

Saluda's

Appetizers

Salumi Board 14

Chef's selection of cured meats, house beer mustard, pickled vegetables, grilled bread

Cheese Board 14

Chef's selection of cheeses, seasonal jam, local honey, grilled bread

Fried Deviled Eggs 12

Daily Preparation

Seared Ahi Tuna 12

Chinese 5 spice seared tuna, cucumber & carrot slaw, sake poached pear, ginger-tamarind glaze

Grilled Pork Belly 12

Cumin & brown sugar roasted pork belly, avocado crema, candied tomatoes, fire roasted corn, crispy jalapenos

Fried Green Tomatoes 12

Smoked cheddar and gouda pimento cheese, dijon honey mustard, fresh herb puree

Soup & Salads

Cucumber Melon Gazpacho 8

Lemon EVOO, Aleppo pepper, feta crumbles

Wedge Salad 10

Iceberg lettuce, champagne-blue cheese dressing, house smoked bacon, gorgonzola crumbles, smoked tomato chutney, green onion

Pear & Arugula 10

Freshly Grown Farms arugula, toasted pistachio, golden raisins, crumbled goat cheese, pear, honey-champagne vinaigrette

House Salad 9

FGF mixed greens, pickled red onion, smoked pecans, wine-soaked cranberries, grape tomatoes, sourdough croutons, red wine-brown sugar vinaigrette

Executive Chef ~ Josh Rogerson

-Saluda's sources ingredients from local farmers and is proud to serve products from Adluh, City Roots Congaree Milling Company, Certified Angus Beef, FGF, Meadows Farm, Rawl's Farm and more

Updated 9/8/20

For Curbside Valet:

- Service is available 7 days a week, 5pm-8pm
- Please allow at least 30 minutes for us to prepare your order
- All staff will wear a face covering when fulfilling orders and delivering to vehicles
- Call 803.799.9500 for our daily specials

Entrees

Fish du Jour MKT

Pasta du Jour MKT

Hand-rolled fettucine with daily preparations

Shrimp & Grits 24

Sautéed shrimp, roasted peppers, house smoked bacon, pork sausage, smoked white cheddar, bourbon cream, Adluh grits, fried green tomato

Seared Scallops 33

Pan seared sea scallops, summer squash & house smoked bacon succotash, smoked corn puree, sriracha-maple glaze

Grilled Pork Chop 30

Beer brined pork chop, loaded creamed corn, sautéed broccolini, chipotle-cola bbq glaze

Filet Mignon 35

Certified Angus Beef 6oz. filet mignon, bacon gouda mac & cheese, red wine demi-glace

Smoked Stuffed Bell Pepper 24

Hickory smoked bell pepper, Quinoa with red onion, sweetie drop peppers, corn, celery & avocado, spicy margarita vinaigrette, cilantro

-Please note substitutions may require a \$4 charge

-There is a \$3 charge to split salads, \$6 for entrees

Family Style Sides

Bacon Gouda Mac & Cheese 17

Grilled Asparagus 15

Quinoa Pilaf 15

Loaded Creamed Corn 17

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*