

The Wine Shop at Rivergate

DINNER MENU

Starters

Truffle Fries	\$7
Herbed parmesan tossed fries with Truffle aioli	
Fried Green Tomatoes	\$8
Topped with melted pimento cheese	
Pimento Cheese	\$10
Choice of hot or cold house made pimento cheese served with toasted pita points	
Bruschetta	\$10
Roasted tomato and olive bruschetta on toasted crostinis with balsamic reduction	
Stuffed Sweet Peppers	\$12
Roasted mini sweet peppers stuffed with fresh mozzarella and topped with basil pesto	
*Sesame Seared Tuna	\$14
Served with beer mustard, wasabi and ginger	
Fried Shrimp	\$14
Lightly fried and served with spicy ranch	

Tomato & Red Pepper Bisque	\$5 / \$8
Served with goat cheese crostinis	
Soup of the Day	\$5 / \$8
Rotating selection of house made soups	
Hummus and Pita	\$10
Chickpea hummus with roasted red pepper and lemon oil	
Calamari	\$14
Lightly fried calamari served with sweet chili and spicy remoulade	
P.E.I. Mussels	\$17
Pimenton Cream, Garlic White Wine or Fromage Blue. Served with a toasted baguette	
Crab Cakes	\$18
Two house made crab cakes topped with pepper confit and spicy remoulade	
Charcuterie Board	\$26
Seasonal selection of meats and cheeses with house made accompaniments. Ask your server for selections	

Flatbreads

Add Chorizo \$2, Soppresata \$2, *Smoked Salmon \$4, Shrimp \$4 or Chicken \$4

Margherita	\$13
Marinara sauce, marinated tomatoes, fresh mozzarella and basil	
Mushroom & Spinach	\$13
Marinara sauce, fresh mozzarella, shaved onions and balsamic reduction	
Sausage & Banana Pepper	\$15
Marinara sauce, fresh mozzarella and honey sriracha	
*Smoked Salmon	\$15
Garlic oil, fresh mozzarella and capers	

Basil Pesto	\$13
Basil pesto sauce, fire roasted artichokes, roasted red pepper, and fresh mozzarella	
Greek Vegetable	\$14
Garlic oil, mozzarella, black olives, fire roasted artichokes, diced tomato, banana peppers, feta and arugula	
Fried Green Tomato	\$15
Garlic oil, pimento cheese, mozzarella cheese, diced fried green tomatoes, bacon and fresh jalapenos	

Salads

Add Chicken \$4, Shrimp \$6, *Salmon \$7, *Steak \$7, Crab Cake \$7 or *Tuna \$7

Caesar Salad	\$10
Romaine, parmesan, garlic croutons and Caesar dressing	
Wine Shop Wedge	\$12
Iceberg wedge, diced tomato, gorgonzola cheese, crumbled bacon and ranch	
Mediterranean Salad	\$13
Arugula, diced tomato, fire roasted artichoke, banana peppers and red wine vinaigrette	
Grecian Cobb	\$18
Spinach, Romaine, sautéed shrimp, diced tomato, Greek olives, shaved onion, feta cheese, cucumber, avocado and citrus vinaigrette	

House Salad	\$11
Spring Mix, diced tomato, cucumber, shaved onions with choice of dressing	
Southwest Salad	\$13
Romaine, roasted pineapple pico de gallo, corn, tortilla strips and avocado with cilantro lime vinaigrette	
Fried Goat Cheese Salad	\$13
Spring mix, diced tomato, sliced apples, fried goat cheese, balsamic reduction and balsamic vinaigrette	
*Salmon Salad	\$19
Spring mix, ruby red beets, toasted almonds, goat cheese and balsamic vinaigrette	

ITEMS MARKED WITH AN ASTERISK MAY BE COOKED TO ORDER OR MAY CONTAIN RAW OR UNDERCOOKED ANIMAL DERIVED FOODS. CONSUMPTION OF ANIMAL DERIVED FOODS MAY INCREASE RISK OF FOOD BORNE ILLNESS

Handhelds

Handhelds served with choice of side

- *Patty Melt** \$15
Fresh angus patty, swiss cheese, roasted mushrooms, caramelized onions and garlic aioli on sourdough
- *Charleston Burger** \$15
Fresh angus patty, pimento cheese, bacon, fried green tomato and spicy ranch
- Cuban Sandwich** \$16
Slow roasted pork, black forest ham, swiss cheese, pickles and mustard on toasted Cuban bread
- Fried Chicken Sandwich** \$15
Sweet tea brined fried chicken, pickled onion, pickles and honey sriracha
- *Steak & Goat Cheese Sandwich** \$18
Grilled sirloin steak, caramelized onions, goat cheese and horseradish crème on a hoagie

- *Shop House Burger** \$15
Fresh angus patty, mixed greens, roasted tomato, fresh mozzarella, shaved onion and garlic aioli
- *Carolina BBQ Burger** \$15
Fresh angus patty, slow roasted pork, southern slaw and Carolina Gold BBQ sauce
- Chicken Salad Pita** \$14
House made chicken and gorgonzola salad, arugula, tomato and balsamic reduction on pita
- Turkey Panini** \$15
Sliced turkey, bacon, swiss, lettuce, tomato and avocado crème on sourdough bread
- *Tuna Melt** \$17
Seared tuna, swiss cheese, spring mix, tomato, pickled onion and wasabi aioli

Sides

A la carte \$5

Side House Salad

French Fries

Starch of the day

Side Wedge

Southern Slaw

Vegetable of the day

Side Caesar

Basil Pasta Salad

Truffle Fries + \$2

Entrées

All entrées except pastas are served with Chef's starch and vegetable of the day.

- Chicken Piccata** \$24
Pan seared herb marinated chicken with a lemon caper beurre blanc
- Sunday Fried Chicken** \$25
Sweet tea brined fried chicken topped with sawmill gravy
- Chicken Marsala** \$25
Pan seared chicken breast topped with a mushroom and marsala wine sauce
- Primavera Pasta** \$21
Marinated tomatoes, mushrooms and roasted broccoli tossed in a parmesan cream sauce.
+ Add Chicken \$4, Shrimp \$6 or *Steak \$7
- Shrimp Pasta** \$24
Sautéed shrimp and marinated tomatoes tossed in a parmesan cream sauce.
- Pasta Jambalaya** \$26
Chicken, shrimp, sausage, onions and peppers in a Cajun crème sauce with penne pasta
- Seafood Scampi** \$28
Shrimp, Salmon and Mahi with spinach and fire roasted tomatoes in a garlic white wine sauce over penne

Gluten free penne pasta available upon request

- *Cast Iron Salmon** \$27
Pan seared salmon topped with lemon beurre blanc
- *Tuscan Salmon** \$28
Pan seared salmon covered in a creamy parmesan sauce with spinach and fire roasted tomato
- Blackened Mahi** \$27
Blackened pan seared mahi topped with roasted red pepper coulis and arugula
- *Chili Lime Tuna** \$27
Tuna rubbed in chili lime seasoning topped with Asian slaw and avocado crème
- *8oz Sirloin** \$26
Topped with garlic herb butter and a side of horseradish crème
- *6oz Filet Mignon** \$33
Topped with garlic herb butter and a side of horseradish crème
- *Surf N Turf** \$35
Grilled 6oz sirloin topped with garlic herb butter, a house made crab cake topped with spicy remoulade and blackened shrimp
+ Upgrade your steak: 8oz Sirloin +\$3 or 6oz Filet +\$7

Add a sauce to your steak: Rosemary & Red Wine Demi \$2, Gorgonzola Cream \$2 or Mushroom Duxelle \$2

**Parties of 8 or more will have 18% gratuity added

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