

FARM FRESH TACOS

2 Tacos per order. Choice of Flour or Hard Corn Shell.
Served with a Signature Side. Upgrade Side for \$2.
Add 3rd Taco for \$3.50

SWEET FIRE BLT TACOS

\$11.99

OUR FAMOUS SWEET TEA FRIED CHICKEN,
MIXED GREENS, DICED TOMATOES,
CANDIED BACON, AND CHIPOTLE RANCH.

COASTAL CARHOPPER TACOS

\$11.99

FRESH MAHI MAHI, FRIED, GRILLED, OR
BLACKENED, PINEAPPLE SLAW, HOUSE
SWEET CHILI REMOULADE, AND CILANTRO.

SIDE CAR SWINE TACOS

\$9.99

HOUSE MOJO PULLED PORK, SHIRLEY'S
DIXIE SLAW, PICKLED ONIONS, AND
CHOICE OF BLACKBERRY BBQ, CAROLINA
GOLD BBQ, OR JIM BEAM BBQ SAUCE.

SANDWICHES

Burgers cooked to desired wellness. Served with a
Signature Side. Upgrade side for \$2.

DEPOT BURGER

\$12.99

CLASSIC CHEESEBURGER. BURGER ON A
BRIOCHE BUN WITH LETTUCE, TOMATO,
HOUSE PICKLES, ONIONS, AND CHOICE OF
AMERICAN OR SWISS CHEESE.

OLD WORLD YARDBIRD

\$14.99

GRILLED OR FRIED CHICKEN BREAST ON A
BRIOCHE BUN WITH PEPPER PESTO,
TOMATO, ROASTED RED PEPPERS,
CANDIED AND PEPPERED BACON, AND
FRESH MOZZARELLA.

BOXCAR PIGGY

\$10.99

HOUSE MOJO PULLED PORK ON A BRIOCHE
BUN WITH SHIRLEY'S DIXIE SLAW, PICKLED
ONIONS, AND CHOICE OF BLACKBERRY
BBQ, CAROLINA GOLD BBQ, OR JIM BEAM
BBQ SAUCE.

BEVERAGES

FOUNTAIN SODAS

\$2.50

TEA

\$2.50

COFFEE

\$2.00



FORAGERS CANTEEN

APPETIZERS

SPECTACULAR SPROUTS \$9.99

OUR FAMOUS BLISTERED BRUSSELS SPROUTS MADE WITH HERB BUTTER, CAPERS, GARLIC, AND BACON. TOSSED IN OUR HOUSE MAPLE/BALSAMIC GLAZE AND TOPPED WITH PARMESAN CHEESE.

PIGGY PLANKS \$9.99

CRISPY SEASONED FRIES SMOTHERED WITH HOUSE MOJO PULLED PORK, CHEESE SAUCE, CANDIED BACON BITS, AND SCALLIONS.

A TOAST TO BACON \$11.99

A SMOKED GLASS OF HOUSE CANDIED & PEPPERED BACONS. SERVED WITH PICKLED VEGGIES, PEPPER PESTO, AND PIMENTO CHEESE.

FRESH SALADS

BLACKSMITH STEAK SALAD \$12.99

MIXED GREENS, BLACKENED STEAK TIPS, GOAT CHEESE CRUMBLES, ROASTED RED PEPPERS, DICED TOMATOES, CANDIED PECANS, AND CRISPY ONIONS.

GOAT IN THE GARDEN (V) \$11.99

MIXED GREENS, BALSAMIC ONIONS, PURPLE BEETS, GOLD BEETS, PICKLED ONIONS, CANDIED PECANS, DRIED CRANBERRIES, AND A FRIED GOAT CHEESE MEDALLION ON TOP.

SWEET FIRE CHICKEN SALAD \$10.99

MIXED GREENS, CHOICE OF HERB GRILLED OR SWEET TEA FRIED CHICKEN, DICED TOMATOES, CHEDDAR CHEESE, RED ONIONS, AND CANDIED BACON.

DRESSINGS: LEMON VINAIGRETTE, COUNTRY RANCH, BARRIER ISLAND, GREEN GODDESS, AND CHIPOTLE RANCH.

BOWLS

CANTEEN SHRIMP & GRITS \$17.99

FRESH BLACKENED SHRIMP, CHICKEN APPLE SAUSAGE, GREEN ONION, GARLIC, AND OUR LOW COUNTRY CREAM SAUCE OVER HOUSE SMOKED GOUDA GRITS. SERVED WITH A SIDE SALAD AND FRENCH BAGUETTE.

CARIBBEAN CURRY (V) \$15.99

A TROPICAL TWIST ON INDIAN CURRY. YELLOW SQUASH, CHARRED CORN, POBLANO PEPPERS, AND MUSHROOMS IN OUR HOUSE COCONUT LIME CURRY SAUCE. POURED OVER YELLOW RICE. SERVED WITH A SIDE SALAD AND FRENCH BAGUETTE.

SIGNATURE SIDES - \$4.99

SEASONED FRIES (V) (GF)
SEASONED CRISPY SHOESTRING FRIES

SHIRLEY'S DIXIE SLAW (V) (GF)
GRANNY SMITH APPLE & CABBAGE.

PINEAPPLE SLAW (V) (GF)
OUR TROPICAL SLAW

SWEET TATER TOTS
SWEET POTATO TOTS TOSSED IN CHOICE OF SALTY OR CINNAMON SWEET SEASONING.

SEASONAL SIDES - \$6.99

COLLARD GREENS
SEASONED GREENS COOKED LONG AND SLOW WITH BACON AND SAVORY SPICE.

SMOKED GOUDA GRITS (GF)
CREAMY POLENTA GRITS WITH GOUDA CHEESE.