

# LUNCH MENU

## Appetizers

### FRIED GREEN TOMATOES

Mixed field greens  
warm classic pimiento cheese\*\* 8

### WILD MUSHROOM & CHEESE CROSTINI

Garlic crostini / three cheese spread  
wild mushrooms 8

### CRAB CAKES

Lump crab / red pepper aioli  
field greens garnish  
champagne vinaigrette 12

### ARTICHOKE DIP

Artichoke hearts / cream cheese  
sun-dried tomatoes  
cornbread bowl 9

(GF) sub carrots and celery

### TODAY'S HOUSE-MADE SOUPS

Fresh daily 6

## Small Salads

### CLASSIC CAESAR, WEDGE OR HOUSE

7.5

### SOUP & SALAD

Large cup of soup  
house or Caesar\* salad 11



## Entree Salads



### GRILLED CHICKEN COBB (GF)

Field Greens / cucumbers / tomatoes  
onion / Gorgonzola crumbles  
hardboiled egg / avocado  
smoked bacon  
grilled chicken breast 14

Substitute with shrimp\* 3, steak\* 7,  
salmon\* 6, oysters\* 6

### SAVORY MEDITERRANEAN

Arugula / fried artichoke hearts  
olive tapenade / red onions  
crumbled goat cheese  
basil vinaigrette 11

Add chicken 6, shrimp\* 8

### TURKEY SALAD

House roasted, shredded turkey  
breast / field greens  
grape tomatoes / red onion  
cheddar / crumbled bacon  
cornbread croutons 13

### CHICKEN CAESAR

Romaine lettuce / cornbread croutons  
Parmesan cheese  
grilled chicken breast  
Caesar\* dressing 12

Substitute with shrimp\* 3,  
steak\* 7, salmon\* 6, oysters\* 6

### ROASTED SALMON SALAD

Oven roasted salmon\*  
field greens / apples / pecans  
craisins / Gorgonzola 18

### TERRACE FRUIT SALAD (GF)

Field greens / grapes / apples  
pecans / strawberries  
berry vinaigrette  
all-natural chicken breast 13

### HAWAIIAN CHICKEN SALAD (GF)

Field greens / carrots  
grape tomatoes  
candied pecans  
shredded cheddar 13

### FRIED OYSTER SPINACH SALAD

Caramelized onions  
sautéed mushrooms / smoked bacon  
hardboiled egg  
hot bacon vinaigrette  
crunchy fried oysters\* 18

## Sandwiches

Choice of steak fries, BBQ chickpeas,  
cheesy mashed potatoes, vinegar  
based coleslaw, fresh vegetable medley  
or fresh fruit, tempura battered  
onion rings (+.50)

### GRILLED CHICKEN SANDWICH

Grilled all-natural chicken breast  
bacon / pepper jack cheese  
lettuce / tomato / shallot herb mayo  
wheat bun 13

### SOUTHERN FRIED CHICKEN SANDWICH

Crispy fried chicken  
smoked bacon / Colby Jack  
lettuce / tomato / peppered jam  
brioche bun 14

Available Nashville Hot Style  
Blue cheese & bacon pimiento cheese

### SHRIMP PO' BOY

Fried shrimp\* / arugula / tomato  
tartar sauce / pickled tomato relish  
toasted hoagie 14

Substitute oysters\* 3

### BBQ PORK SANDWICH

Bourbon-smoked shredded pork  
choice of sauce / brioche bun 12  
Carolina Tang, Whiskey Girl Peach  
or Hoppin' Honey Q

### TERRACE CLUB

Shaved ham and turkey  
smoked bacon / Havarti / lettuce  
tomato / avocado spread  
basil pesto aioli / wheat toast 14

## Salad Dressings

All dressings are made in-house

Roasted Shallot Ranch  
Blackened Gorgonzola  
Basil Balsamic  
Oil & Vinegar / Caesar\*  
Berry Vinaigrette  
Honey Mustard / French

### Terrace Twists

Blackened Gorgonzola & French  
Basil Balsamic & Shallot Ranch



# LUNCH MENU

## Sandwiches, continued

### CAROLINA CHEESESTEAK

Shaved ribeye steak\*  
classic pimiento cheese  
onions and peppers  
grilled hoagie 15

Sub ghost pepper or  
chipotle pimiento cheese .50

### CRAB CAKE BLT

A lightly fried Blue Crab Cake  
brioche bun / lettuce / tomato  
smoked bacon / avocado  
roasted red pepper aioli 14.5

### TWISTED BURGER\*

Angus beef patty  
blue cheese & bacon pimiento cheese  
wild mushrooms  
onion strings / brioche bun 13.5

### ANGUS BURGER\*

Angus beef patty  
shallot herb mayo / lettuce / tomato  
red onions / choice of cheese  
brioche bun 12.5

### TURKEY SANDWICH

Oven-roasted turkey  
caramelized onions / mushrooms  
bacon / Swiss / grilled wheat bread  
whole-grain mustard 13

### CHICKEN SALAD CROISSANT

Hawaiian chicken salad  
fresh croissant / lettuce / tomato 12

### GROWN-UP GRILLED CHEESE

Grilled sourdough / Havarti and cheddar  
cheese / beer & bacon mac n cheese  
fried green tomato / smoked bacon 10

Optional Grilled Cheese Junior 8

### BLT

Smoked bacon / lettuce  
tomato / shallot herb mayo  
toasted sourdough 10

### 1/2 SANDWICH & SOUP

1/2 Turkey Sandwich, 1/2 BLT,  
1/2 Grilled Cheese Junior or  
1/2 chicken salad and a large cup  
of any of soup 11

Choice of side additional charge

## Entrees

### ROASTED SALMON\* (GF)

Fresh vegetable medley  
cheesy mashed potatoes  
bourbon mustard glaze 19

### SMOTHERED CHICKEN

Grilled chicken breast  
sautéed mushrooms  
grape tomatoes / grilled onions  
Gorgonzola cream sauce  
cheesy mashed potatoes 16

### BBQ PORK PLATE

Bourbon-smoked  
shredded pork  
choice of sauce / coleslaw  
house-made biscuit 14  
*Carolina Tang, Whiskey Girl Peach<sup>∞</sup>,  
Hoppin' Honey Q*  
Vegan chicken option available

### GNOCCHI & WILD MUSHROOMS

Potato dumplings / roasted wild  
mushrooms / shallots  
amaretto cream sauce  
parmesan onion strings 16

### CREOLE FILET MEDALLIONS

Searred filet medallions\*  
creole BBQ sauce / crispy onion strings  
cheesy mashed potatoes  
fresh vegetable medley 20

### SHRIMP & GRITS (GF)

Cajun-spiced shrimp\*  
spicy chorizo pork sausage  
sautéed onion and peppers  
creole BBQ sauce  
stone ground cheddar cheese grits  
fried okra 17

### NASHVILLE FRIED CHICKEN

Southern fried chicken breast  
Nashville hot sauce  
cheesy mashed potatoes  
fresh vegetable medley 17

### FISH & CHIPS

Fried white fish  
steak fries / tartar sauce  
vinegar based coleslaw 14



<sup>∞</sup> Dark Corner Distillery – Greenville, SC

\*\*Made with local Carolina products  
by Blessed with Zest

\*These items can be served raw or  
undercooked. Warning: Consuming raw  
or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk  
of food borne illness.

(GF): Please be aware that the  
handcrafted nature of our menu items,  
variety of procedures in our kitchens,  
cross-contamination with ingredients  
containing gluten, and our reliance  
on suppliers may result in variations  
in the ingredients of these menu items.  
We therefore make no guarantees regarding  
the gluten content of these items.

A 20% service charge will be added  
to parties of 7 or more.

