



864-909-3793

<http://spartanburg.hubcitydelivery.com>

Converse Deli Dinner

Drinks From HCD

All drinks will be delivered at room temperature. Drink orders do not go towards the food purchase minimum.

Appetizers

- Flatbread \$12.75
Sauteed spinach, goat cheese, caramelized onion, and mushrooms on fresh flatbread
- Loaded Pimento Cheese Fries \$12.75
House-cut tavern style fries covered in house-made pimento cheese, caramelized onions, bacon, sour cream, and chives
- Bruschetta \$12.00
Fresh tomato, basil, garlic, olive oil and red wine vinegar. Served on toasted baguettes
- Fried Green Tomato Tower \$13.25
Freshly sliced, local, green tomatoes that are lightly battered and fried, layered with homemade pimento cheese and bacon and drizzled with balsamic glaze
- Shrimp Cocktail \$14.50
Large Atlantic shrimp served with house cocktail sauce and a lemon wedge
- Mini Crab Cakes \$17.50
Jumbo lump crab meat mixed with house seasoning and served with remoulade sauce

Soup

- Cup of Soup De Jour \$7.00
- Bowl of Soup De Jour \$8.75

Salad Entrees

- Grilled Chicken Caesar \$20.75
Romaine lettuce tossed with fresh grated parmesan cheese and caesar dressing. Finished with an all-natural Springer Mountain Farm chicken breast filet that's grilled to perfection
- Chef Salad \$18.50
Fresh mixed greens loaded with maple ham, oven roasted turkey, swiss & provolone cheese, tomatoes, cucumbers, sprouts, red onions, and croutons. Choice of dressing
- Salmon Salad \$25.00
Fresh mixed greens, tomatoes, red onion, roasted red peppers, roasted garlic cloves, sprouts, and orange segments. Served with a citrus and caper vinaigrette
- Steak Salad \$25.00
Fresh mixed greens & spinach with tomatoes, red onion, cucumber, roasted red peppers, and blue cheese crumbles, topped w/ sliced Certified Angus Beef, Teres Major and your choice of dressing

Burgers

All burgers served with french fries or sweet potato fries and a pickle

- The Neat Burger \$17.50
8 oz Angus Beef burger any way you want it with your choice of toppings. Additional toppings \$0.50
- The Big Cheese Burger \$20.00
8 oz Angus Beef burger topped with house blended pimento cheese, applewood smoked bacon, and caramelized onions
- The Black & Blue Burger \$18.00
8 oz Angus Beef burger sprinkled with Cajun seasoning and smothered with caramelized onions and provolone cheese

Vegetarian Entrees

- Grown-Up Grilled Cheese \$13.75
Sharp cheddar and provolone cheese, roasted tomatoes and bean sprouts on sour dough bread. Served with chips and a pickle
- Veggie Primavera \$19.50
Seasonal veggies served in a white wine sauce served over rice pilaf and topped with fresh basil
- Veggie Burger \$15.75
Black bean and vegetable combination topped with caramelized onions, provolone cheese. Served with side of pesto mayo on a lightly toasted bun. Comes w/ fries or sweet potato fries

Entrees

- Chicken Piccata \$28.25
Pan fried, all-natural Springer Mountain Farm chicken breast in lemon butter, garlic, and white wine sauce with capers and fresh parsley. Served over rice pilaf with your choice of side
- Chicken Marsala \$28.75
Pan fried, all-natural Springer Mountain Farm chicken breast in a marsala wine, mushroom demi-glaze with fresh basil. Served over mashed potatoes with your choice of side
- Basil Pesto Encrusted Chicken \$30.00
Pan fried, all-natural springer mountain farm chicken breast topped with house made basil pesto, roasted tomato, and provolone cheese drizzled with balsamic glaze. Served with mashed potatoes and choice of 1 side.
- BBQ Ribs (small) \$20.00
Served with french fries and coleslaw
- BBQ Ribs (large) \$27.50
Served with french fries and coleslaw
- Grilled Beef Tips \$27.50
Grilled beef tips topped with caramelized onions, garlic, roasted red peppers and spinach in a

Seafood Entrees

- Crab Cake Dinner \$27.50
Two lump crab cakes served over rice pilaf and a lemon butter white wine sauce with your choice of side
- Shrimp & Grits \$28.75
Blackened shrimp in a tasso gravy served over adluh stone ground grits and choice of vegetable
- Tequila Lime Shrimp \$28.75
Sauteed shrimp in tequila, cilantro and lime sauce with peppers, onions, garlic and chili pepper. Served over rice pilaf with your choice of side
- Citrus Salmon \$30.00
Grilled Salmon with a fennel orange salad, tossed in lemon oil, salt & pepper. Served with rice pilaf

Sides

- Side of Hand Cut French Fries \$5.00
- Side of Garlic Mashed Potatoes \$5.00
- Side of Sweet Potato Fries \$5.00
- Side of House Made Southern Slaw \$5.00
- Side of House Made Broccoli Slaw \$5.00
- Side of Grilled Asparagus \$5.00
- Side of Roasted Vegetables \$5.00
- Side of Seasoned Jasmine Rice \$5.00
- Side of Sauteed Spinach \$5.00
- Side Salad \$7.00

Desserts

- Pecan Pie \$8.75
- Bread Pudding \$8.75

*bourbon demi glaze. Served over
mashed potatoes*
Beef Medallions \$30.00
*Sliced beef medallions served with
mashed potatoes, sauteed spinach
and beef au jus*