

STARTERS

SMOKED WINGS

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

CANDIED PORK BELLY

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

ROASTED CORN QUESO

Queso blanco mixed with Southwest corn salsa, served with tortilla chips **10**

SPINACH DIP

A classic spinach dip done right, served with tortilla chips **11**

SHRIMP TACOS

Beer battered shrimp, napa cabbage, pico de gallo & chili-lime aioli **13**

PORK BELLY TACOS

Spicy teriyaki glazed pork belly, napa cabbage, crispy onion straws & chili-lime aioli **12**

PULLED PORK TACOS

House-smoked pulled pork with romaine, Carolina slaw, pico de gallo & BBQ sauce **11**

CHICKEN TENDERS

Hand-breaded chicken tenders served with honey mustard & choice of side **13**

HOUSE-SMOKED BBQ NACHOS

Pulled pork, queso blanco, & pico de gallo piled high on crispy tortilla chips with homemade BBQ sauce **12**

BLACK & BLEU SALMON TACOS

Lightly blackened salmon, shredded romaine, and pico de gallo with bleu cheese crumbles & onion straws **13**

BUFFALO CHICKEN EGGROLLS

Smoked, shredded chicken with a blend of cheeses deep fried in eggroll wrappers. Served with bleu cheese dipping sauce **12**

FRIED PICKLES

House-made pickle chips battered and deep fried, with Cajun rémoulade **12**

FEATURES

BRAISED BEEF SHOULDER

Braised Black Angus beef shoulder slow cooked for hours topped with a red wine demi-glace served over balsamic Brussels sprouts and mashed potatoes **28**

SHRIMP & GRITS

Sautéed shrimp with tomatoes & onions in a rich Parmesan-cream reduction. Served over creamy stone-ground grits **24**

PEPPER CRUSTED RIB-EYE*

12 oz Black Angus ribeye char-grilled to order. Served with mashed potatoes and sautéed vegetables **37**

CHICKEN FLORENTINE

Grilled chicken topped with creamy spinach & mozzarella served with mashed potatoes and sautéed vegetables. Finished with pico de gallo & balsamic glaze **24**

PESTO SALMON

Fresh cut salmon with a pesto panko crust served with orzo salad & sautéed vegetables **25**

BALSAMIC MARINATED PORTOBELLO

Grilled portobello mushroom topped with corn salsa, feta cheese and balsamic reduction. Served with orzo salad and sautéed vegetables **19**

BLACKENED MAHI-MAHI

Lightly blackened Mahi-Mahi topped with roasted corn salsa. Served over pimento cheese jalapeño grits & sautéed vegetables **24**

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. Served on a toasted brioche bun **16**

BACON PIMENTO CHEESE BURGER

Our house patty topped with pimento cheese, bacon and apple onion jam. Served on a toasted brioche bun **16**

BBQ SANDWICH

House-smoked pulled pork with Carolina slaw & choice of BBQ sauce. Served on a toasted brioche bun **13**

BACON SWISS BURGER

House patty topped with melted Swiss cheese & bacon. Served on a toasted brioche bun **16**

SWEET HEAT CHICKEN SANDWICH

Crispy fried chicken breast, Carolina slaw, & Holler honey on a toasted brioche bun **16**

PESTO PORTOBELLO SANDWICH

Grilled portobello mushroom cap, house-made pesto, mozzarella cheese, romaine lettuce & Roma tomatoes drizzled with a balsamic reduction. Served on a toasted brioche bun **15**

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 **17**

SHRIMP BLT SALAD

Grilled shrimp, mixed greens, bacon, sliced grape tomatoes & feta cheese crumbles **17**

SOLE SALAD

Grilled chicken, mixed greens, carrots, cucumbers, Roma tomatoes, mozzarella cheese & croutons **16**

COBB SALAD

Fried chicken, shredded romaine, hard-boiled eggs, carrots, grape tomatoes, onions, bacon & bleu cheese **16**

SOUTHWEST STEAK SALAD

Thinly sliced Black Angus beef, chopped romaine, feta cheese, grape tomatoes, corn salsa, red bell peppers & crispy onion straws **16**

SIDES

Sautéed Vegetables **4**

Hand-Cut French Fries **4**

Sweet Potato Fries **5**

Orzo Salad **5**

Balsamic Brussels Sprouts **5**

Mashed Potatoes **4**

Side Salad **7**

Side Caesar **7**

Carolina Slaw **4**

Fried Okra **4**

BEVERAGES (3.00)

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

THE WALKER COURSE
AT CLEMSON UNIVERSITY

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