**KOUNTER**

**made for sharing.**

- **kre8 crisps** $11
  - beer + butter soaked cracker, applewood smoked bacon, aged parmesan

- **baked feta** $14
  - fresh herbs, roasted tomato, kalamata olive, flatbread cracker, house focaccia

- **sherried crab dip** $15
  - blended crab, 6-cheese pimento, cuban toast, parmesan flatbread cracker

- **tostchos** $14
  - hand-rolled parmesan + rosemary tots, pimento cheese, pickled giardiniera, candied jalapeno glaze, fried spinach

- **chicken + waffle sushi** $13
  - buttermilk fried chicken, meringue whipped waffle crisp, pink peppercorn butter, maple horseradish syrup

- **thai shrimp bao tacos** $12
  - honey-vanilla glazed plantain, thai seared shrimp

- **deep south bao tacos** $12
  - boozy BBQ pulled pork, pimento cheese, grilled onion

- **friended ribs** $14
  - black ginger + burnt bourbon BBQ, honey-vanilla glazed plantain, pineapple-jicama pico

- **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

- **smoking tuna poke** $17
  - marinated yellowfin tuna, wonton crisp, napa cabbage slaw, house ponzu, sweet & sour peppers, wasabi aioli, orange wood smoke

- **chile + garlic shrimp** $15
  - cayenne pepper hot sauce, garlic butter, grilled focaccia

- **drunken sausage** $14
  - brown sugar + bourbon glazed, whipped sweet potato

- **sticky chicken** $14
  - crispy chicken, sticky rice ball, red chile honey + ginger glaze, fried shishito pepper

---

**salads + shakers.**

- **tuscan caesar** $13
  - torn kale + romaine, seared chicken, kalamata olive, shredded carrots, pink peppercorn caesar, waffle cone crouton

- **southwest salmon** $13
  - field greens, blackened salmon, chunked avocado, shaved parmesan, black bean + corn salsa, roasted tomato + basil vinaigrette

- **beef down** $12
  - mixed greens, crispy kale, roasted beet medley, candied pecans, blue cheese crumbles, torched orange, honey + cracked pepper vinaigrette

---

**cake stand sliders.**

- **beef** $19
  - ground chuck, roasted pork, bacon jam, boozy BBQ sauce, roasted tomato, mixed greens, garlic-herb cheese

- **chicken** $16
  - buttermilk brine, pickles, roasted tomato + malt vinaigrette

---

**on the side.**

- **parmesan creamed corn** $5
- **sriracha soaked edamame** $5
- **crispy asian brussels** $6
- **parmesan–rosemary dusted fries** $5

---

*This item may be served using raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, or poultry may increase your risk of a foodborne illness. Our menu may contain nuts.*
kounter

deathering.

bigger bites.

seared scallops $30
white cheddar grit crouton, candied bacon jam,
pimento cheese, roasted tomato + basil vinaigrette

shrimp + grits $23
bourbon butter grilled shrimp, fried collards,
white cheddar grits, tasso ham gravy, crispy shallots

lobster gnocchi $29
lobster + cognac cream, white cheddar,
red chile + scallion breadcrumbs, parmesan, parsley oil

17 herb seared hangar steak* $28
roasted shallot + chipotle compound butter, asparagus, arugula,
parmesan + rosemary potato pancake, popped-corn vinaigrette
upgrade - served with a lobster tail or crab cake +$9

spaghetti o’s + meatballs $23
lamb meatballs, anellini pasta, orange scented ricotta,
forest mushroom cream, crispy basil

alderwood salmon* $23
swirled potato puree, forest mushroom cream,
julienne snow peas, crispy shallots

chile-lime crab cakes $27
lump + claw blend, aztec grains,
fried spinach, pressed lemon vinaigrette

pork shank $24
milk + honey braised, apple cider gastrique,
brown sugar + bourbon whipped sweet potato

bacon wrapped meatloaf $17
swirled potato, roasted brussels,
steakhouse vinaigrette, funyun dust, cilantro crema

something sweet.

mom’s chocolate pie $6
my mother’s recipe,
store bought cool whip...

whipped key lime $7
graham cracker crumble,
torched vanilla meringue,
bruleed lime sugar

ice cream floats $4
cheerwine OR creamsicle

bananas foster boo $6
caramelized banana,
nutella, brandied cherry,
spiced sugar dust

peanut butter pie $7
butterfinger crumble,
kraken rum caramel

::CONTACT US::
803.328.7333

facebook @kounterdining
www.kounterdining.com

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