

Saluda's

Raw

Oysters MKT

Daily selection of raw oysters with house cocktail sauce and lemon *

Salumi Board 14

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

Cheese Plate 14

Chef's selection of cheeses, seasonal jam, candied pecans, house pickled vegetables, grilled bread

Antipasto 26

Chef's selection of cured meats, fine cheeses, house beer mustard, pickled vegetables, candied pecans, seasonal jam, grilled bread

Tuna Crudo 11

Ahi Tuna, lemon EVOO, pickled radish and onion salad, pickled jalapeno, ginger saffron gel, arugula pesto

Beef Carpaccio 11

Horseradish aioli, grilled bread, pickled onions, olives, cornichons *

Hot Appetizers

Grilled Scallops 14

Grilled scallops, smoked sorghum vinaigrette, granny smith-piquillo relish

Sautéed Mussels 12

Prince Edward Island mussels, pancetta, roasted tomatoes, arugula, white wine broth, crostini

Fried Green Tomatoes 12

Smoked cheddar and Gouda pimento cheese, Dijon honey mustard, fresh herb puree

Crispy Pork Belly 9

Roasted Pork Belly, Congaree Milling Co. blue grits cake, red eye aioli

Salads

Kale Caesar 8

City Roots kale, garlic croutons, grape tomatoes, house Caesar dressing, parmesan crisp

Pear and Arugula 9

Freshly Grown Farms arugula, pistachio, goat cheese, golden raisins, Anjou pear, honey champagne vinaigrette

Radish and Bibb 9

Freshly Grown Farms Bibb, City Roots radish, sunflower seeds, red onion, cucumber, strawberry, basil lemon vinaigrette

Entrees

Fish du Jour MKT

Daily Selection

Shrimp & Grits 21

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

Seared Scallops 28

Pan seared sea scallops, summer squash succotash, smoked corn puree, maple bacon glaze, chive oil

Sweet Tea Pork Chop 27

Bone in pork chop, Congaree Milling polenta, Southern braised greens, red wine onion marmalade, red wine barbecue

Country Fried Duck Breast 26

Orzo mac and cheese, sautéed green beans, City Roots sprouts, red wine demi glaze

Rack of Lamb 31

Grilled rack of lamb, farro, olive, artichoke, spinach, and roasted tomato, grilled asparagus, rosemary caper tzatziki.

Filet Mignon 35

Center cut filet mignon, smoked gouda potato gratin, asparagus, red wine demi-glace

New York Strip 33

Three cheese mac and cheese, roasted Brussel sprouts, house made bourbon steak sauce

Saluda's sources ingredients from local farmers and is proud to serve products from Adluh, Congaree Milling Company, Carolina Heritage, Wil-Moore Farms, Freshly Grown Farms, City Roots, Low Country Creamery, Rawl's Farm and many more.

Executive Chef ~ Josh Rogerson



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

