

STARTERS

SMOKED WINGS

8 Jumbo wings smoked in house & then fried crisp to order **13**
Street Style / Buffalo / Blackened / Holler Honey

CANDIED PORK BELLY

Spicy honey glazed pork belly served with chili-lime aioli **12**

ROASTED CORN QUESO

Queso blanco mixed with Southwest corn salsa, served with homemade tortilla chips **9** Add Pork **+2**

BAJA FISH TACOS

Beer battered grouper, napa cabbage, pico de gallo & chili-lime aioli **11**

PORK BELLY TACOS

Spicy honey glazed pork belly, napa cabbage, crispy onion straws & chili-lime aioli **11**

PULLED PORK TACOS

House-smoked pulled pork with romaine, Carolina slaw, pico de gallo & BBQ sauce **10**

CHICKEN TENDERS

Hand-breaded chicken tenders served with honey mustard and choice of side **12**

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 **11**

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 **10**

MOZZARELLA & JALAPEÑO GRIT FRITTERS

Stone ground grits loaded with mozzarella and jalapeños then lightly fried, topped with Cajun aioli **10**

FRIED PICKLES

House-made pickle chips battered and deep fried, served with Cajun aioli dipping sauce **10**

FEATURES

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 **20**

SHRIMP & GRITS

Jumbo shrimp, Andouille sausage and a low country pan sauce over seared mozzarella and jalapeño grit cakes **21**

PEPPER CRUSTED RIB-EYE*

12 oz Black Angus ribeye char-grilled to order. Served with mashed potatoes and sautéed vegetables **32**

PORK RIBEYE

Flame grilled pork ribeye topped with apple onion jam served over mashed potatoes & balsamic Brussel sprouts **21**

PESTO CHICKEN

Grilled chicken breast topped with mozzarella, pesto, balsamic reduction & pico de gallo. Served with mashed potatoes & sautéed vegetables **20**

CRAB STUFFED SALMON

Fresh cut salmon with a lump crab stuffing served with orzo salad, sautéed vegetables & Hollandaise **25**

BALSAMIC MARINATED PORTOBELLO

Grilled portobello mushroom topped with corn salsa, feta cheese and balsamic reduction. Served with orzo salad and sautéed vegetables **17**

BLACKENED REDFISH

Lightly blackened redfish topped with roasted corn salsa. Served over fried jalapeño grit cakes & sautéed vegetables **21**

SANDWICHES

(All of our sandwiches are served with choice of side. All of our burgers contain pork and are cooked well done. Substitute grilled chicken or veggie patty at no additional charge.)

BLACK & BLEU BURGER

Our signature patty blackened and topped with melted bleu cheese **14**

BACON PIMENTO CHEESE BURGER

Our house patty topped with pimento cheese, bacon and apple onion jam **14**

BBQ SANDWICH

House-smoked pulled pork served with your choice of BBQ sauce. Served with Carolina coleslaw and choice of side **12**

BACON SWISS BURGER

House patty topped with melted Swiss cheese & bacon **14**

SWEET HEAT CHICKEN SANDWICH

Crispy fried chicken breast, Carolina coleslaw and sweet heat sauce on a toasted brioche bun **13**

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 **13**

SALADS

Salads are served with choice of dressing: Ranch, Bleu Cheese, Oil & Vinegar, Balsamic Vinaigrette, Lemon Vinaigrette, Honey Mustard or Caesar

BLACKENED SALMON CAESAR

Lightly blackened salmon served over crisp romaine, tossed in Caesar dressing with parmesan cheese & croutons **16**

SHRIMP BLT SALAD

Grilled shrimp, mixed greens, bacon, sliced grape tomatoes & feta cheese crumbles **16**

SOLE SALAD

Grilled chicken, mixed greens, carrots, cucumbers, roma tomatoes, mozzarella cheese & croutons **15**

BUFFALO CHICKEN SALAD

Fried chicken tossed in Buffalo sauce, chopped romaine, carrots, sliced celery, grape tomatoes & bleu cheese crumbles **15**

SOUTHWEST STEAK SALAD

Thinly sliced Black Angus beef, chopped romaine, feta cheese, grape tomatoes, corn salsa, red bell peppers & crispy onion straws **15**

SIDES

Sauteed Vegetables **4**

Hand-Cut French Fries **4**

Sweet Potato Fries **5**

Orzo Salad **4**

Balsamic Brussels Sprouts **4**

Mashed Potatoes **4**

Side Salad **5**

Coleslaw **4**

Fried Okra **4**

BEVERAGES

Coca-Cola

Diet Coke

Sprite

Lemonade

Dr. Pepper

Sweet Tea

Unsweet Tea

Coffee



SOLE ON 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

DIVISION

- Split plate charge of \$3

- Gratuity will be added on parties of 8 or more

THE WALKER COURSE
AT CLEMSON UNIVERSITY