

small plates

AMY'S PIMENTO CHEESE

white cheddar. warm pretzels. scallions.

12

FRIED GREEN TOMATOES

chimichurri aioli. crispy bacon. arugula salad.

10

***SURF & TURF SKEWERS**

chimichurri rubbed shrimp skewer.

grilled beef skewer.

chipotle aioli and citrus salad.

16

AVOCADO PULL APART BREAD

crusty sourdough. ricotta & mozzarella.

rosemary oil. pepperoni sauce.

14

LEMON ROSEMARY HUMMUS

crispy chickpeas. crostini. olive oil.

10

THE OG SHRIMP BOIL

andouille sausage. sweet peppers. spinach. onions.

potatoes. smoked tomato broth. ciabatta.

14

ARTISAN MEAT & CHEESE BOARD

cured meats. artisan cheeses. local honey. toast.

small 18 large 27

CRISPY CRAB CAKES

arugula. fennel. preserved lemon aioli.

18

CRISPY CAJUN ONIONS

southern seasoned onion rings. arugula.

cajun aioli. chimi aioli.

10

BALSAMIC GLAZED BRUSSELS

bacon. sea salt.

10

CRISPY CALAMARI

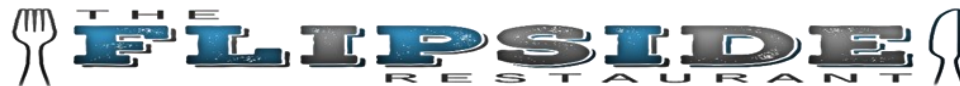
fresh basil. pepperoncini. lemon remoulade.

16

LOADED CRISPY POTATOES

pimento cheese. bacon. scallions. rosemary crema.

10



“OLD TOWN” ROCK HILL FALL 2025 DINNER MENU

soups and salads

“JUST IN SEASON” TOMATO BISQUE

grilled cheese croutons. crystallized basil.

8

BUTTERNUT SQUASH BISQUE

balsamic glaze.

8

KALE CAESAR SALAD

buttery croutons. lemony caesar. parmesan frico.

8

HAZELNUT CRUSTED GOAT CHEESE SALAD

roasted beets. strawberries. arugula.

shaved veggies. citrus vin.

12

FLIPSIDE HOUSE SALAD

garden veg. crispy pecans.

sartori espresso cheese. white balsamic vin.

8

THE FS2 WEDGE

smoked bacon. blue cheese. watermelon radish.

carrots. buttermilk ranch dressing.

8

SPINACH AND APPLE SALAD

dried fruit. shaved veggies. candied walnuts.

red dragon cheddar. cider vinaigrette.

10

GREEK SALAD

house greens. tomatoes. cucumber. pickled red onion.

marcona almonds. feta. olives.

preserved lemon vinaigrette. pita.

12

Please alert your server about any allergies.

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

if you use a credit card, we will charge an additional 3% to help offset processing costs. this amount is not more than what we pay in fees. we do not surcharge debit cards.

sandwiches

pick a side: fries. sweet potato fries. fruit. or brussels.

***“THE ORIGINAL FLIPSIDE BURGER”**

bacon and onion jam. amy's pimento cheese.

shredded lettuce. brioche.

14

OLD TOWN USA BBQ SLOPPY JOE

amy's pimento cheese. crispy onions. brioche.

11

OUR CUBAN

slow roasted pork. rosemary ham. swiss.

lusty monk mustard. house pickles. telera roll.

14

FRIED GREEN TOMATO BLT

pimento cheese. smoked bacon. arugula.

breadsmith buttertop bread.

13

CHICKEN SALAD SANDWICH

bacon. lettuce. celery. mayo. brioche.

12

ROASTED TURKEY “BLT”

smoked bacon. cheddar. vine ripened tomatoes.

lettuce. duke's mayo. breadsmith bread.

14

PASTRAMI REUBEN

lusty aioli. sauerkraut. swiss. marbled rye.

14

CHEF/OWNERS JON AND AMY FORTES

GENERAL MANAGER JARED McCOY

CHEF ED BULLOCK

SOUS CHEFS DARYL MORRIS. WILL YANDLE.

large plates

***FIRE GRILLED NY STRIP**

apple smoked bacon braised cabbage.

roasted fingerlings and cipolini onions. port wine demi.

34

***COLOD WATER SALMON**

root veg hash. sweet potato puree. braised bacon.

smoked tomato butter.

27

PECAN CRUSTED CAROLINA TROUT

lemon herb risotto. grilled asparagus. lemon butter.

peach chutney.

26

MUSHROOM RAVIOLI

roasted mushrooms. tasso ham. spinach. herb jus.

20

BLACK COFFEE BBQ BABY BACK RIBS

baked cheddar mac n cheese. kale slaw.

26

SOUTHERN K&F FRIED CHICKEN

milk pepper gravy. tasso mac n cheese.

southern green beans.

22

24 HOUR BRAISED BEEF SHORTRIBS

toasted farro risotto. port jus. crème fraiche.

honey roasted carrots. buttermilk fried onions.

32

***DAYBOAT SCALLOPS**

butternut squash grits. roasted butternut squash.

sage brown butter. sauteed spinach. microgreens.

27

***BLACKENED SALMON PASTA**

cavatappi. charred peppers. blistered tomatoes.

spinach. cajun cream.

22

THE FLIPSIDE SHRIMP AND GRITS

andouille sausage. spinach. caramelized onions.

charred peppers. smoked tomatoes.

21

****3 for \$38** per person**

CHOICE OF SOUP OR SIDE SALAD

WITH ENTRÉE & DESSERT

**(Upcharge for Goat Cheese Salad,
Shortribs, or NY Strip)**