



*Come Visit us for Sunday Brunch.
It's a local tradition.*

Clemson Blue Cheese



Clemson Blue Cheese has always been an artisanal cheese, made the old fashioned way. Each 288 gallon vat makes a batch of about 240 lbs, which is then salted, waxed and aged for 6 months. When it is ready, each hoop is scraped and packaged by hand. Each lot is kept separate, and meticulous record keeping assures quality at every step.

Whole wheel	\$28.75
Wedge	\$7.99
Crumbles	\$8.99
Dressing	\$4.29

Appetizers

<i>Fried Clemson Blue Cheese</i>	\$5.5
Clemson's own Blue Cheese, encrusted and served with gingered-strawberry marmalade and toasted pita	
<i>Green Tomato Napoleon</i>	\$6
Golden brown fried green tomatoes with a southern peach salsa	
<i>Coconut Shrimp</i>	\$6.5
Crispy coconut encrusted shrimp tossed in passion fruit honey with a tequila lime dipping sauce	
<i>Clemson Blue Cheese Chips</i>	\$5
Fresh prepared potato chips, drizzled and layered with melted Clemson Blue Cheese and Seasons' Bacon tid-bits	
<i>Vegetarian Spring Rolls</i>	\$6.5
Served with a Caramelized grapefruit and soy chutney	
<i>Soup of the Day</i>	
Cup	\$3.5
Bowl	\$4.5

Entrée Salads

<i>Seasons Salad</i>	\$8
Mixed field greens with julienne ham and turkey, tomatoes, cheese, and crisp Seasons' bacon	
<i>Smoked Chicken Salad</i> 	\$8
Smoked chicken breast with baby spinach, penne pasta, Crimini mushrooms, and tomato tossed in a roasted red pepper vinaigrette	
<i>Ranch Chicken Salad</i> 	\$8.5
Grilled chicken breast, diced tomato, caramelized corn, black beans, diced cucumber, and Romaine lettuce tossed with ranch dressing and topped with crispy fried onion strings	
<i>Southern Caesar Salad</i>	\$6.5
With cracklin' cornbread croutons	
Enhancements	
Add Fried chicken fingers	\$2.5
Add Grilled salmon	\$3.5
Add Sautéed shrimp	\$3.5



Ask your server about how to make this option under 600 calories

Entrees

All entrees served with Tiger House Salad with choice of dressing, and appropriate seasonal vegetable
*Substitute the Tiger House Salad for a Caesar Salad for \$1

<i>Carolina Crab Cakes</i>	\$18
Low-country red rice, peach relish, and cajun remoulade	
<i>Clemson Shrimp and Grits</i>	\$18.5
Stone ground grits topped with sauté of shrimp and Tasso ham in a spicy cream reduction	
<i>Glazed Georgia Pecan Crusted Salmon</i>	\$17.5
Served over a caper risotto and a southern peach salsa	
<i>Chicken Breast and Wild Mushrooms</i>	\$14.5
Sautéed chicken breast on angel hair pasta with tomato, wild mushrooms and roasted garlic tossed with a rosemary sauce	
<i>Thyme-Roasted Chicken Breast</i>	\$14
Served with Clemson Blue Cheese au gratin potatoes	
<i>9 oz Grilled Black Angus Strip Steak</i>	\$17.5
Grilled NY Strip Steak, Zinfandel jus and spicy tobacco onions with mashed potatoes	
<i>12oz Cajun Ribeye</i>	\$18.5
Pan seared Ribeye finished with Creole butter with mashed potatoes	
<i>Black Angus and Baby Bella Meatloaf</i>	\$13
With Clemson Blue Cheese au gratin potatoes	
<i>Golden Pan-Fried Spinach and Mushroom Ravioli</i>	\$15
Tossed with walnuts, tomato, basil, and saffron cream	
<i>Stuffed Artichoke Trio</i>	\$14
Julienne vegetables, quinoa, and roasted red pepper coulis	

We strive to use local and seasonal products when available in our menu recipes

Notice: May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Kids Menu

Served with French fries

<i>Fried Chicken Fingers</i>	\$6.5
<i>Kid's Burger</i>	\$4.5
<i>Grilled Cheese</i>	\$3.5
<i>PB&J with Rice Krispies wrap</i>	\$3.5
<i>Kids Drink</i>	\$1.25

Deserts

<i>Peanut Butter and Chocolate Pie</i>	\$7.5
Topped with a white chocolate "sail"	
<i>Chocolate-Hazelnut Terrine</i>	\$6.5
With crisp crepe points and a raspberry sauce	
<i>Warm Apple Bread Pudding</i>	\$4.5
Topped with a whiskey sauce	
<i>Chef's Selection of Pie</i>	\$4.5
Ask your server about today's selection	\$5.5
Served with Clemson vanilla ice cream	

Beverages

<i>Soda</i>	\$2
<i>Coffee</i>	\$2
<i>Iced or Hot Tea</i>	\$2
<i>Domestic Beer</i>	\$3
<i>Imported Beer</i>	\$4

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