



Instagram icon @ OLDTOWN_ROCKHILL

Facebook icon OLD TOWN KITCHEN & COCKTAILS

Sweets go ahead, you deserve it.

FAMOUS WARM BANANA PUDDING \$7
fresh bananas, vanilla cream cheese custard, vanilla wafers, meringue.
(please allow 10 minutes cook time)

PECAN PIE TART \$8
dulce de leche, vanilla bean ice cream, bourbon smoked salt

APPLE CRUMBLE \$6
brown sugar cinnamon baked apples, oatmeal streusel, vanilla bean ice cream

GRANDMA B'S GERMAN CHOCOLATE CAKE \$9
house made chocolate bundt cake, pecan coconut cream icing, toasted coconut



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Old Town Kitchen & Cocktails is a Built on Hospitality Restaurant



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 gluten-free  vegan

A Chef Experience

Can't decide?

Allow Chef Drew Carter do it for you. Sit back and enjoy as our chef takes you on a journey through some fan favorites on our menu, along with an optional wine pairing from our in-house sommelier for each course.

3 Course Menu \$40
Wine Pairing \$20

To Share

aka starters, appetizers, etc.

BANG BANG BRUSSELS. \$12 

sesame seeds, sweet & spicy sauce.

OT DISCO FRIES. \$12

cheddar, house white gravy, bacon.

SHAKEN FRY BAG. \$7

garlic parm, hot fries, or eastern NC bbq.

NEW AWLINS SHRIMP TOAST. \$12

cajun-spiced sautéed shrimp, grilled focaccia, worcestershire & hot sauce butter.

SMOKED CHICKEN WINGS. \$14 

white bbq, sorghum mustard, buffalo, cheerwine bbq, bang bang, or lemon pepper dry rub

DUCK CONFIT EGGROLL. \$12

duck confit, seedy slaw, cherry & soy reduction, white bbq, green onion.

Soups

love in a mug.
add a grilled cheese dipper \$3

TOMATO BISQUE. \$8  

creamy vegan tomato soup.

VENISON CHILI. \$12

braised venison, ground beef, charro beans, carrots, celery, green onion.

Salads

healthy never tasted so good.

OLD TOWN CHOPPER \$12

mixed lettuces, tomato, cucumber, bacon, cheddar, crispy onions, ranch crumbs, choice of dressing.

BLACKENED CHICKEN CAESAR. \$15

mixed lettuces, focaccia croutons, creamy caesar dressing, parm.

  **ROASTED BEET SALAD.** \$13

chopped greens, julienned beets, watermelon radish, champagne-beet vinny.

  **HARVEST SALAD.** \$12

mixed lettuce, roasted pumpkin & butternut squash, smoked pecans, pumpkin seeds.

**ADD chicken \$6. shrimp \$8.
blackened \$.50**

DRESSINGS: buttermilk ranch, balsamic pecan vinny, blue cheese, honey mustard, sorghum mustard vinny, champagne-beet vinny



"Keep up with us"

@ OLDTOWN_ROCKHILL

OLD TOWN KITCHEN & COCKTAILS

*These items may contain raw or undercooked items.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Some items marked GF may be prepared in shared fryers.

Many items may be prepared vegan with slight modifications. Please ask server if you have specific food questions.



*18% gratuity will be added to parties of 6 or more



Big Plates aka entrées, mains, etc.

DUCK AND DUMPLINGS. \$26
duck confit, potato gnocchi, roasted root veg, herbed buttermilk gravy.

SALT & PEPPER FRIED FLOUNDER. \$24
heirloom grits, pickled pea salad, heirloom tomato, lemon.



COUNTRY FRIED STEAK. \$24
white gravy, whipped potatoes, sautéed brussels.


STEAK & FRIES. \$38 *
10oz ny strip, herb verde, garlic parm fries.

PICNIC CHICKEN PLATTER. \$25
fried half chicken, garlic green beans, hot pickled okra, pimento spread, seedy slaw, seedy sweet rolls.

CREOLE CHICKEN LINGUINI. \$22
blackened chicken, creole parmesan cream sauce, grilled foccacia.

HAND-BREADED CHICKEN TENDERS. \$15
1/2 pound fresh tenders, fries.

AUTUMN SUCCOTASH. \$16  
corn, butternut squash, butter beans, zucchini, carolina gold rice.

BONE-IN PORK CHOP. \$28 
bacon braised cabbage, apple glaze, baked apples.

Burgers all burgers start with a 1/3 lb ground beef & are cooked to order.

THE CLASSIC. \$12*
american cheese, LTP, crispy onions.

THE STANDARD. \$15*
cheddar, uncle hamp's bacon, LTP, crispy onions, burger sauce.

THE MELT. \$14*
cheddar & american, caramelized onions & mushrooms, pickles, texas toast.

Sandwiches hand-crafted to be hand-eaten.

GRILLED CHICKEN SAMMY. \$14
grilled chicken breast, provolone, roasted red pepper, pickled red onion, mixed greens, roasted garlic aioli, house-made foccacia.

BANG BANG CHICKEN. \$15
fried chicken, bang bang sauce, LTP, pickled pea relish, brioche bun.

UNCLE HAMP'S BLT. \$14
1/3 lb. crispy local bacon, lettuce, seasoned tomato, Duke's mayo, texas toast.

PULLED PORK SAMMY. \$14
pickled red onion, cheerwine bbq.

all burgers & sandwiches served with
crispy battered fries.

sub shaken fry bag or small chopper
salad \$4

A la Carte Veg mom always said to eat them.

 **BACON BRAISED CABBAGE. \$4**

 **SEEDY SLAW. \$5**

  **AUTUMN SUCCOTASH. \$6**

WHIPPED POTATOES with white gravy. \$5

 **HEIRLOOM GRITS with tomato pepper stew. \$5**

  **BUTTER BEANS with marinated tomatoes. \$5**



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sesame seeds, sweet & spicy sauce.

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cheddar, house white gravy, bacon.

SHAKEN FRY BAG. \$7
garlic parm, hot fries, or eastern NC bbq.

NEW AWLINS SHRIMP TOAST. \$12
cajun-spiced sautéed shrimp, grilled focaccia,
worcestershire & hot sauce butter.

SMOKED CHICKEN WINGS. \$14 
white bbq, sorghum mustard, buffalo, cheerwine
bbq, bang bang, or lemon pepper dry rub.

PAN FRIED OYSTER MUSHROOMS. \$10 
garlic, miso tamari, ginger, lemon,
mixed lettuce.

DUCK CONFIT EGGROLL. \$12
duck confit, seedy slaw, cherry & soy reduction,
white bbq, green onion.

SALMON PATTIES. \$14
smoked salmon, spring mix, herbed tartar,
remoulade.

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love in a mug.
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  **TOMATO BISQUE. \$8**
creamy vegan tomato soup.

VENISON CHILI. \$12
braised venison, ground beef, charro beans,
carrots, celery, green onion.

Salads

healthy never tasted so good.

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mixed lettuces, tomato, cucumber, bacon,
cheddar, crispy onions, ranch crumbs, choice
of dressing.

BLACKENED CHICKEN CAESAR. \$15
mixed lettuces, focaccia croutons, creamy
caesar dressing, parm.

  **ROASTED BEET SALAD. \$13**
chopped greens, julienned beets, watermelon
radish, champagne-beet vinny.

  **HARVEST SALAD. \$12**
mixed lettuce, roasted pumpkin & butternut
squash, smoked pecans, pumpkin seeds.

**ADD chicken \$6. smoked salmon \$8.
shrimp \$8. add blackened \$.50**

**DRESSINGS: buttermilk ranch, balsamic pecan vinny, blue cheese,
honey mustard, sorghum mustard vinny, champagne-beet vinny**

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Brunch breakfast without an alarm clock.

BACON, EGG, AND CHEESE. \$12
housemade biscuit, bacon, scrambled egg, cheddar, breakfast potatoes.

FRIED CHICKEN BISCUIT. \$14
white gravy, breakfast potatoes.

APPLE FRENCH TOAST. \$12
texas toast, baked apples, whipped cream, maple syrup.

OLD TOWN HUEVOS RANCHEROS. \$18
fried corn tortillas, carolina gold rice, chili, cheddar, seedy slaw, tomato, egg, white bbq sauce.

WHITE STREET BENNY. \$16
house focaccia, sausage, poached egg, creole gravy, breakfast potatoes.

COUNTRY FRIED STEAK. \$20
scrambled eggs, white gravy, choice of breakfast potatoes or heirloom grits.

BLOODY MARY SHRIMP & GRITS. \$22
heirloom grits, bacon, caramelized onion & mushroom, heirloom tomatoes.

PULLED PORK HASH. \$18
pork shoulder, potatoes, onion, peppers, mushroom.

OMELETTE OF THE WEEK. \$12
ask your server for this weeks offering.

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american cheese, LTP, crispy onions.

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fried chicken, bang bang sauce, LTP, pickled pea relish, brioche bun.

UNCLE HAMP'S BLT. \$14
1/3 lb. crispy local bacon, lettuce, seasoned tomato, Duke's mayo, texas toast.

PULLED PORK SAMMY. \$14
pickled red onion, cheerwine bbq.

all burgers & sandwiches served with crispy battered fries.
sub shaken fry bag or small chopper salad \$4

Sides when you need just a little more.

BACON. \$5 **BREAKFAST SAUSAGE. \$5**
BREAKFAST POTATOES. \$6 **HEIRLOOM GRITS. \$5**
TOAST. \$3 **add cheese. \$1**
2 EGGS. \$4



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