

TASTES & SMALL BITES

## STARTERS

### CHICKEN & PIMENTO QUESADILLA **\$13**

Grilled chicken breast, chopped and served with house pimento cheese in 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 **\$11**

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

### CLEMSON BLUE CHEESE DIP **\$13**

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

### STEAM ENGINE STEAK TACOS\* **\$14**

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

HOT & SAVORY

## SOUPS

### FRENCH ONION SOUP **\$7**

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

FRESH CRISP GREENS

## SALADS

### SWEET FIRE B.L.T. SALAD **\$15**

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

### BLACKSMITH STEAK SALAD\* **\$17**

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 \* **\$15**

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.

## DRESSINGS

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

POULTRY MEAT & SEAFOOD

## ENTREES & PASTA

### BLACK & BLUE ALFREDO\* \$24

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.

### SHRIMP & GRITS \$20

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 \$26

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

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

Half rack or full rack.  
Served with two sides.  
Sauces: Classic BBQ, Carolina mustard, peach bourbon BBQ.

### SURF-N-TURF \* \$40

7 oz filet, mashed potatoes, asparagus, and a shrimp skewer.

### CHICKEN AND WAFFLES \$16

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

### BLACKENED SCALLOPS\* \$29

Four blackened U10 scallops with a roasted corn risotto and a sweet pepper-bacon jam.

HEARTY SANDWICHES & BURGERS

## THINGS ON BREAD

*Served with one side item.*

### 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 \* \$14

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

### OLD WORLD YARD BIRD \$15

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

### 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.

### SIDES \$3.5

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

\*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.