

## **LUNCH MENU**

APPETIZERS		SANDWICHES & WRAPS	8	
Calamari Lightly Floured, Tossed in Thai Chili	12	Served with Fries, Simple Mac & Cheese or Onion Ru Gluten Free Bun Available	ings +1	
Deviled Eggs GF Candied Bacon, Chipotle Ranch	8	BBQ Pulled Pork GF Slow Cooked Pork, Carolin		14
House Made Hummus GF Naan Pita Chips, Veggies	8	Jalapeno Coleslaw  The Burger GF		15
Soulshine Wings Thai Chili, Honey Tabasco, Garlic Parmesean, Buffalo	12	The Butcher & Grocer Grocer Cheddar, Bacon Jam, Cara Add Pimento Cheese +1		10
Pretzel Bites Cheese Sauce, Stone Ground Mustard	10	Marinated Grilled Chicke Smoked Gouda, Lettuce, C Jalapeno Relish		12
Pimento Cheese Dip Served Warm, Tortilla Chips	8	Pretzel Crusted Chicken		14
Sliders The Butcher & Grocer Ground Beef,	10	Smoked Gouda, Lettuce, T Honey Mustard	omato,	
Caramelized Onions, Smoked Gouda, Honey Mustard		Soulshine Cuban Slow Cooked Pork, Ham, S Pickles, Honey Mustard	Swiss, Bread & Butter	15
SOUPS & SALADS		Veggie Burger Quinoa & Cauliflower Patty	y, Lettuce, Creamy	12
Soup of the Day Cup 6/Bow	ıl 8	Avocado Jalapeno Relish		
Creamy Tomato Bisque GF Cup 6/Bow Fresh Basil, Parmesan, House Made Croutons	14	Chicken Club Wrap Marinated Chicken, Ham, S Tomato, Honey Mustard, V		13
Cobb Salad GF Mixed Greens, Marinated Chicken, Sliced Avocado, Candied Bacon, Sweet Corn, Smoked Cheddar, Deviled Eggs, Chipotle Ranch		Chicken Salad Wrap Marinated Chicken, Candied Pecans, Granny Smith Apples, Celery, Creamy Apple Cider Dressing, Wheat Tortilla		13
Beet Salad GF Red & Golden Beets, Arugula, Candied Pecans, Horseradish Crème Fraiche, Goat Cheese, Lemon Vinaigrette	9	Roasted Vegetable Wrap Mixed Greens, Cucumber, Red Onion, Hummus, Who	, Tomato, Zucchini,	13
Chopped Wedge Salad GF Candied Bacon, Gorgonzola, Tomatoes, Red Onion, Blue Cheese Dressing	8	BEVERAGES  Ask your server about flavors and offerings  Pepsi Products		3
Shine Salad GF Mixed Greens, Granny Smith Apples, Candied	8	Coffee, Iced Tea, Hot Tea	à	3
Pecans, Goat Cheese Red Wine Vinaigrette		HAPPY HOUR	BRUNCH	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness

Add Chicken +5 Shrimp +6 Salmon +7

BRUNCH Sunday 10AM - 3 PM



## **DINNER MENU**

APPETIZERS		SANDWICHES & WRAPS		
Calamari Lightly Floured, Tossed in Thai Chili	12	Served with Fries, Simple Salad, or Cup of Soup Mac & Cheese or Onion Rings +1 Gluten Free Bun Available Upon Request		
Deviled Eggs GF Candied Bacon, Chipotle Ranch	8	BBQ Pulled Pork GF Slow Cooked Pork, Carolina Style BBQ Sauce,	14	
House Made Hummus GF Naan Pita Chips, Veggies	8	Jalapeno Coleslaw	15	
Soulshine Wings Thai Chili, Honey Tabasco, Garlic Parmesean, Buffalo	12	The Burger GF The Butcher & Grocer Ground Beef, White Cheddar, Bacon Jam, Caramelized Onions Add Pimento Cheese +1	15	
Pretzel Bites Cheese Sauce, Stone Ground Mustard	10	Marinated Grilled Chicken GF Smoked Gouda, Lettuce, Creamy Avocado Jalapeno Relish	12	
Pimento Cheese Dip Served Warm, Tortilla Chips	8	Pretzel Crusted Chicken Smoked Gouda, Lettuce, Tomato,	14	
Sliders	10	Honey Mustard		
The Butcher & Grocer Ground Beef, Caramelized Onions, Smoked Gouda, Honey Mustard		Soulshine Cuban Slow Cooked Pork, Ham, Swiss, Bread & Butter Pickles, Honey Mustard		
SOUPS & SALADS		Veggie Burger Quinoa & Cauliflower Patty, Lettuce, Creamy	12	
Soup of the Day Cup 6/Bov	Avocado Jalapeno Relish			
Creamy Tomato Bisque GF Cup 6/Bowl 8 Fresh Basil, Parmesan, House Made Croutons		ENTREES		
Cobb Salad GF Mixed Greens, Marinated Chicken, Sliced Avocado, Candied Bacon, Sweet Corn, Smoked Cheddar, Deviled Eggs, Chipotle Ranch  Beet Salad GF Red & Golden Beets, Arugula, Candied Pecans, Horseradish Crème Fraiche, Goat Cheese, Lemon Vinaigrette Chopped Wedge Salad GF Candied Bacon, Gorgonzola, Tomatoes, Red	14	Andouille & Chicken Mac House Made Sharp Cheddar Cheese Sauce, Andouille Sausage, Marinated Chicken, Shaved Parmesan, Farfalle	16	
	9	Fish & Chips Beer Battered Cod, Bistro Fries, Cole Slaw, Tartar Sauce	15	
	8	Everything Crusted Salmon Horseradish Crème Fraiche, Arugula, Pickled Red Onions, Marinated Tomato, Lemon Vinaigrette, Crispy Capers	22	
Onion, Blue Cheese Dressing		Fried Chicken & Waffle	14	
Shine Salad GF Mixed Greens, Granny Smith Apples, Candied Pecans, Goat Cheese Red Wine Vinaigrette  Add Chicken +5 Shrimp +6 Salmon +7		Collard Greens, Maple Syrup  Pasta Primavera French Green Beans, Sweet Corn, Sun Dried Tomatoes, Red Onion, Basil Pesto Cream,		
		Parmesan, Truffle Oil, Farfalle  Add Chicken +5 Shrimp +6		

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