

Tastes & Small Bites

STARTERS

Fresh Crisp Greens

SALADS

Chicken & Pimento Quesadilla \$14

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

Renfrow Wings MKT

A baker's dozen tossed in your choice of sauce or rub and celery. Sauces: Buffalo, BBQ, Nuke Hot, Teriyaki, Carolina Mustard, Dry Rub, General Tso. Served with Ranch or Blue Cheese.

Maple Balsamic Sprouts \$12

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

Clemson Blue Cheese Dip \$14

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

Shrimp Cocktail \$15

Gulf shrimp, cocktail sauce, lemon wedge.

Crab Cake \$16

One lump crab cake, mixed greens, and Cajun lobster cream sauce.

Steam Engine Steak Tacos* \$15

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

Fried Green Tomatoes \$14

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

Add Protein to Any Salad:

Sesame Seared Tuna*	\$20
Shrimp	\$13
Steak Tips*	\$12
Chicken (Grilled/Fried)	\$8

Sweet Fire B.L.T. Salad \$16

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

Traditions Wedge Salad \$14

Wedge of iceberg lettuce, blue cheese dressing, blue cheese crumbles, candied bacon, diced tomatoes, and crispy fried onions.

Blacksmith Steak Salad* \$18

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

Goat In The Garden \$19

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

DRESSINGS

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

Hot & Savory

SOUPS

French Onion Soup \$8

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.

Land and Sea

STEAK & SEAFOOD

Sandwiches and Surprises

EVERYTHING ELSE

Served with 1 side

Black & Blue Alfredo* \$26

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

Steak & Frites* \$22

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

Shrimp & Grits \$24

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.

Sesame-Seared Tuna* \$31

Sesame-seared rare tuna, couscous salad, honey teriyaki drizzle, crispy fried onions, and carrot soubise.

Seafood Scampi \$30

Jumbo shrimp, lobster, and lump crab tossed with white wine, butter, garlic, scallions, tomatoes, and lemon over linguine pasta. Served with chef's choice of bread.

Filet Oscar* \$47

7 oz filet, Parmesan risotto, grilled asparagus, lump crab cake, Hollandaise.

Blackened Grouper \$31

Blackened grouper, mashed potatoes, fried Brussels sprouts, hot honey drizzle.

Pan-Seared Scallops* \$33

Four pan-seared U10 scallops with sweet potato puree, bacon-braised collards, and sweet pepper-bacon jam.

Lump Crab Cakes \$31

Two lump crab cakes, mushroom risotto, champagne beurre blanc.

Surf & Turf* \$46

7 oz filet served over a cluster of snow crab legs and Creole garlic butter sauce.

A la Carte

7 OZ Filet* \$32

Cluster of Snow Crab Legs \$17/cluster

Chicken Salad Croissant \$13

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 * \$15

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

Pimento or Blue Cheese \$1

All-In Burger \$16

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 \$12

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

Black & Blue Wrap* \$17

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 \$16

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

Baby Back Pork Ribs \$19/\$27

Choose a half-rack or full-rack. Sauces: Classic BBQ, Carolina mustard, peach bourbon BBQ. Served with two sides.

Chicken & Waffles \$17

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

Sides \$5

French fries • Steamed broccoli • Mashed potatoes • Tiger slaw • Cheddar grits • Maple balsamic sprouts • Five-cheese macaroni & cheese • Bacon-braised collards • Side salad with tomatoes, onions, cucumber, and shredded cheddar-jack cheese • Wild mushroom risotto (\$6) • Parmesan risotto (\$6) • Blackened shrimp skewer (\$6) • Sweet potato fries

*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.