A classic spinach dip done right, topped with mozzarella cheese & pico de gallo, served with chips

\$11

JERK SHRIMP TACOS

Jamaican jerk shrimp piled high atop two flour tortillas with shredded lettuce, pico de gallo and feta cheese

sta cheese \$13

BUFFALO BLEU CHEESE CHICKEN NACHOS Crispy tortilla chips loaded with grilled chicken

& pico de gallo, topped with warm bleu cheese cream sauce, homemade hot sauce & bleu cheese crumbles \$13

GYOZA

Fried beef dumplings topped with sesame seeds and a sweet eel sauce \$10

φ±0

EDAMAME Warmed & lightly salted soybeans

\$7

Spicy Garlic Edamame \$9

BLACK & BLEU Our house patty blackened & grilled, topped with melted bleu cheese on a toasted bun \$15

FRISCO*

Our house patty grilled to perfection, topped with a fried egg & cheddar cheese on grilled sourdough

\$15

🕷 BLACK & BLEU SALMON TACOS

Lightly blackened salmon piled high atop two flour tortillas with shredded romaine, fresh pico de gallo, and bleu cheese crumbles \$13

MASHED POTATO EGGROLLS

Creamy mashed potatoes loaded with bacon, shredded cheddar cheese and green onion stuffed in a crispy egg roll & served with Cajun ranch

\$10

BRAZILIAN STREET TACOS

Two flour tortillas loaded with grilled Angus beef, shredded romaine and pickled red onion, topped with tangy cilantro chimichurri \$13

SEAWEED SALAD

Vinegar marinated seaweed & sesame seeds \$7

TEMPURA SHRIMP

Jumbo shrimp fried golden brown & topped with honey sriracha and dynomite sauce \$11

GRILLED CHICKEN BLT

Grilled chicken breast with applewoodsmoked bacon, lettuce, tomato & cheddar on grilled sourdough \$14

BACON SWISS

Our house patty smothered in swiss cheese and applewood-smoked bacon on a toasted bun \$15

BUFFALO PORTOBELLO SANDWICH

Tempura-battered portobello mushroom fried golden brown & topped with our homemade hot sauce & ranch, served with lettuce and tomato on a toasted bun \$13

All of our burgers contain pork, are cooked well-done, and are served with lettuce and tomato. Add cheese or bacon for \$1 Our burgers are not gluten free.

PEPPERED BEEF TIPS

Black Angus beef tips sautéed with cracked peppercorns in a rich mushroom cognac cream sauce, served over garlic mashed potatoes with sautéed vegetables \$22

BLACK AND BLEU SALMON*

Lightly blackened salmon served over creamy

stone-ground grits & sautéed vegetables, with

warm bleu cheese cream sauce

\$24

Sautéed shrimp with tomatoes & onions in a

rich Parmesan-cream reduction, served over

creamy stone-ground grits

\$22

SHRIMP & GRITS

Pepper-rubbed 12 oz rib-eye grilled to

order served with garlic mashed potatoes & sautéed vegetables \$34

PEPPER CRUSTED RIB-EYE*

CHICKEN FLORENTINE

Grilled chicken topped with creamy spinach & mozzarella cheese served over garlic mashed potatoes & sautéed vegetables. Finished with aged balsamic reduction \$23

CHICKEN TENDERS

Hand-breaded chicken tenders served with french fries & homemade honey mustard

\$14

	SID	ES	
Hand-Cut French Fries Sautéed House Vegetables Stone-Ground Grits	\$5.00 \$5.00 \$5.00	Garlic Mashed Potatoes Side Salad	\$5.00 \$7.00

🐞 STAFF FAVORITES 🐞

A A S

SOLÉ SALAD

Our large portioned salad topped with all your favorites: grilled chicken, tomatoes, carrots, cucumbers, croutons & cheese over romaine

\$16

SALMON CAESAR SALAD*

Lightly blackened salmon over a bed of romaine lettuce with Parmesan & croutons \$17

ASIAN CHICKEN SALAD

Crispy fried chicken with carrots, croutons & pickled red onions, served with teriyaki ginger dressing \$16

SOUTHWEST FAJITA SALAD

Grilled Angus beef, pico de gallo, tortilla strips, peppers & onions served over a bed of fresh romaine

\$17

BALSAMIC FETA CHICKEN SALAD

Our house salad toped with grilled chicken,

feta cheese, & aged balsamic reduction

\$16

All salads served with your choice of house-made dressing: Ranch, Balsamic Vinaigrette, Honey Mustard, Solé Ginger, Bleu Cheese, Caesar, Cajun Ranch, Teriyaki

Ginger

MAKI SUSHI ROLLS*

- 8 VEGETABLE cucumber, avocado, bell pepper, carrot
- 7 TUNA tuna & cucumber
- 7 SALMON salmon & cucumber
- 9 AUGUSTA crab, shrimp, & avocado
- 7 SPICY TUNA tuna, cucumber & Sriracha
- 8 CALIFORNIA crab, avocado & cucumber
- 7 **SPICY YELLOWTAIL** spicy yellowtail & cucumber
- 10 **GEORGIA BULLFROG** tuna, avocado, cucumber, & roe, topped with Sriracha
- 10 **PHILADELPHIA** salmon, cream cheese, & avocado
- 10 MAINE crab, cream cheese, avocado, & cucumber
- 10 **PEPPERWOOD** sweet egg, crab & avocado, topped with eel sauce
- 10 **FIRESIDE** tuna, shrimp & cream cheese, topped with Sriracha

- 10 **NUCLEAR** salmon, shrimp, & cucumber, topped with dyno & Sriracha
- 10 **SEASIDE** crab, shrimp, & cucumber, topped with dyno sauce
- 7 **DRAGON** eel & avocado, topped with eel sauce
- 10 **GAMECOCK** chicken, cream cheese & avocado, topped with eel sauce
- 12 **GROVE** eel, crab, cream cheese & avocado, topped with dyno, Sriracha & eel sauce
- 13 **FUTO MAKI** shrimp, crab, salmon, avocado, cucumber & dyno sauce
- 11 RUGBY tuna, crab, avocado, cucumber & Sriracha
- 11 **VOLCANO** tuna, jalapeño, cucumber, cream cheese, roe & spices
- 12 SHRIMP TEMPURA shrimp tempura & cucumber

SPECIALTY SUSHI ROLLS*

- 16 **CLEMSON BARBER** crab, cucumbers & avocado with salmon & tuna on top
- 16 RAINBOW crab, cucumbers & avocado with salmon, tuna, yellowtail & shrimp on top
- 16 **FIERY HABAÑERO** spicy yellowtail, crab, pickled habañero & cream cheese, tempura fried, dyno sauce & honey sriracha
- 17 **CAROLINA** cream cheese, shrimp tempura, jalapeño & bell peper, topped with seared beef & dyno sauce
- 16 KEOWEE tuna, avocado, cucumbers & cream cheese topped with shrimp, avocado, eel sauce & Sriracha
- 17 **SHEL** shrimp tempura, tuna, cream cheese, cucumber & avocado, topped with eel & dyno sauce
- 17 PINK LADY cream cheese, tuna & avocado, tempura fried, topped with spicy tuna & eel sauce
- 17 **ORIGAMI** crab, avocado & cucumber topped with sashimi tuna, dyno & tempura crunch
- 15 **CLEMSON SUNRISE** tuna, avocado & cream cheese topped with spicy salmon
- 16 **SUMO** tuna, salmon, spicy yellowtail, cucumber, avocado & crunch, topped with wasabi lime mayo
- 18 SOLÉ tuna, crab, shrimp, avocado, cucumber & cream cheese, tempura fried & topped with crab salad
- 18 BALBOA crab salad, avocado, & cream cheese, topped with salmon, eel sauce, sriracha & tempura crunch
- 18 WILL OF FORTUNE tuna, avocado, pickled habañero, & jalapeño, topped with salmon, spicy tuna, dyno, eel sauce, tempura crunch & parsley

NIGIRI SUSHI (2 PIECES)

	TUNA SALMON	6 TAMAGO (Sweet Egg) 6 CRAB
7	EEL (Fresh Water) SHRIMP	7 FLYING FISH ROE

SASHIMI (5 PIECES)

12 TUNA 12 SALMON 12 YELLOWTAIL

Additional sauces \$0.50 each

 The consumption of raw or undercooked meats or eggs can increase the chance of food-borne illness.
20% gratuity will be added to parties of 7 or more

ALADS