



Clover Harvest

\$35/person

STARTER

SELECT ONE

HOUSE SALAD SPECIAL BUTTER LETTUCE AND ESSENTIALS WITH HOUSE MADE CANDIED JALAPEÑO BACON CRUMBLES AND YOUR CHOICE OF HOUSE MADE DRESSING

PORK BELLY BRAISED PORK BELLY AND JALAPEÑO APPLE SLAW

MAIN COURSE

SELECT ONE

SHRIMP AND GRITS HOUSE MADE GOUDA GRITS, CHARGILLED SALTWATERS SHRIMP, SIGNATURE GRAVY

KOREAN STYLE CHICKEN SANDWICH FRIED CHICKEN TOSSED IN HOUSE GOCHUCHANG SAUCE, JALAPEÑO APPLE SLAW, YUM YUM SAUCE

DESSERT

SELECT ONE

BANANA PUDDING





Epic Chophouse

\$55/person

APPETIZER SELECT ONE

BACON! CANDIED SRIRACHA THICK SMOKED BACON WITH BUTTERMILK HERB DIP

SHANGHAI SHRIMP 8 JUMBO SHRIMP LIGHTLY BREADED AND FRIED WITH A SWEET TANGY SAUCE

STARTER SALAD SELECT ONE

EPIC HOUSE SALAD MIXED GREENS, TOMATOES, CUCUMBERS, ONION, CHOPPED EGG, SMITHFIELD HAM, BACON, AND HERBED CROUTONS

EPIC CEASAR SALAD ROASTED ROMA TOMATOES, HERBED CROUTONS, SPICED PECANS, AGED ROMANO TOSSED WITH CRISP ROMAINE

ENTRÉE SELECT ONE

HORSERADISH CRUSTED ANTARCTIC SIXTY SOUTH SALMON
PAN SEARED OVER ROASTED GARLIC-ARUGULA-ROMANO RISOTTO AND ROASTED VEGETABLE MEDLEY

SMOKIN' HOT COUPLE 3 MEDALLIONS OF AGED FILET MIGNON AND 8 GULF SHRIMP SEASONED WITH A SMOKEY-CAJUN SPICE, PAN BLACKENED WITH HERBED BUTTER SAUCE AND CREOLE REMOULADE WITH YUKON GOLD MASHED POTATOES

RIBEYE 104 SOUTH, AN EPIC ORIGINAL 14 OZ. AGED RIBEYE WITH ROASTED GARLIC BRIE BUTTER AND SMOKED SALT SERVED WITH A BAKED POTATO YOUR WAY



The Flipside Café

\$35/person

STARTER
SELECT ONE

SOUP OR SALAD

*WARM ASPARAGUS AND GOAT CHEESE SALAD
AVAILABLE AT AN ADDITIONAL COST

MAIN COURSE
SELECT ONE

ANY LARGE PLATE OPTION

*NEW YORK STRIP STEAK AVAILABLE AT
AN ADDITIONAL COST

DESSERT
SELECT ONE

ANY FEATURED DESSERT



The Flipside

\$34/person

STARTER
SELECT ONE
SOUP OR SALAD

***WARM ASPARAGUS AND GOAT CHEESE SALAD**
AVAILABLE AT AN ADDITIONAL COST

MAIN COURSE
SELECT ONE

ANY LARGE PLATE OPTION

***NEW YORK STRIP STEAK AND SCALLOPS**
AVAILABLE AT AN ADDITIONAL COST

DESSERT
SELECT ONE
ANY FEATURED DESSERT



**Illumination Wines & Brie's
Boards
\$35/person**

**APPETIZER
SELECT ONE**

**CHARCUTERIE DUO
CAPRESE SALAD**

**ENTRÉE
SELECT ONE**

**FLATBREAD
MEATBALLS & CROSTINIS
CHICKEN SALAD SANDWICH**

**DESSERT
SELECT ONE**

**CHOCOLATE PARFAIT
FRUIT PARFAIT
DESSERT OF THE WEEK**



Legal Remedy Brewing \$30/person

APPETIZER
SELECT ONE

SMOKED MEATBALLS SERVED WITH HOUSE MADE
SPICY BBQ

ENTRÉE
SELECT ONE

CHICKEN SCAMPI SAUTÉED CHICKEN, WHITE WINE,
BUTTER, AND GARLIC SAUCE, TOSSED IN LINGUINE

SHRIMP SCAMPI SAUTÉED SHRIMP, WHITE WINE,
BUTTER, AND GARLIC SAUCE, TOSSED IN LINGUINE

DESSERT
SELECT
ONE

ROOT BEER FLOAT LEGAL REMEDY BREWING ROOT
BEER, TWO SCCOPS OF VANILLA ICE CREAM



YoCo TASTE TRAIL
YORK COUNTY • SOUTH CAROLINA

Napa \$45/person

APPETIZER SELECT ONE

- CAST IRON MEATBALLS** FRESH GROUND PORK & BEEF
MEATBALLS, MOZZARELLA, POMODORO, BASIL
- HERB WHIPPED GOAT CHEESE** PICKLED BLACKBERRIES,
PISTACHIO, TRUFFLE HONEY, CROSTINI
- NAPA SALAD** ARTISANAL GREENS, PEACHES, PICKLED
ONION, GORGONZOLA, CHAMPAGNE VINAIGRETTE

ENTRÉE SELECT ONE

- PAN-SEARED SALMON** STEWED SEA-ISLAND PEAS, KALE,
CITRUS BEURRE BLANC
- BRAISED SHORT RIBS** CREAMY POTATO, LEEK & MUSHROOM
HASH, SMOKED BLUEBERRY JUS
- PAN-ROASTED CHICKEN** LEMONGRASS CARROT PURÉE,
TRUMPET MUSHROOMS, SPRING ONION, LEMON THYME JUS
- MUSHROOM RAVIOLI** CRISPY MUSHROOMS, SHAVED
PARMESAN, TRUFFLE OIL, PORCINI CREAM SAUCE

DESSERT SELECT ONE

- FLOURLESS CHOCOLATE CAKE** VANILLA CHANTILLY,
STRAWBERRIES
- LEMON BLUEBERRY TART** SHORT CRUST TART, LEMON CURD,
MACERATED BLUEBERRIES, BLUEBERRY COULIS



Old Town Kitchen & Cocktails

\$55/person

STARTER

SELECT ONE

HEIRLOOM SALAD MARINATED HEIRLOOM TOMATOES, CUCUMBER, PICKLED RED ONION, QUINOA, FARMSTEAD CHEESE, HERB VERDE
RAINBOW CARROT TART LOCAL GLAZED CARROTS, HOUSEMADE TART, PECAN STREUSEL, HOT HONEY

MAIN COURSE

SELECT ONE

THE FRESH CATCH FRESH GRILLED WHITEFISH, LEMON HERB COMPOUND BUTTER, CHARRED LOCAL GREENS, ROOT VEGETABLE PUREE HERITAGE
PORK TENDERLOIN SMOKED LOCAL PORK TENDERLOIN MEDALLIONS, PEPPER HASH, CHARRED LOCAL GREENS, SWEET POTATO PUREE
BBQ DUCK LEG WHOLE DUCK LEG CONFIT, SUMMER SUCCOTASH, SAUTEED BRUSSELS

DESSERT

SELECT ONE

WARM BANANA PUDDING HOUSE PUDDING, BANANA, VANILLA WAFERS, MERENGUE
FRESH BERRY TART HOUSE TART, CREAM CHEESE MOUSE, LOCAL BERRIES, MINT





The Pump House

\$45/person

STARTER

SELECT ONE

SHRIMP COCKTAIL OLD BAY & CITRUS BOILED JUMBO SHRIMP,
COCKTAIL SAUCE, CAROLINA WHITE SAUCE

FRIED GREEN TOMATOES CRACKER MEAL, PIMENTO CHEESE,
TOMATO JAM ROASTED POBLANO RANCH

CHOPPED ICEBERG WEDGE SMOKED BACON, GORGONZOLA,
EGG, SHAVED SPRING RADISH, CARROT, GRAPE TOMATOES,
FINE HERBES, ROASTED POBLANO RANCH

MAIN COURSE

SELECT ONE

SLOW ROASTED HALF CHICKEN CHARRED BROCCOLINI,
MADEIRA & PARMESAN CREAM SAUCE

SHRIMP & ANSON MILLS GRITS JUMBO WHITE SHRIMP,
HEIRLOOM GRITS, TASSO HAM, ROASTED SWEET PEPPERS,
CREOLE WHITE WINE CREAM SAUCE

BRAISED SHORT RIBS GARLIC MASHED POTATOES, SEASONAL
ROOT VEGETABLES, RED WINE GRAVY

GRILLED PORTOBELLO MUSHROOM TOMATOES, BROCCOLINI,
CARROT & ORANGE PURÉE

DESSERT

SELECT ONE

MOLTEN LAVA CAKE GLUTEN FREE CHOCOLATE CAKE, DARK
CHOCOLATE GANACHE, VANILLA CHANTILLY, CHOCOLATE
SAUCE, SEASONAL BERRIES

SUMMER BERRY TART SEASONAL BERRIES, PASTRY CREAM,
APRICOT GLAZE, SHORT CRUST



YOLO TASTE TRAIL

YORK COUNTY • SOUTH CAROLINA

Salmeri's Italian Kitchen

\$32/person

APPETIZER

SELECT ONE

BABY MIXED GREEN SALAD SHAVED VEGGIES, POINT REYES TOMA, MARCONA ALMONDS, WHITE BALSAMIC VIN.

SALMERI'S CAESAR PARMESAN FRICO, LEMONY CAESAR, ROSEMARY FOCACCIA CROUTONS

SALMERI'S CAPRESE SALAD HEIRLOOM TOMATOES, BASIL, FRESH MOZZARELLA, OLIVE OIL, BALSAMIC SYRUP, CIABATTA CRUMBS

STRAWBERRY AND BURRATA SALAD PISTACHIO, ARUGULA, PICKLED ONION, OLIVE OIL, CHIBATTA, BASIL

CHOPPED SALAD TOMATOES, OLIVES, PEPPEROCINI, BACON, CRISPY PASTA, CITRUS VINAIGRETTE

VEGETABLE TORTELLINI SOUP MUSHROOMS, SPINACH, EGGPLANT, TOMATO, PARMESAN

CREAMY CHICKEN AND MUSHROOM SOUP FRESH HERBS, SPRINGER MOUNTAIN CHICKEN

ENTRÉE

SELECT ONE

LOBSTER AND SHRIMP RAVIOLI SPINACH, ROASTED TOMATOES, ASPARAGUS, VODKA TARRAGON PINK SAUCE, EVOO CRUMBS

DYLAN'S CHICKEN ALFREDO PARMESAN CRUSTED FRIED CHICKEN, BROCCOLI, BUCATINI PASTA, AGED PARMESAN

CAJUN SHRIMP FETTUCCHINE ROASTED MUSHROOMS, SPINACH, RED PEPPER ALFREO

JASON'S BAKED PENNE MOZZARELLA, PROVOLONE, RICOTTA, PARMESAN, FENNEL SAUSAGE, HOUSE GRAVY

BRENNAN'S BOLOGNESE MEATBALLS, FENNEL SAUSAGE, SHORT RIBS, SAUCE, PAPPARDELLE, PESTO

CHICKEN PARMESAN PARMESAN CRUSTED CHICKEN, HOUSE GRAVY, MOZZARELLA, SERVED OVER BUCATINI ALFREDO

URBAN GOURMET FARMS MUSHROOM RAVIOLI TASSO HAM, OVEN ROASTED PEPPERS, BASIL, GARLIC CREAM

SPRING VEGETABLE SPRING TORTELLINI SUMMER PEAS, SQUASH, ZUCCHINI, PEPPERS, WHITE WINE, GARLIC

PENNE CARBONARA SMOKED BACON, PARMESAN CREAM, GRILLED CHICKEN, SPINACHE

PESTO SALMON PASTA BLISTERED TOMATOES, SPINACH, ARTICHOKE, OLIVE OIL, HOUSE MADE GARLIC BREADCRUMBS

SIMPLE PASTA PICK A SAUCE (OLIVE OIL AND GARLIC, SIMPLE MARINARA, ALFREDO, CAJUN ALFREDO, PESTO CREAM) PICK A PASTA (PENNE OR BUCATINI) ADD A MEAT (CHICKEN, MEATBALLS, SHRIMP, OR SALMON)

DESSERT

SELECT ONE

CALLEBAUT CHOCOLATE TIRAMISU ESPRESSO CHOCOLATE, MASCARPONE CREAM, COCOA NIB, BISCOTTI CRUMBLE

STRAWBERRY CHEESECAKE LOCAL BERRIES, SWEET CREAM, CRACKER CRUNCH



Soco Grille

\$35/person

STARTER
SELECT ONE

SOUTHERN CHICKEN EGGROLLS
PIMENTO CHEESE BITES

MAIN COURSE
SELECT ONE

RICE PADDY CHICKEN GRILLED CHICKEN TOPPED IN A
TARRAGON DIJON SAUCE SERVED OVER MASHED
POTATOES **SMOTHERED FLOUNDER** GRILLED FLOUNDER
SMOTHERED IN A CAJUN CRAB CREAM SAUCE SERVED
WITH RICE AND GREEN BEANS

DESSERT
SELECT ONE

BLACKBERRY COBBLER SERVED WITH ICE CREAM
BROWNIE CHEESECAKE STACK PUDDING





Towne Tavern \$50 for Two Dine-In OR To-Go

DRINK
SELECT ONE

TWO PINTS OF ANY DRAFT BEER
TWO NON-ALCOHOLIC BEVERAGES

STARTER

CHICKEN WINGS

ENTRÉE

FULL RACK OF BABY BACK RIBS





Carolina Chocolate Company

FREE SCOOP OF
ICE CREAM WITH
ANY PURCHASE!

