

Soups & Sandwiches

Red Bean Soup - slow cooked with peppers, onions, celery & garlic, served with tomato-jalapeño salsa & sour cream Cup: \$3.95 Bowl: \$4.95

Today's Soup - house made daily with the finest available ingredients Cup: \$3.95 Bowl: \$4.95

Grilled Portobello Mushroom Sandwich - glazed with basil pesto, topped with fontina cheese, grilled tomato, zucchini & red onion \$8.00

Hamburger - 9 oz., house ground chuck with lettuce, tomato, onion, on a Kaiser bun \$8.00 Add bacon or cheese \$.50 **Maverick Palmetto Burger** - topped with house made pimiento cheese \$8.75

Maverick Reuben - piled high house made corned beef, fontina cheese, sauerkraut, whole grain mustard & special sauce on toasted rye \$8.50

All sandwiches served with Southern coleslaw or house made chips and pickle

Salads

House Salad - Romaine lettuce, carrots, tomatoes, cucumbers, croutons tossed with a choice of: ranch, red wine Dijon vinaigrette, balsamic vinaigrette, Caesar or Asian soy dressing \$4.75

Fresh Seasonal Fruit - topped with raspberry & passion fruit sauce \$7.50

Sautéed Chicken Salad - country ham, blue cheese, apples, pecans & arugula with balsamic vinaigrette \$8.00

Southern Crab Salad - blue crab meat, basil, bell peppers & shallots with fresh fruit, hard boiled egg, tomatoes & toast points \$12.00

Grilled Salmon Salad - baby spinach, avocado, grape tomatoes, oranges, goat feta cheese, pickled peppers, citrus shallot dressing \$12.50

Express Lunch of the Day

Today's special entrée is served with your choice of soup or house salad, coffee or tea \$9.95

Entrées

Pad Thai - classic Thai noodle dish combines shrimp & pork with rice noodles, Thai fish sauce, eggs, mung bean sprouts, green onions & peanuts \$10.50
(available vegetarian with Tofu)

Carpaccio of Tuna - thinly sliced raw tuna served with a marinated salad of daikon, carrots & cucumber, soy & wasabi \$9.50

Carpaccio of Beef Tenderloin - thinly sliced raw beef red wine Dijon vinaigrette, capers, Pecorino Romano & toast points \$9.50

Crispy-fried Chicken Livers - over stone ground grits with caramelized onion sauce \$8.50

Charcuterie Plate - chef's daily selection with small salad & traditional garnish \$9.50

Prince Edward Island Mussels - apple smoked bacon, spinach, grape tomatoes, garlic, white wine \$8.50

Sesame Crusted Tuna - with house made kim chee, cucumber salad, crispy won tons, miso, & wasabi \$13.00

Coastalina Shrimp & Grits - sautéed shrimp, house made sausage, fresh tomatoes, green onions & garlic over stone ground grits \$11.50

Smothered Burrito - stewed chicken in a house made flour tortilla smothered with red beans & cheese with sour cream & tomato-jalapeño salsa \$8.50

Grilled Southern Medley - chicken breast, zucchini, eggplant & tomatoes with basil pesto, balsamic vinaigrette & goat cheese croutons \$10.00

Simply Grilled Tuna or Salmon - tiny green beans, roasted mushrooms, arugula, carrot ginger coulis \$12.50

Desserts

Black Bottom Pie	\$6.00
Sour Cream Apple Pie	\$6.00
Banana Cream Pie	\$6.00
Crème Brûlée	\$5.75
Wholly Cow Ice Cream	\$4.50
Sorbet	\$4.50

Hours

Lunch

Monday - Friday 11:30 a.m. - 3:00 p.m.

Dinner

Sunday - Thursday 5:30 p.m. - 10:00 p.m.

Friday - Saturday 5:30 p.m. - 11:00 p.m.

Ask your server about Maverick Collection membership and S.N.O.B. apparel

* Fine Dining Hall of Fame, Nation's Restaurant News 2008 *

* Restaurateur of the Year, Hospitality Association of South Carolina 2008 *

* Restaurant of the Year, Post and Courier 2006—2007 *

www.slightlynorthofbroad.net

A possible health risk may exist by eating undercooked ground beef at an internal temperature less than 155 degrees Fahrenheit (medium well).

Dining guests who desire a preparation temperature less than described above must be at least 18 years of age.