



Address:

1007 Old North Main St,
Clover, SC 29710

Phone:

(803) 810-6082



3 COURSES FOR \$45

STARTER

Choice of

Loaded Baked Potato Soup

or

Seasonal Charcuterie Board with Windy Hill Apples and Maple Allspice Almonds

ENTREE

Choice of

NC Rainbow Trout with house
chimichurri & Bush-N-Vine Grape
Tomatoes

or

Avocado and Couscous Salad with house
dressing and roasted spiced chickpeas
(option to add grilled chicken)

DESSERT

Choice of

Caramel Apple Cake with Windy Hill
Apples

or

Tiramisu





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



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





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****



Green Space & Bear Walrus

ONLY AVAILABLE 8/30

\$38/PER PERSON

DRINK

Glass of Champagne

STARTER

Cheddar Biscuits

ENTREE

6 Oysters
1/2 lb Shrimp

DESSERT

Key Lime Pie





\$25/PER PERSON

APPETIZER, ENTREE,
AND NON-ALCOHOLIC
MILK SHAKE

OR

\$35/PER PERSON

APPETIZER, & 2
ENTREES





four course menu - \$55 per person
Saturday, Aug. 24th - Saturday, Aug. 31st

eat your greens.

watermelon salad

arugula, baby kale, local watermelon, charred onion, cucumber, honey lime vinaigrette

getting started.

(select one)

drunken duck quesadilla

coffee + juniper dusted duck confit, caramelized onions, roasted red peppers, blended cheese, pickled rainbow slaw, raspberry + chipotle crema

collard green + artichoke dip

roasted peppers, artichokes, aged cheddar, char-grilled sour dough

main stay.

(select one)

red snapper

creole cream sauce, charred okra, yukon potato puree

gnocchi bolognese

roasted heirloom tomato, fried basil, shaved parmesan, red chile + scallion crumb

something sweet.

(select one)

peaches + cream

grilled pound cake + glazed donut stack, roasted peach chutney, candied pecan dust, local honey infused mascarpone, chantilly cream

mom's chocolate pie

brandied cherry, store bought cool whip

YoCo Taste Trail Menu is available Saturday, August 24th - 31st during dinner service only.
Available to dine-in guests only. No substitutions. Beverages and taxes not included.
An automatic 18% gratuity will be added to participating checks.

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





Sweet Caroline's

GET 15% OFF
WHEN YOU
MENTION YOCO
TASTE TRAIL
WEEK!

Address:

4000 Chester Hwy, McConnells, SC
29726

Phone:

(803) 628-3900

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
[@whitakersfortmill](https://twitter.com/whitakersfortmill)

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