



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.**

One Bottle of Deerpark Water (16.9 oz)	\$1.25
3 Bottles of Deerpark Water (16.9 Oz)	\$3.50
6 pack Deerpark Water (16.9 oz)	\$5.50

## Appetizers

Flatbread	\$8.50
<i>Sauteed spinach, goat cheese, caramelized onion, and mushrooms on fresh flatbread</i>	
Loaded Pimento Cheese Fries	\$9.95
<i>House-cut tavern style fries covered in house-made pimento cheese, caramelized onions, bacon, sour cream, and chives</i>	
Bruschetta	\$8.50
<i>Fresh tomato, basil, garlic, olive oil and red wine vinegar. Served on toasted baguettes</i>	
Fried Green Tomato Tower	\$10.50
<i>Freshly sliced, local, green tomatoes that are lightly battered and fried, layered with homemade pimento cheese and bacon and drizzled with balsamic glaze</i>	
Shrimp Cocktail	\$11.50
<i>Large Atlantic shrimp served with house cocktail sauce and a lemon wedge</i>	
Mini Crab Cakes	\$12.50
<i>Jumbo lump crab meat mixed with house seasoning and served with remoulade sauce</i>	

## Soup

Cup of Soup De Jour	\$4.25
Bowl of Soup De Jour	\$5.50

## Sides

Side of French Fries	\$4.50
Side of Southern Slaw	\$4.50
Side of Asparagus	\$4.50
Side of Roasted Vegetables	\$4.50
Side of Mashed Potatoes	\$4.50
Side of Sweet Potato Fries	\$4.50
Side of Rice Pilaf	\$4.50
Side of Spinach	\$4.50
Side Salad	\$4.50

## Vegetarian Dishes

Grown-Up Grilled Cheese	\$11.00
<i>Sharp cheddar and provolone cheese, roasted tomatoes and bean sprouts on sour dough bread. Served with chips and a pickle</i>	
Veggie Primavera	\$16.95
<i>Seasonal veggies served in a white wine sauce served over rice pilaf and topped with fresh basil</i>	
Veggie Burger	\$13.50
<i>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</i>	

## Burgers

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

The Neat Burger	\$14.00
<i>8 oz Angus Beef burger any way you want it with your choice of toppings. Additional toppings \$0.50</i>	
The Big Cheese Burger	\$15.00
<i>8 oz Angus Beef burger topped with house blended pimento cheese, applewood smoked bacon, and caramelized onions</i>	
The Black & Blue Burger	\$15.50
<i>8 oz Angus Beef burger sprinkled with Cajun seasoning and smothered with caramelized onions and provolone cheese</i>	
The Turkey Jerk Burger	\$14.00
<i>Fresh ground turkey patty blended with Cajun seasoning and topped with caramelized onions and provolone cheese</i>	

## Salad Entrees

Grilled Chicken Caesar	\$16.00
<i>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</i>	
Chef Salad	\$14.50
<i>Fresh mixed greens loaded with maple ham, oven roasted turkey, swiss &amp; provolone cheese, tomatoes, cucumbers, sprouts, red onions, and croutons. Choice of dressing</i>	
Salmon Salad	\$18.00
<i>Fresh mixed greens, tomatoes, red onion, roasted red peppers, roasted garlic cloves, sprouts, and orange segments. Served with a citrus and caper vinaigrette</i>	
Steak Salad	\$19.00
<i>Fresh mixed greens &amp; 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</i>	

## Entrees

Chicken Piccata	\$24.00
<i>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</i>	
Chicken Marsala	\$26.00
<i>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</i>	
Basil Pesto Encrusted Chicken	\$25.00
<i>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.</i>	
Grilled Pork Chop	\$23.00
<i>Bone-in pork chop grilled to perfection, topped with caramelized onions, green apples, and a brandy mustard cream sauce. Served over mashed potatoes</i>	
BBQ Ribs (small)	\$16.00
<i>Served with french fries and coleslaw</i>	
BBQ Ribs (large)	\$25.00
<i>Served with french fries and coleslaw</i>	
Grilled Beef Tips	\$25.00
<i>Grilled beef tips topped with caramelized onions, garlic, roasted red peppers and spinach in a bourbon demi glaze. Served over mashed potatoes</i>	
Beef Medallions	\$28.00
<i>Sliced beef medallions served with mashed potatoes, sauteed spinach and beef au jus</i>	
Crab Cake Dinner	\$23.00
<i>Two lump crab cakes served over rice pilaf and a lemon butter white wine sauce with your choice of side</i>	
Shrimp & Grits	\$24.00
<i>Blackened shrimp in a tasso gravy served over adluh stone ground grits and choice of vegetable</i>	
Tequila Lime Shrimp	\$24.00
<i>Sauteed shrimp in tequila, cilantro and lime sauce with peppers, onions, garlic and chili pepper. Served over rice pilaf with your choice of side</i>	
Citrus Salmon	\$25.00
<i>Grilled Salmon with a fennel orange salad, tossed in lemon oil, salt &amp; pepper. Served with rice pilaf</i>	