



M E N U

S N A C K S & A P P S

Local Toast - Swamp Rabbit Stecca toast points topped with Chef's daily creation-7

Fennel Ricotta Meatballs - housemade pork & beef balls steeped in marinara, served over Hurricane Creek Truckers Favorite grits and topped with aged parmesan - 9

Beets by K - organic beets roasted and flash fried. Served with a spicy-smoky aioli – 7.

Wings - one pound Springer Mountain whole wings coated with caramelized spicy hot honey and served with Asian slaw & coconut ranch - 12

Zucchini Hummus - grilled sweet potato flatbread, fresh veggies - 7

Gritz Fritz - Hurricane Creek fried grits, collards, pepper jam - 8

Chip Wagon Fries - fresh house cut fries, kosher salt, Parmesan & braise gravy - 7

S A L A D S , S A N D S & S U C H

Banh Mi Salad-greens, rice noodles, Asian slaw, bean sprouts, cilantro, mint, basil, peanuts, and sesame soy vinaigrette. With pulled pork or crispy tofu - 15

Farmers Market Salad - greens, veggies, feta cheese, almonds and raisins - 10/5*

Holly Salad-fresh spinach tossed with red wine poppy vinaigrette and finished with roasted cashews, granny smith apples & Parmesan cheese- 10/5*

**Add salad protein: (chicken-grilled or fried, seared shrimp, pulled pork, or fried tofu)-5*

The Burger**- 8 oz Meyer Natural Beef, white American, house pickles and choice of fries or jalapeno slaw - 12

The Shrimp Burger-simply shrimp, Parmesan and spices, Served with TK sauce and choice of fries or jalapeno slaw - 14

P L A T E S

Local Rib Pork Chop-caramelized apple, onion and smoked bacon compote, sweet potato whip, and skillet veggie hash - 21

Scampi-pan seared shrimp, cilantro-lime butter, chilies, tomatoes, garlic and Parmesan over spaghetti and zucchini noodles with grilled Swamp Rabbit Stecca - 17

Cracklin Chicken Thighs-collard greens, roasted vegetable mac and cheese, magic dust - 16

Gnudi with Sunday Sauce-fresh ricotta dumplings with tomato-braised short rib sauce - 17

Carolina Catfish-Asian BBQ glaze, spicy peach melt, collards and grits – 17

Steak-chargrilled 10oz Meyer Natural Black Angus Top Sirloin, house veggie hash, smashed Yukon golds and short rib pan gravy - 25

Thai Pie-vegetable pot pie with red curry coconut milk sauce topped with cashews, fresh basil and a rich butter pie crust. Garnished with chili sauce, fresh herbs and lime.- 14

Add protein: (chicken-grilled or fried, seared shrimp, pulled pork, or tofu)-5



PIZZA

Cheesy-our house red sauce and mozzarella- 11

Garlic-garlic, red sauce, tomatoes, mozzarella, and oregano- 12

Roni-uncured pepperoni, red sauce, and mozzarella- 13

Super Greens-white pie with spinach, arugula, garlic, Parmesan, and mozzarella, topped with kale and fresh ricotta- 14

S & P-our fresh Italian sausage with roasted peppers- 15

Salad-Pizza-garlic pie, topped with arugula, feta, and pine nuts tossed in our Italian ranch vinaigrette- 14

Short-rib Philly-garlic and olive oil, braised beef, caramelized onion, and green peppers- 15

SIDES

Fresh cut house fries- 5

Roasted vegetable mac & cheese- 4

Collards and sweet onions- 4

Sweet Potato Whip -4

Small Farmers or Holly Salad- 5

Skillet Veggie Hash - 4

Jalapeno Slaw- 3

KIDS \$6

Kids over 12 add \$2 :)

Mini Cheese Pizza

Crispy chicken-with carrots, celery, ranch and fries

Spaghetti noodles-with butter or red sauce and bread (add meatball - \$2.5 each)

Cheese Quesadilla-with fries

DESSERTS

KS Cookie-chocolate chip, butterscotch, oatmeal cookie with pretzels and potato chips inside, served with cold glass of local milk!- 4

Local fruit & sweet tea cobbler – assorted fruit steeped in sweet tea, topped with house almond-pecan granola and vanilla bean ice cream – 7.5

Shmores-chocolate blackout cake with salted caramel ice cream, toasted marshmallow and graham cracker crumble- 7.5

Miss Betty's Chablis Cake-a butter and wine soaked cake baked with pecans, served with fresh fruit- 6



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