

Starters

HUMMUS

Chef's choice of hummus served with a mixture of pita and fresh cucumber slices 8

FRIED GREEN TOMATOES

Cornmeal dusted green tomatoes topped with creamy pimento cheese over Arcadian greens 10

SPINACH DIP

A classic spinach dip done right 9

HOUSE-SMOKED BBQ NACHOS

Pulled pork, queso blanco, & pico de gallo piled high on crispy tortilla chips with homemade BBQ sauce 10

CHICKEN TENDERS

Hand-breaded chicken tenders served with honey mustard and choice of side 10

BLACK & BLEU SALMON TACOS

Lightly blackened salmon, shredded romaine, and pico de gallo atop two flour tortillas with bleu cheese crumbles and crispy onion straws 9

PULLED PORK TACOS

House-smoked pork with Carolina slaw, pico de gallo and BBQ sauce 9

ROASTED CORN QUESO

Queso blanco mixed with Southwest corn salsa, served with homemade tortilla chips 8
Add Pork +2

CRAB CAKE SLIDERS {three}

Pan fried crab cakes, Arcadian greens and sweet heat sauce on toasted brioche slider buns 12

MOZZARELLA AND JALAPEÑO GRIT FRITTERS

Stone ground grits loaded with mozzarella and jalapeños then lightly fried, topped with Cajun aioli 9

On a Bun

All of our burgers are cooked well done.
Substitute grilled chicken or a veggie patty at no charge.
All burgers are served with your choice of side.
1.00 charge for side salad & sweet potato fries.

BLACK & BLEU

Our signature patty blackened and topped with melted bleu cheese 12

BREAKFAST BURGER

Our house patty stacked with a fried egg, bacon, cheddar and crispy onion straws 13

BACON PIMENTO CHEESE BURGER

Our house patty topped with pimento cheese, bacon and apple onion jam 13

BBQ SANDWICH

House-smoked pulled pork served with your choice of BBQ sauce. Served with Carolina coleslaw and choice of side 11

SWEET HEAT CHICKEN SANDWICH

Crispy fried chicken breast, Carolina coleslaw and sweet heat sauce on a toasted brioche bun 12

PESTO PORTOBELLO SANDWICH

Grilled portobello mushroom cap, house-made pesto, mozzarella cheese, romaine lettuce and roma tomatoes drizzled with a balsamic reduction. Served on a toasted brioche bun 10

Sides

Sautéed Vegetables 3

Hand-Cut French Fries 3

Sweet Potato French Fries 4

Mediterranean Orzo Salad 3

Balsamic Brussels Sprouts 3

Mashed Potatoes 3

Side Salad 4

Coleslaw 3

Fried Okra 3

Main

PEPPER CRUSTED RIB-EYE*

12 oz Black Angus ribeye, char-grilled to order. Served with mashed potatoes and sautéed vegetables 25

THE WALKER

Grilled chicken topped with pulled pork, bleu cheese, mozzarella & onion straws, served over mashed potatoes and sautéed vegetables 18

PESTO CRUSTED SALMON

Fresh cut salmon grilled with a crispy panko pesto crust, Served with Mediterranean orzo salad and sautéed veggies 19

BLACKENED REDFISH

Blackened redfish served over fried mozzarella and jalapeño grit cakes and sautéed vegetables 20

BALSAMIC MARINATED PORTOBELLO

Grilled portobello mushroom topped with corn salsa, feta cheese and balsamic reduction. Served with Mediterranean orzo salad and sautéed vegetables 16

SHRIMP & GRITS

Jumbo shrimp, andouille sausage and a low country pan sauce over seared mozzarella and jalapeño grit cakes 17

PEPPERED BEEF TIPS

Black Angus beef sautéed with cracked peppercorns in a rich mushroom cognac cream sauce, served over mashed potatoes with balsamic Brussels sprouts 17

BACON WRAPPED PORK TENDERLOIN

Two grilled bacon wrapped pork medallions topped with an apple onion jam, served with mashed potatoes & balsamic Brussels sprouts 19

Salads

Dressings: Ranch, Bleu Cheese, Oil & Vinegar, Balsamic Vinaigrette, Lemon Vinaigrette, Honey Mustard, Caesar

BLACK & BLEU TENDERLOIN SALAD*

Organic beef tenderloin, blackened & grilled to your taste. Served with tomatoes, cucumbers, carrots, bleu cheese crumbles and our bleu cheese dressing 14

SOUTHWEST SALAD

Fried chicken served over fresh romaine with corn salsa, grape tomatoes, feta cheese & onion straws with your choice of dressing 13

SOLE SALAD

Grilled chicken with tomatoes, cucumbers, carrots, cheese and croutons. Served with your choice of dressing 13

BLACKENED SALMON CAESAR SALAD

Lightly blackened salmon served over crisp romaine, tossed in Caesar dressing with parmesan cheese & croutons 14

SHRIMP BLT SALAD

Fresh Arcadian mix, grilled shrimp, candied bacon, sliced grape tomatoes, & feta cheese crumbles. Served with choice of dressing 14

Beverages

Coca-Cola Lemonade Unsweet Tea

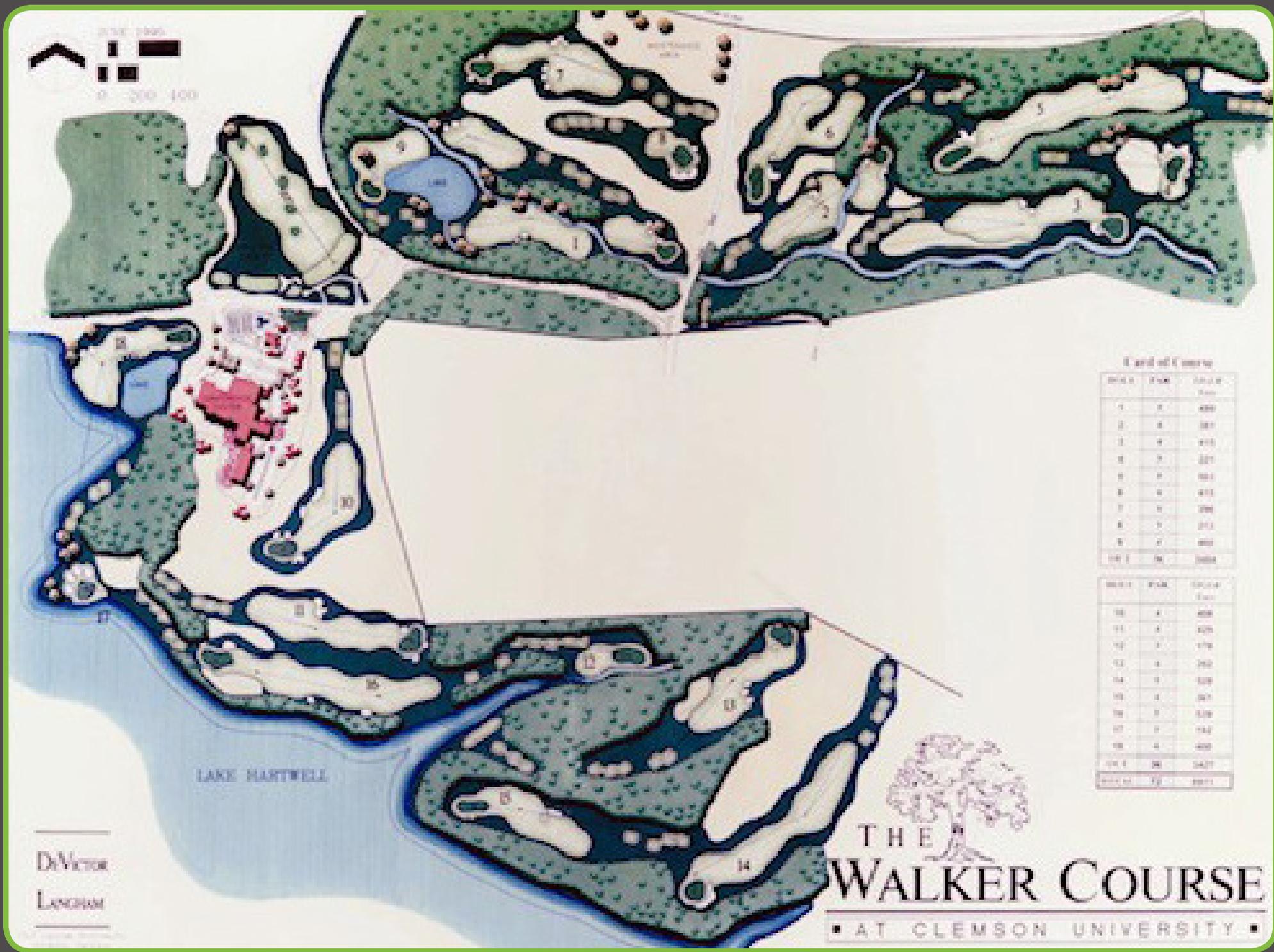
Diet Coke Dr. Pepper Coffee

Sprite Sweet Tea

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- Split plate charge of \$3
- Gratuity will be added on parties of 8 or more

WE SMOKE ALL OF OUR MEATS IN-HOUSE TO GUARANTEE YOU RECEIVE THE HIGHEST QUALITY PRODUCT POSSIBLE.

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition



Card of Course

HOLE	PAR	LENGTH
1	4	400
2	4	387
3	4	415
4	3	321
5	4	384
6	4	415
7	3	296
8	3	273
9	4	400
10-18	36	3000

HOLE	PAR	LENGTH
19	4	400
20	4	426
21	3	379
22	4	390
23	3	329
24	4	367
25	3	326
26	3	342
27	4	400
28-30	36	3000
TOTAL	72	6071

DeVictor
Langham

THE
WALKER COURSE
AT CLEMSON UNIVERSITY

SOLE AT THE GREEN
230 Madren Center - Clemson, SC
864-656-7444

Try our other locations

SOLE GRILL & SUSHI BAR
700 Bypass 123 - Seneca, SC
864-882-9463

SOLE AUGUSTA
1033 Broad Street - Augusta, GA
706-432-9898

