

TASTES & SMALL BITES

STARTERS

CHICKEN & PIMENTO QUESADILLA \$12

Grilled chicken breast, chopped and served with house pimento cheese in flour tortilla with roasted red pepper aioli on the side.

RENFROW WINGS \$14

A Baker's Dozen tossed in your choice of sauce or rub and celery. Sauces: Buffalo, BBQ, Teriyaki, Carolina Mustard, Dry Rub, General Tso, Ranch, Blue Cheese.

MAPLE BALSAMIC SPROUTS \$10

Blistered Brussels sprouts tossed in house maple balsamic glaze and topped with candied bacon, capers, and Parmesan cheese.

CLEMSON BLUE CHEESE DIP \$12

Melted Clemson Blue Cheese blended with Vidalia onions and served with fried tortilla chips with dill.

MEXICAN SHRIMP COCKTAIL \$12

A fiesta of gulf shrimp, tomatoes, and avocado. A little tangy, a little sweet, a little spicy. Served with fried tortilla chips.

STEAM ENGINE STEAK TACOS* \$12

Seasoned steak, sauteed peppers & mushrooms, crispy fried onions, and chipotle aioli.

JUMBO LUMP CRAB CAKE \$12

4 oz. crab cake with Cajun lobster sauce

FRIED GREEN TOMATOES \$12

A stack of lightly fried green tomatoes, pimento cheese, and sweet pepper bacon jam, and topped with balsamic reduction.

DRESSINGS

Raspberry Vinaigrette • Ranch • Blue Cheese • Italian • Chipotle Ranch • Honey Mustard • Green Goddess • Balsamic Vinaigrette

HOT & SAVORY

SOUPS

FRENCH ONION SOUP \$6

Caramelized onions in a rich beef herb broth, topped with croutons and melted Provolone.

CHEF'S SOUP OF THE DAY MKT

Ask your server for today's selection.

FRESH CRISP GREENS

SALADS

SWEET FIRE B.L.T. SALAD \$14

Mixed greens, crispy fried buttermilk chicken, candied bacon, red onions, diced tomatoes, and cheddar jack cheese.

TRADITIONS WEST COAST COBB SALAD* \$13

Mixed greens, diced tomato, candied bacon, avocado, chopped egg, and blue cheese crumbles. Add a protein for an extra charge.

GOAT IN THE GARDEN * \$13

Mixed greens, balsamic onions, pickled purple and gold beets, candied pecans, dried cranberries, and a fried Split Creek Farm™ goat cheese medallion.

Add protein for an extra charge.

BLACKSMITH STEAK SALAD* \$15

Mixed greens, blackened steak tips, Split Creek Farm™ goat cheese crumbles, roasted red peppers, diced tomatoes, candied pecans, and crispy fried onions.

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. The intent of the advisory is to ensure that all consumers are informed about the increased risk of eating undercooked foods.

POULTRY MEAT & SEAFOOD

ENTREES & PASTA

BLACK & BLUE ALFREDO \$21

Blackened steak tips over penne pasta and Alfredo sauce. Topped with tomatoes, scallions, and a balsamic reduction. Served with chef's choice of bread.

STEAK AND FRITES* \$18

Seared steak tips with chimichurri served over potato wedges with diced tomatoes, scallions, and fried onions.

SHRIMP & GRITS \$19

A classic pan-seared shrimp and andouille sausage gravy with bell pepper and onion, served over cheddar grits and topped with scallions. Served with chef's choice of bread.

PAN-SEARED MAHI \$25

Pan-seared Mahi with a creamy sweet potato-mushroom couscous and a lemon-caper vin blanc.

TWO JUMBO LUMP CRAB CAKES \$28

Topped with remoulade sauce. Choice of two sides.

SHRIMP SCAMPI \$19

Sauteed jumbo shrimp tossed with white wine, butter, garlic, onions, and lemon over linguine pasta. Served with chef's choice of bread.

ST. LOUIS STYLE PORK RIBS \$18/\$26

Half rack (\$16) or full rack (\$24). Sauces: Classic BBQ, Carolina mustard, peach bourbon BBQ. Served with two sides.

FILET OSCAR* \$36

7 oz filet, parmesan risotto, asparagus, and crab cake, covered in hollandaise sauce.

POTATO-CRUSTED GROUPEL \$28

Grouper with an andouille-mushroom risotto with a Creole red gravy, parmesan cheese and scallions.

BLACKENED SCALLOPS* \$29

Four blackened U10 scallops with a Cajun corn fritter and a sweet pepper-bacon jam.

CHICKEN AND WAFFLES \$14

Our hand-breaded chicken over sugar pearl waffles with candied bacon and candied pecans, drizzled with maple syrup.

HEARTY SANDWICHES & BURGERS

THINGS ON BREAD

Served with one side item.

CHICKEN SALAD CROISSANT \$10

Shredded chicken breast blended with grapes, celery, bell peppers, mayonnaise, Granny Smith apples, and walnuts, topped with lettuce and tomato, served on a golden croissant.

DEPOT BURGER* \$13

Our classic cheeseburger! 8 oz house-seasoned burger on a brioche bun with lettuce, tomato, red onion, pickles, and your choice of Swiss, American, provolone, or cheddar cheese.

Pimento or Blue Cheese \$1

ALL-IN BURGER* \$14

A blackened 8 oz beef patty topped with Clemson Blue Cheese, fried onions, and sweet pepper-bacon jam on a brioche bun.

APPLE BUTTER GRILLED CHEESE \$10

One twisted grilled cheese! Swiss cheese, apple butter, and bacon on Texas toast. Don't knock it 'till you try it.

BLACK & BLUE WRAP* \$13

Blackened steak tips with bacon, tomatoes, Clemson blue Cheese, fried onions, and mixed greens tossed in a balsamic reduction and rolled in a flour tortilla.

OLD WORLD YARD BIRD \$14

Grilled herb chicken breast on a brioche bun with roasted red peppers, tomatoes, candied and peppered bacon, and fresh mozzarella.

SIDES \$3.5

Cajun rice pilaf • French fries • Steamed broccoli • Mashed potatoes • Tiger Slaw • Cheddar grits • Maple balsamic sprouts • Five-cheese macaroni & cheese • Side salad with tomatoes, onions, cucumber, and shredded cheddar-jack cheese (\$4) • Wild mushroom risotto (\$5) • Blackened shrimp skewers (\$5) • Sweet potato fries (\$4)