

small plates

AMY’S PIMENTO CHEESE

white cheddar. warm pretzels. scallions.
12

FRIED GREEN TOMATOES

chimichurri aioli. crispy bacon. arugula salad.
10

CRISPY CALAMARI

fresh basil. pepperoncini. preserved lemon remoulade.
16

LEMON ROSEMARY HUMMUS

crispy chickpeas. crostini. olive oil.
10

BALSAMIC GLAZED BRUSSELS

bacon. sea salt.
10

CRISPY CRAB CAKES

arugula. fennel. preserved lemon aioli.
18

AVOCADO PULL APART BREAD

ricotta. mozz. pepperoni sauce. rosemary oil.
14

FRIED POPCORN SHRIMP

buttermilk fried shrimp. pickled red onion. arugula.
cajun aioli.
15

LOADED CRISPY POTATOES

pimento cheese. bacon. scallions. rosemary crema.
9

MAPLE SWEET POTATO FRIES

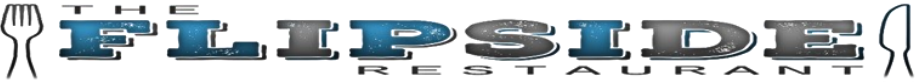
maple aioli.
8

TRUFFLE FRIES

fine herbs. parmesan. lusty monk mayo.
8

premium sides

fried potatoes 7 • asparagus 7
mac n cheese 7 • green beans 7
southern green beans 7
lemon herb risotto 7
sauteed spinach 7
house salad 8 • kale caesar 8



“OLD TOWN” ROCK HILL SUMMER 2026 LUNCH MENU

soups and salads

“IN SEASON” TOMATO BISQUE

grilled cheese croutons. crystallized basil.
8

SWEET CORN CHOWDER

bacon. cilantro pesto.
8

KALE CAESAR SALAD

buttery croutons. lemony caesar. parmesan frico.
8

PISTACHIO CRUSTED GOAT CHEESE SALAD

roasted beets. strawberries. arugula.
shaved veggies. citrus vin.
13

GREEK SALAD

house greens. tomatoes. cucumber. pickled red onion.
marcona almonds. feta. olives. pita.
grilled chicken. preserved lemon vinaigrette.
16

SOUTHWEST CHICKEN SALAD

fried tortilla. guacamole. spring veggies.
aged cheddar. baby tomatoes. chipotle ranch.
14

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

GRILLED CHICKEN, SPINACH, AND APPLE SALAD

dried fruit. shaved veggies. candied walnuts.
red dragon cheddar. bacon. cider vinaigrette.
14

large plates

***PAN ROASTED SALMON**

roasted peppers. blistered tomatoes.
artichoke. kale. lemon drizzle.
16

SKILLET ROASTED SHRIMP AND GRITS

andouille sausage. sweet onions. peppers.
charred tomatoes. spinach.
16

GRILLED “NAKED” CHICKEN

farro risotto. garlicky spinach.
lime chicken bone jus.
15

PECAN CRUSTED CAROLINA TROUT

lemon herb risotto. asparagus. lemon butter.
peach chutney.
16

***FIRE GRILLED NY STRIP**

truffle fries. asparagus. demi glace.
19

MUSHROOM RAVIOLI

roasted mushrooms. tasso ham. spinach.
roasted peppers. herb jus.
16

BLACK COFFEE BBQ BABY BACK RIBS

baked cheddar mac n cheese. kale slaw.
14 half rack 26 full rack

***BLACKENED SALMON PASTA**

cavatappi. charred peppers. blistered tomatoes.
spinach. cajun cream.
18

THE DAILY MAC

(please ask your server for description)
14

CHEF/OWNERS JON AND AMY FORTES
GENERAL MANAGER JARED McCOY

CHEF ED BULLOCK
SOUS CHEFS WILL YANDLE. DARYL MORRIS.

sandwiches

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

***“THE ORIGINAL FLIPSIDE BURGER”**

bacon and onion jam. amy’s pimento cheese.
brioche. shredded lettuce.
15

PATTY MELT

2 floppy burgers. lots of american cheese.
caramelized onions. mustard mayo. lettuce.
15

OLD TOWN USA BBQ SLOPPY JOE

ancho peppers. pimento cheese. crispy onions.
11

MESSY BUTTERMILK FRIED CHICKEN

house pickles. maple mayo. nashville hot oil. brioche.
14

FRIED GREEN TOMATO BLT

pimento cheese. smoked bacon. arugula.
breadsmith buttertop bread.
13

CHICKEN SALAD SANDWICH

bacon. lettuce. celery. mayo. brioche.
12

GRILLED CHICKEN SANDWICH

gauc. pepper jack. chimi mayo. arugula mix. brioche.
14

OUR CUBAN

roasted pork. smoked ham. swiss. lusty monk. pickles.
14

CAROLINA S&P CATFISH SAMMY

buttermilk and cornmeal fried. lettuce. tomato.
smoked paprika remoulade. brioche.
15

ROASTED TURKEY “BLT”

smoked bacon. cheddar. vine ripe tomatoes.
lettuce. duke’s mayo. breadsmith bread.
14

***GRILLED SALMON BLT**

arugula. tomato. bacon. preserved lemon aioli. brioche.
18

PASTRAMI REUBEN

lusty aioli. sauerkraut. swiss. marbled rye.
14

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

**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.**