

Carriage House

D I N I N G

Apps & Tapas

SHRIMP COCKTAIL – \$12

Served with house cocktail sauce.

PULLED CHICKEN SPRING ROLLS – \$6

Slow-roasted pulled chicken with wilted savoy cabbage. Accompanied with a sweet chili aioli dipping sauce.

FRIED CALAMARI AND PEPPERS – \$7

Fresh calamari fried in semolina with sliced banana and jalapeño peppers. Accompanied with a red sauce and aioli.

LUMP CRAB CORN FRITTERS – \$10

Lump crab meat mixed with roasted grilled corn, onion, green and red bell peppers, flour and cream.



Build Your Own Breakfast

\$10.00 per person

Pick Four or the Daily Feature
All Plates Come With Toast or Biscuit

TWO FARM FRESH EGGS ANYWAY

FLUFFY PANCAKE STACK

HAND CUT BRIOCHE FRENCH TOAST

HOUSE MADE CORNED BEEF HASH

APPLEWOOD SMOKED BACON

COUNTRY SAUSAGE PATTIES

COUNTRY SAUSAGE GRAVY

ADLUH STONE GROUND GRITS

HOUSE CUT HASH BROWNS *WITH ONIONS & PEPPERS*

HAND CUT FRESH FRUIT

WATER, COFFEE & ORANGE JUICE ARE COMPLEMENTARY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of food borne illness or death, especially if you have certain medical conditions.



Lunch

THE DIXIE GREEK - \$8

Fried chicken salad stuffed in a pita, topped with tomatoes and Tzatziki sauce.

THE CHINQUAPIN - \$8

Hummus, roasted red bell peppers, tomatoes, cucumbers & onions with spinach, feta & black olives in a flour tortilla.

FOX IN THE HEN HOUSE - \$7

Applewood smoked bacon, tomato, fried egg, avocado and citrus sriracha aioli on sliced sourdough. Served with gourmet chips.

SHRIMP AND GRITS - \$12

Jumbo shrimp with country ham, onions, green and red bell peppers, tomatoes and scallions all served in a brown sauce over grits.

APPLE CHICKEN WITH MARKET VEGETABLES - \$7

Herb-marinated chicken breast with a sautéed market vegetable medley & a bourbon apple demi.

FLOUNDER MEUNIERE - \$9

Pan-roasted flounder basted in brown butter-lemon sauce with parsley served over Carolina gold rice.

THE ALL AMERICAN BURGER - \$10

House Made Burger, Topped with American Cheese, Lettuce, Tomato & Onion on a Brioche Bun. Served with House Fries.

PAN-SEARED SCOTTISH SALMON FLORENTINE - \$12

Pan-seared fresh Salmon (medium-rare) over wilted spinach, tomato, & feta salad with raspberry drizzle.

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Salads

(Add Chicken to Any Salad - \$5)

BIBB WEDGE – \$7

*Quarter head of bibb lettuce topped with house blue cheese dressing,
diced tomato, crumbled bacon and scallions.*

HOUSE SALAD – \$6

*Romaine and spring mix with red onion, roma tomato,
balsamic egg and house croutons.*

ARUGULA AND APPLE SALAD – \$7

*Rocket tossed with currants, blue cheese, candied walnuts,
julienne apple and apple cider dressing.*



Entrées

FRIED FLOUNDER – \$16

Accompanied with Carolina Gold rice & fresh, market vegetables. May also order Flounder Meuniere.

AIRLINE CHICKEN BREAST OVER POTATO CAKE – \$16

Pan roasted marinated airline breast over griddled potato cake & topped with spinach, tomato, feta sauté. Finished with balsamic reduction.

GRILLED LAMB

OVER GNOCCHI – \$26

Full rack of marinated lamb pan seared over gnocchi, asparagus shiitake fricassee & finished with a black cherry demi.

GRILLED MARINATED FILET – \$26

Paired with creamy mashed potatoes & a fresh, local market vegetable medley.

SHRIMP & GRITS – \$21

Jumbo shrimp with country ham, onions, green and red peppers, tomatoes & scallions all served in a brown sauce over Adluh grits.

CRAB CAKES – \$23

Hand breaded crab cakes served with Carolina Gold rice & a fresh, local market vegetable medley.

PAN SEARED SCOTTISH SALMON –

\$22

8 oz. portion of fresh Scottish Salmon, skin on, pan seared to mid-rare & served with Carolina gold rice, arugula salad and country ham au jus.

PLEASE ASK YOUR SERVER ABOUT TODAY'S SPECIAL MENU ITEMS
& VEGETARIAN OPTIONS.

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Children's Menu

Pasta with Red or White sauce

Grilled Cheese

Cheeseburger

Chicken Fingers

Mini Pizza on French Bread

*Chocolate Sandwich
(Nutella® on Toast)*

Welcome to the Carriage House Restaurant and Inn on the Square.

The Inn on the Square has been a Greenwood landmark as long as I can remember. Growing up here in Greenwood I knew the Inn as the place for families to stay and dine during holiday visits. Proms, reunions, auctions and receptions have all been held on these premises. Here is where boyfriends proposed, fathers gave away their daughters and so many other celebrations have been enjoyed. The Inn on the Square was a showplace for the community, and our mission today is to respect and grow that legacy.

We are the latest group of hoteliers and restaurateurs to inherit this beautiful hotel where we will contribute to its heritage. We are focused on cultivating the most professional and comfortable experience that our corner of the world has to offer.

We locally source as much sustainable product that is available in our area. We work closely with Parisi Farms, the Uptown Farmer's Market and have a greenhouse at Metts Organix farm for year-round produce. My goal, our goal, is to continue writing the storybook of this property by adding amazing chapters of our own.

The hotel staff and culinary team are made up of the most talented professionals from all over the country, and some like me, right here from home. We have the most prolific owners that bring their own unique vision to the Inn on the Square and already are being celebrated in our community. The trust that has been given to this staff is unparalleled in the industry and shows from the menu to the artwork to the rooms and the gracious hospitality we offer. The Inn on the Square isn't just a unique southern experience, it is a southern destination.

I would encourage everyone to take in all we have to offer. Enjoy your time at the Inn on the Square.

DAVID EPPS, *Executive Chef*
Inn on the Square

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