



LUNCH MENU

SALADS

Farmers Market - greens, veggies, feta cheese, almonds and raisins - 10

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

Banh Mi - greens, rice noodles, Asian slaw, bean sprouts, cilantro, mint, basil, peanuts and sesame soy vinaigrette - 10

Add salad protein - chicken-grilled or crispy, seared shrimp, crispy tofu, beets or catfish, pulled pork, chop-grilled burger - 4

Mike's Mix - fresh spinach, crispy beets & chicken tenders, pickled red onions, pistachios, goat cheese and house balsamic dressing - 13

Cheeseburger Salad** - Meyer Natural burger, chop-grilled with smoked cheddar and served with zucchini pickles, red onion slivers, tomatoes and fresh romaine. Served with housemade comeback dressing - 14

Fried Catfish Caesar - Carolina Catfish nuggets tossed with romaine, grape tomatoes, shredded parmesan, gremolata bread crumbs, and house Caesar dressing - 13

Southern Tomato Pie - served with a salad of spinach tossed in poppyseed vinaigrette and topped with cashews, Parmesan cheese, apples, and green onions - 14

Salad dressings: red wine poppy seed, herb ranch, Italian ranch vinaigrette, Italian, balsamic vinaigrette, sesame soy vinaigrette, coconut milk ranch

TACOS

Served with fresh housemade tortilla chips and Cowboy Caviar

Baja Carolina - Crispy Carolina Classic Catfish, corn tortillas, smoked cheddar, red cabbage, cilantro, house salsa and local herb buttermilk ranch - 11

Potato - smashed Yukon gold potatoes, corn tortillas, smoked cheddar, red cabbage, cilantro, pickled red onions, house salsa, Valentina, and sour cream - 9.50

One each - 10.50

EXPRESS

ALL EXPRESS ITEMS SERVED WITH AN ARUGULA SALAD

Daily Popover - Chef's daily creation - 10

Express Pie - 8" pizza

Choose one: Cheesy, Roni, or Veggie - 10



SANDWICHES & STUFF

SANDWICHES SERVED WITH HOUSE ZUCCHINI PICKLES AND CHOICE OF FRIES OR SLAW

Add bacon or local farm egg to any sandwich - 2

Buttermilk Chicken Sandwich - crispy fried Springer Mountain chicken breast, jalapeno slaw and spicy garlic mayo - 11

Corned Beef Special - all natural uncured corned beef, classic coleslaw & comeback sauce on Masada marble rye - 11

Banh Mi - crispy fried tofu or beer braised pork, Asian slaw, cucumbers, cilantro, slice jalapenos and spicy mayo. Served on Swamp Rabbit stecca bread - 12

Silly Cheesesteak - Vegetarian! Sauteed meatless crumbles, roasted red peppers, caramelized onions, mushroom, melted white American and a Sriracha ketchup drizzle. Served on classic Amoroso roll - 11

The Burger** - American cheese, lettuce, tomato, onion, house pickles and choice of hand cut fries or classic slaw - 12

The Shrimp Burger - simply shrimp, Parmesan, and spices. Served with lettuce, tomato & onion, TK sauce, and choice of hand cut fries or classic slaw - 14

Pulled Pork Flatbread - housemade grilled flatbread, beer braised pulled pork, jalapeno slaw and spicy garlic mayo - 11

Loaded Grit Bowl - Hurricane Creek Farms Truckers Favorite Grits, applewood smoked bacon, house Italian sausage, roasted red peppers, caramelized onions, mushrooms and smoked provolone. Topped with a sunny side-up local farm egg and fresh scallions - 10

Specialty Pizzas

(12" Pizzas - Please allow 12-15 minutes)

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 crispy kale and fresh ricotta - 14

S&P - our fresh Italian sausage with roasted red 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

Summer Veggie - white pie with zucchini, tomatoes, red onions, sweet white corn, house pickled banana peppers, mozzarella & goat cheeses and fresh basil - 14

***Consuming raw or undercooked meats may increase your risk of food borne illness*



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