



1593 Whiskey Road
Aiken, SC

1069 Edgefield Road
North Augusta, SC

Starters

Jumbo Shrimp Cocktail	12	Double Fried Wings	14
<i>6 House Made Jumbo 13/15 White Shrimp Cocktail with Traditional Garnishes of Lemon and Cocktail Sauce</i>		<i>Crispy Fried Lightly Smoked Chicken Wings Tossed in Your Choice of Garlic Parmesan, Buffalo, Teriyaki, or Lemon Pepper</i>	
Seared Ahi Tuna	15	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	8	Bavarian Pretzel Sticks	10
<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	Bruschetta	10
<i>House Cured and Smoked Pork Belly Served Crisp Tossed with Sriracha Honey Glaze and Pickled Okra</i>		<i>Sundried Tomato and Olive Relish, Balsamic, glaze, Feta Cheese crumbles, and Fresh Basil</i>	
Feed Sack Charcuterie Board	27	Potstickers	14
<i>Artisan Imported and Domestic Salumi and Cheeses (4 each) with Mixed Olives, Infused Honey, Stone Ground Mustard Assorted Crackers and Pickled Okra</i>		<i>Grilled and Steamed Chicken Potstickers on a Bed of Asian Style Coleslaw with Sriracha Soy Dipping Sauce</i>	
		Deviled Eggs	10
		<i>Classic Stuffed Eggs Made with House Seasonings and Topped with Candied Bacon and Pickled Okra</i>	

Soups and Salads

Soup of the Day	5 7	Mediterranean Salad	14
<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	5	Black 'N Bleu Salad	16
<i>Mixed Greens and Garden Salad Mix, Tomatoes, and Diced Cucumbers with a Champagne Vinaigrette *Add Blu Cheese Crumbles 1</i>		<i>Blackened Tenderloin Tips Served Pink atop a House Mix of Romaine and Mixed Greens with Cherry Tomatoes, Red Onions, Cucumbers, Tri Pepper Blend, Bleu Cheese, Garlic Herbed Croutons, and Boiled Egg</i>	
Add On Protein:		Caesar Salad	10
<i>Grilled or Buttermilk Fried Chicken 5 8oz Salmon 10 Blackened Shrimp 7</i>		<i>Fresh Cut Romaine tossed in Caesar Dressing topped with Herb Croutons and Shaved Parmesean</i>	
Housemade Dressing			
<i>Balsamic Vinaigrette Honey Mustard Ranch Bleu Cheese Champagne Vinaigrette Greek Caesar</i>			

Burgers and Handhelds

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

Signature Chicken Salad	14	Hot Honey Chicken Sandwich	15
<i>House Made Chicken Salad on a Buttery Toasted Croissant or Home Style White Bread 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 Add Pimento Cheese 0.50</i>	
Hot Roast Beef	17	Feed Sack BLT	14
<i>6oz 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>Applewood Smoked Bacon, Crisp Romaine Lettuce, Tomato, and Garlic Aioli on Homestyle White Bread</i>	
Crispy Fish Sandwich	15	Savvy Club	16
<i>Beer Battered Haddock with Vinegar Slaw, Pickles and Garlic Aioli on a Fresh Hoagie Roll</i>		<i>Smoked Turkey, Bacon, Lettuce, Tomato, Cheddar and Swiss Cheese with Mayo piled High on Toasted Homestyle White Bread</i>	
Feed Sack Fingers	16	Feed Sack Burger	16
<i>Our Signature Buttermilk Seasoned Chicken Tenders, Southern Fried Crispy with Small Vinegar Slaw Garnish and Choice of Side. Ask for Hot Honey Style!</i>		<i>7oz. C.A.B 80/20 Ground Chuck Patty, Char Grilled and Served with Lettuce, Tomato, Onion, Pickles and Feed Sack Sauce with Your Choice Swiss, Cheddar or Pimento Cheese Sub Veggie Patty 1.00</i>	
Buffalo Chicken Wrap	14	Add Ons:	
<i>House Mix of Romaine and Mixed Greens with Bleu Cheese Crumbles, Red Onion, Crispy Fried Chicken, and our House made Buffalo Sauce in a Flour Tortilla Wrap</i>		<i>Bacon 1</i>	<i>Jalapenos 0.50</i>
Turkey Wrap	14	<i>Sauteed Mushrooms 0.50</i>	<i>Bacon Jam 1</i>
<i>6oz Smoked Turkey with Bacon, Smoked Gouda, Romaine, Red Onion with Avocado Ranch Dressing wrapped up in a Flour Tortilla</i>		<i>Sunny Egg 1</i>	<i>Caramelized Onions 0.50</i>

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.



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Signature Mains

Served with Simple Garden Salad

Fish N' Chips (Half or Full) 18 | 25

Hand Battered Filet of Haddock with Our Feed Sack Fries, Small Vinegar Slaw Garnish, Lemon Wedge and Tartar Sauce

Three Cheese Lasagna 24

Traditional Three Layer Lasagna with Ricotta, Mozzarella, Parmesan and Marinara Sauce. **Add Bolognese Sauce \$2**

Shrimp and Grits 26

16/20 White Shrimp in a House made Red Eye Cream Over Adluh Stone Ground Grits topped with Crispy Country Ham

Bone In Pork Chop 26

Hand Cut Bone In Pork Chop Sweet Tea Brined and Char Grilled with Cherry Cola Bourbon BBQ Glaze with Asparagus and Whipped Potatoes

Roasted Vegetable Pesto Pasta 18

Spaghettini with Herb Roasted Grape Tomatoes, Broccolini, roasted Onion, and Mushrooms in a Basil Pesto Cream with Toasted Parmesan Breadcrumbs
Add Ons: Blackened Shrimp 7 / Blackened Chicken 5

Lemon Chicken 24

Sauteed Chicken Breast topped with Classic White Wine Lemon Caper Sauce over Whipped Potatoes and Garlic Butter Broccolini

Citrus Soy Glazed Salmon 28

Pan Seared Salmon with Garlic Butter Broccolini, Jasmine Rice, and Citrus Soy Glaze

Boneless Short Rib 28

Red Wine Braised Short Rib, Collard Greens, and Whipped Potatoes and Finished with a Red Wine Reduction

Chicken Marsala 24

Sauteed Chicken Breast and Smoked Gouda topped with Classic Mushroom Marsala Wine Sauce over Whipped Potatoes and Asparagus

Crispy Crab Cakes 28

House Made Backfin and Lump Crab Cakes, Fire Roasted Creamed Corn, and Adluh Stone Gound Grits, Topped with a Yum Yum

Peppercorn Crusted Filet 32

8 oz hand cut C.A.B. Choice Tenderloin of Beef Peppercorn Crusted and Served with Mashed Potatoes, Garlic Butter Broccolini, Mustard Demi and Topped with Scallion Compound Butter Garnish

Char Grilled C.A.B Ribeye 38

14 oz Hand cut C.A.B. Choice Ribeye Char Grilled and Served with Mashed Potatoes, Garlic Butter Broccolini and Topped with Scallion Compound Butter Garnish

Signature Sides 5

Jasmine Rice

Steamed Jasmine Rice Finished with Butter

Grilled Asparagus

Garnished with Shaved Parmesan Cheese

Collard Greens

Braised with Our House Smoked Pork

Adluh Stone Ground Grits

White and Yellow Corn Artisan Stone Ground Grits Finished with Butter

Whipped Potatoes

Creamy Butter, House Seasonings, and Buttermilk

Garlic Butter Broccolini

Fresh Steamed Broccolini with House Made Garlic Butter

Fire Roasted Creamed Corn

Fire Roasted Corn and Peppers Blended with Butter and Sweet Cream

Desserts

Mixed Berry Bread Pudding 10

House Made Vanilla Bean Bread Pudding with Citrus Infused Mixed Berry Compote, Candied Pecans Topped with Fresh Whipped Cream

Banana Pudding 10

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

Assorted Cakes 12

Rotating Selection of Locally Fresh Baked Cakes, ask your server which flavors we have today

New York Cheesecake 14

Cheesecake Shipped Directly from Carnegie Deli! (Add Chocolate Sauce, Salted Caramel or Strawberry Sauce)

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www.thefeedsackrestaurants.com

All Parties of 5 or More Will Have an 18% Gratuity Added to The Check

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