small plates

AMY'S PIMENTO CHEESE. *12*
white cheddar. warm pretzels. scallions.

FRIED GREEN TOMATOES. *10*
chimichurri aioli. crispy bacon. arugula salad.

***SURF & TURF SKEWERS.** *16*
chimichurri shrimp skewer. grilled beef skewer. citrus salad. chipotle aioli.

CRISPY CALAMARI. *16*
fresh basil. pepperoncini. preserved lemon remoulade.

BALSAMIC GLAZED BRUSSELS. *10*
bacon. sea salt.

CRISPY CRAB CAKES. *18*
arugula. fennel. preserved lemon aioli.

THE OG SHRIMP BOIL. *15*
andouille sausage. sweet peppers. spinach. onions. potatoes. smoked tomato broth. ciabatta.

ARTISAN MEAT & CHEESE BOARD. *18*
cured meats. artisan cheeses. local honey. crostini.

AVOCADO PULL APART BREAD. *14*
ricotta. mozz. pepperoni sauce. rosemary oil.

FRIED POPCORN SHRIMP. *15*
buttermilk fried shrimp. pickled onion. arugula. cajun aioli.

LOADED CRISPY POTATOES. *9*
pimento cheese. bacon. scallions. rosemary crema.

CHEF/OWNERS Jon Fortes. Amy Fortes.
GENERAL MANAGER Jared McCoy.
FOH MANAGER Travis Boyer. Noel Vargo.
CHEF Ed Bullock.
SOUS CHEF Will Yandle.
FIRE BRIGADE Chris Melton. Jason Weselovs.

*consumer advisory: consumption raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

large plates - from the land

***FIRE GRILLED NY STRIP.** *34*
apple smoked bacon braised cabbage. roasted fingerlings & cippolini onions. port wine demi.

MUSHROOM RAVIOLI. *16*
roasted mushrooms. tasso ham. spinach. parmesan herb cream.

BBQ BABY BACK RIBS. *26 full rack*
baked cheddar mac n cheese.

BUTTERMILK FRIED CHICKEN & WAFFLE. *22*
maple aioli. nashville hot honey. southern green beans.

24 HOUR BRAISED BEEF SHORT RIBS. *32*
toasted farro risotto. port jus. crème fraîche. honey roasted carrots. buttermilk fried onions.

large plates - from the water

***COLD WATER SALMON.** *28*
roasted butternut squash. sage brown butter gnocchi. butternut squash puree. celery root puree.

SKILLET ROASTED SHRIMP & GRITS. *21*
andouille sausage. sweet onions. peppers. charred tomatoes. spinach.

PECAN CRUSTED CAROLINA TROUT. *26*
lemon herb risotto. asparagus. lemon butter. peach chutney.

CORNMEAL DUSTED SALT & PEPPER CATFISH. *24*
aged cheddar grits. arugula & fennel salad. smoked paprika remoulade.

***BLACKENED SALMON PASTA.** *22*
cavatappi. peppers. blistered tomatoes. spinach. cajun cream.

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.

some of the items served at this restaurant may contain foreign imported shrimp. ask for more information.

soups & salads

"JUST OUT OF SEASON" TOMATO BISQUE. *8*
grilled cheese croutons. crystallized basil.

BEEF & BARLEY SOUP. *9*
farro. root vegetables.

KALE CAESAR SALAD. *9*
buttery croutons. lemony caesar. parmesan frico.

PISTACHIO CRUSTED GOAT CHEESE SALAD. *13*
roasted beets. strawberries. arugula. shaved veggies. citrus vin.

GREEK SALAD. *11*
tomatoes. cucumber. pickled onion. feta. pita. marcona almonds. olives. lemon vin.

FLIPSIDE HOUSE SALAD. *8*
garden veg. crispy pecans. sartori espresso cheese. white balsamic vin.

THE FS2 WEDGE. *8*
bacon. blue cheese. watermelon radish. carrots. buttermilk ranch.

SPINACH, AND APPLE SALAD. *10*
dried fruit. shaved veggies. candied walnuts. bacon. red dragon cheddar. cider vinaigrette.

sandwiches

served with fries. sweet potato fries. fruit. or brussels.

***"THE ORIGINAL FLIPSIDE BURGER".** *15*
bacon & onion jam. amy's pimento cheese. shredded lettuce. brioche.

OLD TOWN USA BBQ SLOPPY JOE. *11*
ancho peppers. pimento cheese. crispy onions. brioche.

FRIED GREEN TOMATO BLT. *13*
pimento cheese. smoked bacon. arugula. buttertop bread.

OUR CUBAN. *14*
roasted pork & ham. swiss. lusty monk. pickles. telera bun.

ROASTED TURKEY "BLT". *14*
bacon. cheddar. vine ripe tomatoes. lettuce. duke's mayo. buttertop bread.

PASTRAMI REUBEN. *14*
lusty aioli. sauerkraut. swiss. marbled rye.