

KOUNTER

lunch. 

made for sharing.

hummus + cheese squeeze \$14

chef rob's OG beer cheese, herbed goat cheese, pretzel nuggets, roasted garlic + chipotle hummus, veggie crudite, house focaccia, raspberry + black sesame cracker

pimento + sherried crab dip \$15

blended crab, 6-cheese pimento, cuban toast, parmesan flatbread cracker

hot honey tofu \$14

tempura, fried corn ribs, charred okra, hot honey + ginger glaze

fried ribs \$14

black ginger + burnt bourbon bbq, pineapple-jicama pico, honey-vanilla glazed plantain

baked feta \$14

fresh herbs, roasted tomato, kalamata olive, flatbread cracker, house focaccia

totchos \$14

hand-rolled parmesan + rosemary tots, house pimento, pickled giardeniera, candied jalapeño glaze, fried spinach

salads + shakers.

old town cobb \$13

blended greens, seared chicken, farm fresh boiled egg, smoked bacon, sunflower kernel, red onion, tomato, focaccia crouton, peppercorn ranch

china town chicken \$12

shaved napa cabbage, crispy chicken, spiced edamame, asian vinaigrette, wonton crisps, sriracha drizzle

tuscan caesar* \$13

torn romaine + kale, seared chicken, kalamata olive, waffle cone crouton, carrots, pink peppercorn caesar

add any protein to your greens:

salmon* +\$4 chicken +\$3 shrimp +\$7

something sweet.

mom's chocolate pie \$6

my mother's recipe!
chocolate paint, brandied cherry, store bought cool whip

peanut butter pie \$7

butterfinger crumble, kraken rum caramel

ice cream floats \$4

orange creamsicle or cheerwine

::CONTACT US::

for pick up + curbside:

call 803.328.7333

  @kounterdining

www.kounterdining.com

*Allergies or dietary restrictions?
Please ask your server about
menu modifications!*

sandwiches.

served with one side.

bbq bacon smash burger* \$14

house grind, burnt bourbon bbq, candied bacon jam, aged cheddar, herbed goat cheese, house pickle, toasted potato roll

OG chix sammie \$13

seared chicken, sunflower pesto, roasted tomato, bacon jam, chunked avocado, peppercorn ranch, house focaccia

'bama burger \$14

potato croquette, aged gouda, pan fried bologna, fried egg*, pink peppercorn aioli, arugula, toasted potato roll

cubano \$13

beer braised pulled pork, shaved ham, house pickles, aged swiss, dried chile mustard, pressed cuban loaf

peppercorn smoked turkey \$14

candied bacon jam, creamed brie, chunked avocado, roasted tomato, peppercorn aioli, pressed cuban loaf

fish tacos \$14

blackened mahi, chunked avocado, fried corn ribs, pickled rainbow slaw, lime crema, flour tortillas

on the side. \$5

parmesan-rosemary fries
parmesan-rosemary dusted, roasted-tomato malt vinaigrette
crispy asian brussels
sriracha soaked edamame 
parmesan creamed corn

bigger bites.

bacon wrapped meatloaf \$15

swirled potato, roasted brussels, steakhouse vinaigrette, funyun dust, cilantro crema

fried rice \$15

red chile + ginger glazed chicken, fried egg*, roasted vegetables, house ponzu, white bbq sauce

steakhouse flatbread \$14

shaved ribeye, white cheddar, grilled peppers, roasted tomato, crumbled blue cheese, fried onion, steakhouse vinaigrette