



**THE
FEED SACK**
Aiken, South Carolina

Starters

Deviled Eggs	10	Chicken Quesadilla	14
<i>Classic Stuffed Eggs Made with House Seasonings and Topped with Candied Bacon</i>		<i>Marinated Grilled Chicken, Applewood Smoked Bacon, Peppers, Onions, with House Made Pimento Cheese on a Toasted Tortilla with Pico de Gallo and Chipotle Sour Cream</i>	
Seared Ahi Tuna	16	Crispy Brussels	13
<i>Seared Ahi Tuna over Asian Slaw Tossed with Sesame Ginger Dressing and Finished with House Made Yum-Yum Sauce</i>		<i>Lightly Fried Brussel Sprouts Tossed with Candied Pecans Finished with Balsamic Glaze</i>	
Truffle Fries	10	Bavarian Pretzel Sticks	9
<i>Crispy Fries Topped with Parmesan and Truffle Oil Served with Garlic Aioli</i>		<i>Soft Pretzel Sticks Served with House Made Beer Cheese and Dijon Mustard</i>	
Pork Belly Bites	14	Fried Pickle Chips	10
<i>House Cured and Smoked Pork Belly Served Crisp Tossed with Sriracha Honey Glaze and Pickled Okra</i>		<i>Lightly Fried to Perfection with a Cajun Ranch</i>	

Soups and Salads

Soup of the Day	5 7	Mediterranean Salad	15
<i>Ask Your Server!</i>		<i>A Mix of Fresh Romaine and Mixed Greens with Tangy Banana Peppers, Cherry Tomatoes, Red Onions, Cucumbers, Kalamata Olives, Beets, and Feta Cheese</i>	
Tomato Bisque	5 7	Fried Chicken Salad	16
<i>Garnished with Parmesan Cheese</i>		<i>House Mix of Romaine and Mixed Greens with Cherry Tomatoes, Red Onions, Cucumbers, Cheddar Jack Cheese, Garlic Herbed Croutons, and Boiled Egg</i>	
Simple Garden Salad	6		
<i>Mixed Greens with Tomatoes, Cucumbers, Shredded Cheese and Your Choice of Dressing</i>			

Housemade Dressings:

Balsamic Vinaigrette | Italian | Honey Mustard | Ranch | Bleu Cheese

Add On Protein:

Grilled or Buttermilk Fried Chicken 5 | 6oz Salmon 10 | Blackened Shrimp 7

Burgers and Handhelds Served with your choice of Fries, Potato Salad or Vinegar Slaw

Signature Crossiant Sandwich	14	Hot Honey Chicken Sandwich	15
<i>House Made Chicken Salad on a Buttery Toasted Croissant with Lettuce and Tomato</i>		<i>Our Feed Sack Fingers drizzled with Hot Honey Sauce. Finished with Dill Pickles and Signature Tender Sauce on a Butter Toasted Potato Bun</i>	
Hot Roast Beef	17	Reuben or Rachel	17
<i>Thinly Shaved Smoked Prime Rib, Caramelized Onions, Sweet Peppers, Swiss Cheese, and Horseradish Aioli Served on a Fresh Hoagie Roll with Au Jus on the Side</i>		<i>House Smoked Corned Beef, Sauerkraut (Reuben) or Smoked Turkey and Coleslaw (Rachel) with Swiss Cheese, and Feed Sack Sauce on a Marble Rye</i>	
Crispy Fish Sandwich	15	Feed Sack Burger	16
<i>Beer Battered Haddock with Vinegar Slaw, Pickles and Garlic Aioli on a Fresh Hoagie Roll</i>		<i>Tri Blend Beef Patty, Lettuce, Tomato, Onion, Pickles and Feed Sack Sauce with Your Choice Swiss, Cheddar or Pimento Cheese Sub Veggie Patty 1.00</i>	
Feed Sack Fingers	16		
<i>Our Signature Buttermilk Seasoned Chicken Tenders, Southern Fried Crispy with Small Coleslaw and Choice of Side. Ask for it Hot Honey Style!</i>			
Cali Turkey	17		
<i>Smoked Turkey with Balsamic Mayonnaise, Avocado, Smoked Gouda on Sourdough Bread</i>			

Add Ons:

Bacon 1	Jalapenos 0.50
Sauteed Mushrooms 0.50	Bacon Jam 1
Sunny Egg 1	Caramelized Onions 0.50



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Signature Mains Served with Side Salad

Fish N' Chips (Half or Full) 18 | 25
Hand Beer-Battered Haddock with Our Feed Sack Fries and Tartar Sauce

Spaghettini Primavera 25
Spaghettini with Seasonal Vegetables in a Kale Pesto with Toasted Parmesan Breadcrumbs

Lemon Chicken 26
Sauteed Chicken Breast in Lemon Caper Butter, Fresh Herbs, Extra Virgin Olive Oil with Buttered Spaghettini and Asparagus

Shrimp 'N Grits 28
Tiger Shrimp in a House Made Red Eye Bacon Gravy Over Creamy Adulah Stone Ground Grits with Crispy Andouille Sausage

Citrus-Soy Glazed Salmon 28
Pan Seared Salmon with Brussel Sprouts, Carrots, Snap Peas, and Shallot Stir Fry Over Jasmine Rice Finished with Citrus-Soy Glaze

Boneless Short Rib 32
Red Wine Braised Short Rib, Summer Succotash, Buttermilk Whipped Potatoes Finished with a Red Wine Reduction

Pan Seared Scallops 34
5 Pan Seared U10 Sea Scallops Over Truffled Lobster Broth Infused Risotto with Charred Leeks, Sweet Peas, and Finished with a Tarragon Butter Sauce

Steaks, Chops, Specialties Served with Side Salad

Filet 38
Hand Cut 7oz C.A.B. Choice Tenderloin of Beef Served with Yukon Gold and Baby Sweet Fingerling Potatoes, Garlic Butter Broccoli, and Black Pepper Bourbon Caramelized Garlic and Scallion Compound Butter

Smoked Pork 28
House Smoked Pork Shoulder Blade Chop with Collard Greens Over Grits and Finished with a Carolina Gold Gaze

Feed Sack Prime Rib 45
*House Marinated and Smoked 14oz Prime Rib Served Rare with Whipped Potatoes, Garlic Butter Broccoli, Au Jus, and Horse Radish Cream *Available After 4PM*

Signature Sides 5

Summer Succotash
Sweet Corn, Butter Beans, Peppers, Butter, and Fresh Herbs

Grilled Asparagus
Garnished with Shaved Parmesan Cheese

Collard Greens
Braised with Our House Smoked Pork

Adulah Stone Ground Grits
White and Yellow Corn Artisan Stone Ground Grits Finished with Butter

Whipped Potatoes
Creamy Butter, House Seasonings, and Buttermilk

Crispy Fingerling Potatoes
Yukon Gold and Baby Sweet Potatoes Served Crisp with Fresh Herbs and Garlic Salt

Garlic Focaccia
Butter Toasted Garlic and Herb Focaccia Served with Softened Butter and Rosemary Sundried Tomato Oil

Garlic Butter Broccoli

Desserts

Bourbon Peach Bread Pudding 10
House Made Vanilla Bean Bread Pudding with Fire Roasted Bourbon Glazed Peaches, Candied Pecans Topped with Fresh Whipped Cream

Seasonal Pie 10
Ask Your Server for Our Fresh Baked Options!

Banana Pudding 10
Creamy Vanilla Bean Pudding, Fresh Bananas, Nilla Wafers, and Bourbon Salted Caramel Topped with Fresh Whipped Cream

Meechi Cakes 12
Double Chocolate Cake Along with Other Assorted Flavors

New York Cheesecake 15
Cheesecake Shipped Directly from Carnegie Deli! (Add Chocolate Sauce or Strawberry Sauce)