme butter, Parmesan biscotti, ciabatta bread \$10

The Carolina Cooler (Six & Twenty Spirits Challenge): Six & Twenty Old Money, Agave Nectar, Mint, Lime and Ginger Ale \$9

### M. Judson Booksellers

House-made Smoked Gouda Pimento Cheese with warm toasted, locally-made Stecca bread \$5

Mini browned butter Rice Krispie treats from the Smitten Kitchen cookbook \$1

## The Nose Dive

Oyster Eggs: Deviled eggs topped with fried oysters and creole aioli. \$8

Bacon Jam Sliders: Thick sliced cheddar, bacon jam, and crispy onion straws served with fries. \$10

Buffalo Tater Tots: Herbed tots, hot sauce, bleu cheese vin. \$8

Dive Taco: Pulled pork or chicken, honey ancho sauce, guac, pickled onions, queso. \$8

Bacon Brownie: Candied bacon, double chocolate brownie. \$4

Tangerine Twenty (Six & Twenty Spirits Challenge): Six & Twenty 5 Grain, Fresh Tangerine Juice, Tangerine/Sumac Shrub, Fernet Branca 10\$

## Oil & Vinegar

*Taste of the Mediterranean Appetizer Plate \$5*

Let your taste buds take a tour of the Mediterranean

- \* Filo Cup with Chicken Mojo Verde
- \* Pesto alla Genovese Crostini with cherry tomato
- \* Smoked Paprika Chickpea Pita Pocket with Tzatziki Sauce, Red Pepper & Cucumber Slaw
- \* Spinach Salad with Lemon-Pomegranate dressing, Goat cheese and Pepitas
- \* Spanish Olives

*Tuscan Pasta Plate \$5*

Visit Tuscany as you savor

- \* Tuscan Pasta with Sun-dried Tomatoes, Broccoli, and Sicilian Dipper Chicken accompanied by our Toscana Crackers

*Dessert Plate \$5*

An indulgent trio of desserts

- \* Decadent Blood Orange Brownie drizzled with Orange Blossom Honey and Grand Marnier
- \* Amaretti with Pistachio Crème\* Strawberries with Balsamic Glaze

*Spritzers \$1.50*

Mango Vinegar and Orange Spritzer

Peach Vinegar Spritzer

## Passerelle Bistro

escargot with blue cheese \$7

mussels passerelle \$8

goat cheese tart with bacon and leeks \$6

choucroute garnie \$10

apricot tatin \$5

frites persillade with truffle aioli \$5

Le Fleur du Sud (Six & Twenty Spirits Challenge): Six & Twenty 5 Grain, Domain Canton Liqueur, Crème de Violet, lemon, soda \$9

### [Pink Mama's Ice Cream](#)

Fire & Ice \$7: Dark chocolate chili dipped Pink Mama's original waffle bowl topped with 2 scoops of Midnight Caramel River ice cream, spicy roasted pecans, whip cream & a cherry

Pink Mama's Custom Select \$5: Homemade Lavender White Chocolate Ice Cream served in a cup or homemade waffle cone

Pink Mama's Custom Select \$5: Pink Mother Load- mixed in-house vanilla almond ice cream with Oreos, chocolate chip cookies, and mini chocolate chips served in a cup or homemade waffle cone

Sea Turtle Brownie Sundae \$7: Homemade brownie with caramel, sea salt, and roasted pecans topped with your choice of ice cream caramel drizzle whip cream and a cherry

### [Pomegranate on Main](#)

Soup of the Day \$3

Hummus Sampler \$5: -our popular traditional hummus and roasted red pepper hummus served with our flatbread

Rack of Lamb \$8: -rosemary marinade, charbroiled and served with basmati rice mixed with lentils and golden raisins

Fesenjan Stew \$5: -a savory stew of chicken breast slow cooked in a finely ground walnut and pomegranate sauce, served with white basmati rice

Grilled Shrimp on Salad \$6:-marinated jumbo shrimp, charbroiled, served over a mixture of seasonal greens, tomato, red onion, cucumber and Persian citrus dressing

Traditional Persian Ice Cream \$3: -saffron, pistachio and rosewater

Half pour of Pomegranate Martini \$4: -Pama, a pomegranate liqueur, and Svedka Vodka. Shaken with ice and served in a chilled martini glass.

Half pour of Pomegranate Royal \$4: -Veuve Du Vernay Champagne with a splash of pomegranate liqueur.

## Restaurant 17

The Bubbly Ginger / 10: Six and Twenty Five Grain Whisky, Yellow Chartreuse, Crystallized Ginger, Whey, Egg White

Smoked High Valley Farms Trout Spread / 8: Pickled Shallot, Golden Celery, Dill, Sourdough Pumpernickel Crisp

Border Springs Lamb Tartare / 9: Vietnamese Dressing, Harissa Yogurt, Charred Onion, Cucumber, Bibb, Pheasant Egg

Duck Egg Spaghetti Cacio e Pepe / 10: Parmesan, Herbs, Olive Oil, Egg Yolk

Bahamian Salted Bass Fritters / 7: Calabrian Chili, Herb Puree, Bitter Greens, Fennel, Jardiniere

Split Creek Farms Goat's Milk Panna Cotta / 9: Anise Crisp, Pickled Blueberry, Crystallized Ginger, Mint

## Rick's Deli & Market

Blackened Fish Taco and Texas Caviar Salad \$4

Bacon Cheeseburger Slider with Fries \$5

Small Plate Tomato Caprese \$4

Small Plate Rick's Chopped Salad \$5

Small Plate Chicken Piccata with Rice \$7

Small Plate Herb Encrusted Salmon with Sautéed Vegetables \$8

## Roost

Greenville Hot Chicken \$6: Gherkins, Smoked Blue Cheese Slaw, Bacon Brushed Focaccia

Lobster Mac 'N' Cheese Dog \$7: Truffle Oil, Smoked Sausage, Lusty Monk Mustard, Ritz Crumble

Duck Taco \$6: Confit, Cilantro, Cotija Cheese, Pico de Gallo, Crema

Tennessee Mud \$5: Pistachios, Sea Salt, Oreo Dirt, Mint

Drink Special

The Six and Tiki \$8: Six & Twenty Five Grain Whiskey, Lime, Grapefruit Juice, Pineapple Juice, Tiki Bitters

## Shortfields

Shortfields White Wings: Pepper Jack, Jalapeno, Chicken Tender, Bacon, Ranch Dressing \$4

Fruit Nachos: Corn Tortillas, Chicken, Cheese, Lettuce, Jalapenos, Sour Cream, Guacamole, Seasonal Fruit & Pico De Gallo \$5

Fire Roasted Red Pepper Pimento Cheese: Grilled Scallions, Tortilla Chips \$4

Hickory Smoked Rainbow Trout Dip: Shallots, Goat Cheese, Pita Chips \$5

Beer Braised Shortrib Ravioli: Red Wine Candied Onions, Wilted Frisee, Natural Jus, Shaved Romano Cheese \$8

Lobster Risotto: Butter Poached Maine Lobster Tail, Parmesan, Herbs \$9

Seared Sea Scallops Florentine: Garlic, Spinach, Heirloom Tomatoes, White Wine Cream Sauce \$10

Chocolate Mousse: Dark Chocolate Cup, Vanilla Chantilly Cream, White Chocolate Dipped Strawberry, Bourbon Drizzle \$3

Cheesecake Sampler: Choose 3 of any of our homemade cheesecakes \$6

## Sidewall Pizza

Breadsticks - \$2: Two pizza dough twists baked with olive oil & Italian herbs, served with warm crushed tomato sauce

Pear Salad - \$7: Sliced pears, dried cranberries, red onion, maple cinnamon candied walnuts, blue cheese, organic baby spinach, fig balsamic vinaigrette

Smoky Salad - \$6: roasted corn, roasted broccoli, grape tomatoes, red onion, goat cheese, smoky candied walnuts, organic spring mix, basil dressing

Roasted Salad - \$6: roasted shaved Brussels sprouts, roasted butternut squash, blue cheese, kale, roasted garlic dressing

Greek Salad - \$6: kalamata olives, roasted red peppers, sundried tomatoes, red onion, feta cheese, organic spring mix, red wine vinaigrette dressing

Arugula Salad - \$5: sundried tomatoes, toasted pepitas, goat cheese, arugula, balsamic vinaigrette

House Salad - \$5: roasted chickpeas, red onion, feta cheese, organic spring mix, apple cider vinaigrette



Slice of Pizza - \$4

- Hot Hawaiian: bacon, prosciutto, roasted pineapple, fresh jalapenos, crushed tomato sauce, mozzarella
- Protein: bacon, sausage, pepperoni, prosciutto, crushed tomato sauce, mozzarella, pecorino
- Tommy: caramelized onions, mushrooms, spinach, peppadew peppers, roasted garlic sauce, mozzarella, pecorino
- Roasted Mushroom: shiitake, oyster, crimini & button mushrooms roasted with garlic, shallots, butter, white wine & fresh herbs, roasted garlic sauce, mozzarella, pecorino

Homemade Ice Cream - Bowl \$4 - Soda Float \$5: Flavor of the Day, Vanilla, Dairy-Free (Coconut Milk) Vanilla, or Dairy-Free (Coconut Milk) Chocolate

### Soby's

Spicy Pimento cheese, crispy pita, pickled okra \$5

Crab Cake small plate \$10

Biscuits and Ham, country style prosciutto, cane syrup, smoke sea salt butter \$8

Fried Pickles, Cheddar fondue, chives \$4

Smoked salmon dip Lavash, jalapeño relish \$6

Old Money Peach Honey (Six & Twenty Spirits Challenge): Six & Twenty Old Money, Honey, White Peach Puree, Lemonade \$9

### Sushi Yama

Beef Negimaki- Thin sliced beef wrapped around scallion, American cheese, teriyaki sauce \$6

V- Tree Hugger Roll- Ede mame hummus, mango, shaved almonds, local honey \$5

Shooter spoon sampler- Jerk seared tuna, jalapeño yellowtail, tuna poke, Cajun beef tataki \$7

Surf n Turf Roll- Crab salad, tempura asparagus, seared steak, pesto, truffle sprouts \$7

Loli pop wings- Teriyaki wings \$5

V- Ede mame dumplings- Ede mame mousse, truffle oil, sweet sake sauce \$6

V- vegan optins

## Tandem Creperie

### Crepes

Crepe Dog: All beef hot dog wrapped in a hearty cornmeal crepe. Topped with house made smoky bourbon maple ketchup and yellow mustard. \$5.50

Lemon & Blueberry: Lemon zest and raw sugar melted inside our classic white batter crepe. Topped with house made blueberry compote and whipped cream. \$4

### Drinks

Affogatto: Rich vanilla ice-cream spritzed with cinnamon and covered with a shot of espresso. \$3

Espresso Cream Soda: Double shot espresso, House made vanilla syrup, and cream. \$3

## Upcountry Provisions

Balsamic Chicken bites with horseradish aioli \$4.00

Seasonal soup with stecca (\$cup/\$bowl) \$4/6.50

Spreads & Breads - hummus, chutney and pimento cheese with toasted bread that we have on hand \$5

Caprese Salad with stecca \$6.00

Avo Blue Cheese Salad \$4.00

Warm Bacon Salad \$4.50

Half Entree (Sandwich, salad or wrap) \$7.00

Dessert (two for \$5 and three for \$7) \$5/\$7

## Whistle Stop Cafe

Fried Green Tomatoes \$4

Slow Braised Short Ribs over Truffle Mashed potatoes \$8

Shrimp and Grits \$8

Veggie Flat Bread \$5

Crispy Fried Duck Wing Toasted in Teriyaki Mayo \$9

### **Six & Twenty Spirits Challenge Cocktail:**

Iron Clad Sour \$6 - Six and Twenty 5 grain, St. Germain, Fresh Lemon, Fresh Lime, Simple syrup, Shaken served in a Rocks glass with Cherry Orange Garnish.