



864-909-3793

<http://spartanburg.hubcitydelivery.com>

The Tulip Tree

Drinks From HCD

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

BRUNCH

Wed-Sun 11am-1:45pm

Brunch Soups/Salad/Apps

- Hen House \$12.00
Fried deviled eggs served with Tabasco bacon jam, pickled onions and a avocado ranch whip
- The Caesar Wedge \$12.00
Romaine wedge, crouton crumb, house made caesar dressing and parmesan cheese
- Traditional House Salad \$14.00
Traditional house salad with heirloom tomatoes, cucumber, carrot ribbons, onion and egg. Choice of ranch, caesar, balsamic or blue cheese.
- Earth and Field \$15.00
Roasted beets, lemon rosemary ricotta, heirloom tomatoes and a pistachio citrus vinaigrette
- "She's It" Bowl \$16.00
Southern she crab soup served with toast points
- "She's It" Cup \$8.00
Southern she crab soup served with toast points
- Get It While It's HOT \$15.00
Homemade waffles with hot chicken and smoked black cherry syrup
- Tomato Vine \$15.00
Fried green tomatoes with pimento cheese and a caramelized pork fat balsamic vinaigrette
- Talkin Back Poutine \$17.00
Braised beef cheek poutine with apple fennel slaw smothered in a peppercorn red eye gravy
- Charcuterie Board \$27.00
Served with a mixture of assorted meats, seasonal pickles, biscuits and jam
- Brunch Entrees
- Turkey Club \$15.00
Smoked turkey with American cheese, iceberg lettuce, bacon, tomato and mayo on white bread, served with fries or house chips
- Sunday Quiche \$16.00
Served on Sundays only! Chefs selection and served with tomato mint salad
- Wilkie Beef on Weck \$17.00
Kaiser Prime Rib with horseradish sauce served on a caraway roll with choice of one side
- Lowcountry Shrimp and Grits \$23.00
Black strap molasses grits with pan fried shrimp topped with sweet tea pickled leeks
- Pincers Crab Cakes \$22.00

DINNER

Wed-Sat 4pm-9pm

Dinner Soups, Salads, Starters

- Tulip Blossom \$14.00
Mixed green salad with pepper citrus vinaigrette, Clemson Bleu cheese, lady Edison ham and toasted walnuts
- The Caesar Wedge \$12.00
Romaine wedge, crouton crumb, house made caesar dressing and parmesan cheese
- Traditional House Salad \$14.00
Traditional house salad with heirloom tomatoes, cucumber, carrot ribbons, onion and egg. Choice of ranch, caesar, balsamic or blue cheese.
- Earth And Field \$15.00
Roasted beets, lemon rosemary ricotta, heirloom tomatoes and a pistachio citrus vinaigrette
- "She's It" Bowl \$16.00
Southern she crab soup served with toast points
- "She's It" Cup \$8.00
Southern she crab soup served with toast points
- Nothing But The Okra \$13.00
Fried whole Okra served with lemon remoulade and holy trinity pickles
- Tomato Vine \$15.00
Fried green tomatoes with pimento cheese and a caramelized pork fat balsamic vinaigrette
- Talkin Back Poutine \$17.00
Braised beef cheek poutine with apple fennel slaw smothered in a peppercorn red eye gravy
- Charcuterie Board \$27.00
Served with a mixture of assorted meats, seasonal pickles, biscuits and jam
- Rockefeller (12 Count) \$26.00
Our play on a Oysters Rockefeller, stuffed with collard greens, smoked pimento cheese and a brown bread crumb
- Rockefeller (6 Count) \$16.00
Our play on a Oysters Rockefeller, stuffed with collard greens, smoked pimento cheese and a brown bread crumb
- Hen House \$12.00
Fried deviled eggs with Tabasco bacon, pickled onions and a avocado ranch whip
- Low Down Brussels \$13.00
Fried Brussel sprouts covered in our house rub topped with candied walnuts and spiced honey
- Dinner Entrees
- The Atlantic \$27.00
Pan seared Atlantic salmon with bacon fat Johnny cakes and seasonal succotash served with a Arnold Palmer glaze

Two jumbo lump crab cakes served with Old Bay potato wedges and local southern succotash with housemate made lemon remoulade

Tuna Melt	\$15.00
<i>Our famous tuna melt served with choice of one side and heirloom mint salad</i>	
The Crack of Dawn Omelet	\$13.00
<i>Heirloom tomatoes, rabbit sausage, spinach and blueberry goat cheese served with potato hash</i>	
The 145'er	\$17.00
<i>Classic maple bacon cheeseburger, double stacked smash burgers with lettuce, tomato, onions and pickles with choice of one side</i>	
Grandma's Biscuits and Gravy	\$14.00
<i>Classic biscuits and gravy with two eggs your way</i>	
Hash It Out	\$17.00
<i>Potato hash bowl with tri color bell peppers, onions, housemade BBQ sauce. Choice of rabbit sausage, eggs your way, bacon or pork sausage.</i>	

Brunch Sides

Wild Game Sausage	\$7.00
Single Biscuit with Gravy	\$6.00
Bacon (2 Slices)	\$6.00
Two Eggs Your Way	\$5.00
Single Waffle	\$8.00
Fresh Fruit	\$6.00
Tomato Mint Salad	\$6.00
Whipped Mashed Potatoes	\$6.00
Green Beans	\$6.00
Southern Collard Greens	\$6.00
Sweet Potato Souffle	\$6.00
Grits	\$5.00
Seasonal Succotash	\$6.00
House Chips	\$5.00
French Fries	\$5.00
Macaroni and Cheese	\$6.00
Fried Brussels	\$6.00

Beach Day Mussels	\$32.00
<i>White wine pan sauced mussels topped with heirloom tomatoes and fresh basil served with toast points</i>	
Filet Mignon	\$38.00
<i>8oz filet mignon served with whipped mashed potatoes, Cajun fries and asparagus</i>	
Butcher's Ribeye	\$35.00
<i>Ribeye steak served with asparagus and heirloom tomato bacon pie</i>	
Bone-In Pork Chop	\$29.00
<i>Grilled bone-in pork chop marinated in lemon poppy seed mustard served with whipped mashed potatoes and heirloom tomato mint salad</i>	
Fried Chicken	\$28.00
<i>Classic three piece sweet tea fried chicken served with bourbon sweet potato souffle and collard greens</i>	
Wilkie Beef on Weck	\$17.00
<i>Kaiser Prime Rib with horseradish sauce served on a caraway roll with choice of one side</i>	
Lowcountry Shrimp and Grits	\$23.00
<i>Black strap molasses grits with pan fried shrimp topped with sweet tea pickled leaks</i>	
Pincers Crab Cakes	\$22.00
<i>Two jumbo lump crab cakes served with Old Bay potato wedges and local southermost succotash with housemate remoulade</i>	
Sweet-Life	\$18.00
<i>Sweet potato waffle with sweet tea bone in fried chicken and a mulberry black tea syrup</i>	
The 145'er	\$17.00
<i>Classic maple bacon cheeseburger, double stacked smash burgers with lettuce, tomato, onions and pickles with one side</i>	
The Classic BBQ Plate	\$16.00
<i>House made BBQ plate with green beans and collard greens</i>	

Dinner Sides

Grits	\$6.00
Tomato Mint Salad	\$6.00
Whipped Mashed Potatoes	\$7.00
Green Beans	\$7.00
Southern Collard Greens	\$7.00
Sweet Potato Souffle	\$7.00
Seasonal Succotash	\$7.00
House Chips	\$6.00
French Fries	\$6.00
Macaroni and Cheese	\$7.00
Fried Brussels	\$6.00

Kids Menu

Beach Day Mussels	\$15.00
<i>White wine pan sauced mussels served with toast points</i>	
Kids Chicken Tenders	\$9.00
<i>Choice of fries, house chips or fruit</i>	
Kids Homemade Pulled Pork	\$8.00
BBQ Sandwich	
<i>Choice of fries, house chips or fruit</i>	
Kids Grilled Cheese Sandwich	\$8.00
<i>Yellow cheddar. Choice of fries, house chips or fruit</i>	
Kids House Salad	\$7.00
<i>Choice of blue cheese, caesar, or balsamic dressing</i>	
Kids Caesar	\$7.00
<i>Croutons, parmesan, house caesar dressing</i>	