Fall 2023 DINNER MENU

sandwiches

"JUST OUT OF SEASON" TOMATO BISQUE
grilled cheese croutons. crystallized basil. 7

SQUASH BISQUE
butternut. fig balsamic. pepitas. 8

KALE CAESAR SALAD
butter croutons. lemony caesar. parmesan. 8

"WARM ASPARAGUS SALAD"
sunny egg. roasted mushrooms. kale. aged parmesan. truffle oil. 12

APPLE AND SPINACH SALAD
dried cranberries. red dragon cheddar. shaved veggies. granola. cider vinaigrette. 10

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

PANZANELLA SALAD
crispy pork belly. toasted bread. mozz. cucumber. grape tomatoes. pickled onion. arugula. white balsamic vin. 12

PISTACHIO CRUSTED GOAT CHEESE
orange segments. arugula. garden veg. citrus vin. 11

CHEFOWNERS JON AND AMY FORTES
CHEF DE CUISINE MATTHEW PHARR
SOUS CHEFS NICK GOODWIN, DARYL MORRIS, MIKE ASHLEY, TALBOT POCOCK.

*consumer advisory: consumption of undercooked poultry, eggs, or seafood may increase the risk of foodborne illnesses.

large plates

*NY STRIP STEAK
garlic roasted new dug potatoes. asparagus. boursin butter. demi glaze. 29

*SKILLET ROASTED COLD WATER SALMON
shrimp and andouille jambalaya. green beans. smoked tomato butter. 26

PECAN CRUSTED NC MOUNTAIN TROUT
herb risotto. asparagus. peach chutney. lemon butter. 25

BBQ BABY BACK RIBS
baked aged cheddar mac n cheese. bradford greens. 24 (full rack)

FORT MILL BACON WRAPPED MEATLOAF
french fries. ugf mushrooms. southern green beans. pepper gravy. 18

BUTTERMILK FRIED CHICKEN
cheesy mac. southern green beans. milk gravy. alabama white bbq sauce. 22

24 HOUR BRAISED BEEF SHORTRIBS
toasted farro risotto. port jus. crème fraiche. honey roasted carrots. buttermilk fried onions. 28

*MOJO PORK LOIN CHOP
southern fried rice. bacon. egg. spinach. orange mojo. 20

THE FLIPSIDE SHRIMP AND GRITS
roasted shrimp. andouille sausage. spinach. caramelized onions. charred peppers. tomatoes. 20

soups and salads

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premium sides

fried potatoes 5 • asparagus 5
mac n cheese 5 • green beans 5
southern green beans 5
collard greens 5 • risotto 5
sauteed spinach 5
house salad 6 • kale caesar 6

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**3 for 35**

CHOICE OF SOUP OR SIDE SALAD
WITH ENTREE & DESSERT
$35 per person
(upcharge for asparagus salad, goat cheese salad, or NY strip)