

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

Grilled Pork Belly 12

Cumin & brown sugar roasted pork belly, caramel apple slaw, pickled sour cherries, molasses & apple cider vinegar glaze

Fried Green Tomatoes 12

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

Soup & Salads

Soup du Jour 8

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, granny smith apple, pickled beets, smoked pecans, cranberry-lime 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 10/20/20

For Curbside Valet:

- Service is available Sunday-Thursday, 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, cauliflower risotto with pancetta, spinach & sweet drop peppers, butternut squash puree

Grilled Pork Chop 30

Apple cider brined pork chop, bourbon & brown sugar sweet potato hash, sautéed broccolini, cranberry-chipotle bbq glaze

Filet Mignon 35

Certified Angus Beef 6oz. filet mignon, Asiago & shallot mashed potatoes, grilled asparagus, red wine demi-glace

Butternut Squash Filet 24

Olive oil confit butternut squash, fregola sarda with shallot, kale & peppadew peppers, honey roasted rainbow carrots, basil pesto

-Please note substitutions may require a \$4 charge

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

For the Table

Bacon Gouda Mac & Cheese 11

Grilled Asparagus 10

Loaded Fregola Sarda 11

Bourbon-Brown Sugar Sweet Potato Hash 11

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