



**3 COURSES FOR \$45**

**STARTER**

Blackened Shrimp Risotto - aged parmesan risotto, comeback sauce.

**ENTREE**

Balsamic Glazed Petite Sirloin - loaded mashed potatoes, fried corn, demi

**DESSERT**

Lemon Pound Cake - peaches and cream



**Address:**

129 Caldwell St. , Rock Hill, SC 29730

**Phone:**

(803) 324-3547



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# FM EATERY

## 4 COURSES FOR \$48

### **SALAD**

**Choice of**

Strawberry Salad or Bibb Salad

### **STARTER**

**Choice of**

Smoked Burrata or Diver Scallops

### **ENTREE**

**Choice of**

Cheerwine Braised Beef Short Ribs or  
Risotto di Pesce

### **DESSERT**

**Choice of**

Fried Apple Pie or Bitter Chocolate Pots  
de Creme

**\*\*PLEASE NOTE THAT THIS  
MENU WILL NOT AVAILABLE ON 8/27.  
FM EATERY WILL BE HOSTING A  
PRIVATE EVENT\*\***





**Address:**

526 Mercantile Pl , Fort Mill,  
SC 29715

**Phone:**

(803) 396-0285

**SALMERI'S**  
ITALIAN KITCHEN

YoCo Taste Trail Menu

August 24th-31st, 2024

\$50/Person

Starter

Tuscan Tomato Bisque

Grilled Cheese Croutons. Cristalized Basil

Entree

Slow Braised Veal Shank Osso Buco

Farro. Port Wine Reduction. Grilled Broccolini. Gremolata.

Dessert

Chocolate Lava Budino Cake

Madagascar Vanilla Bean Ice Cream. Biscotti Crumble.



**THE SOCIAL CORK**  
*Wine Bar*

**\$40/PER PERSON**

**DRINK**

**Pick One**

Glass of wine, beer, or cocktail up to \$14

**STARTER**

**Pick One**

Mini Shrimp Cocktail Side, Tuscan Salad,  
Individual Cheese and Meat Board,  
Bruschetta, Classic Caprese

**ENTREE**

**Pick One**

Mama's Homemade Meatballs, Crab  
Cakes with Grilled Veggies, Crab Stuffed  
Mushrooms, Chicken or Veggie  
Quesadilla, Any Flatbread

**DESSERT**

**Pick one**

Affogato, Cheesecake, Individual  
Chocolate Fondue



# YOCO TASTE TRAIL 8/24-8/31

3 COURSES FOR \$25

MAKE IT A DATE! TWO MEALS FOR \$45

## COURSE 1

- SELECT ONE -

SALMON CARPACCIO\*

lime and lemongrass zest, truffle oil, micro greens

YELLOWTAIL PONZU SASHIMI\*

ponzu sauce, jalapeño, sriracha, micro greens, truffle oil

## COURSE 2

- SELECT ONE -

KUNG FU CRUNCH\* salmon, avocado, scallions, cream cheese,  
topped with spicy tuna, unagi sauce, spicy aioli, tempura flakes

FIRECRACKER\* tempura shrimp, cucumber, avocado, yamagobo,  
scallions, topped with spicy tuna, sriracha, spicy aioli, masago

RAINBOW\* salmon, tuna, unagi, yellowtail,  
surimi salad, cucumber, avocado

BLOSSOM\* spicy tuna, cucumber topped with tuna, salmon,  
yellowtail, avocado, shrimp, kimchi sauce, green onion

## COURSE 3

MATCHA OR YUZU CHEESECAKE  
served with a berry sauce + a white chocolate  
covered candied orange



[whitakersbar.com](http://whitakersbar.com)  
[@whitakersformill](https://twitter.com/whitakersformill)

\*These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.