



“OLD TOWN” ROCK HILL SUMMER 2025 DINNER MENU

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

soups and salads

**“JUST IN SEASON” TOMATO BISQUE**

*grilled cheese croutons. crystallized basil.*  
8

**CORN AND BACON CHOWDER**

*cilantro pesto.*  
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**

*chimichurri fingerling potatoes. cipollini confit.*  
*southern green beans. herb butter. port demi.*  
34

**\*SESAME CELERY ROOT CRUSTED SALMON**

*sweet potato. tasso ham. asparagus.*  
*honey ginger glaze.*  
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**

*corn. caramelized onion. peppers. spinach. bacon.*  
*smoked tomato butter. green tomato chow chow.*  
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)*