

T H E  
**Standard**  
A REFINED KITCHEN

## soups & starters

<p><b>Loaded Baked Potato Soup</b> <i>cheddar cheese, scallions</i> 4 / 6</p> <p><b>Crispy Calamari</b> <i>Parmesan, marinara, sweet chili sauce</i> 12</p> <p><b>st Philly Cheese Steak Spring Rolls</b> <i>horseradish sauce</i> 12</p> <p><b>Popcorn Shrimp</b> <i>tartar sauce, cocktail sauce</i> 12</p>	<p>•</p> <p>•</p> <p>•</p> <p>•</p> <p>•</p> <p>•</p> <p>•</p> <p>•</p> <p>•</p> <p>•</p>	<p><b>Deviled Eggs</b> 6 <i>candied black pepper bacon, dill, capers</i></p> <p><b>st Tempura Fried Onion Rings</b> 9 <i>special sauce</i></p> <p><b>Spinach Dip with Cheddar &amp; Bacon</b> 10 <i>tortilla chips, salsa, sour cream</i></p>
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## entrees

*\*add a side salad or kale salad - \$3*

<p><b>st Jumbo Lump Crab Stuffed Flounder</b> - <i>asparagus, smashed potatoes, lemon butter</i> 27</p> <p><b>Grilled Prime Sirloin Meatloaf</b> - <i>smashed potatoes and mushroom gravy, slow cooked collard greens, crispy fried onions</i> 21</p> <p><b>st Rick's Surf &amp; Turf</b> - <i>grilled 4 oz filet with crab cake, Julienne vegetables, &amp; loaded smashed potatoes</i> 34</p> <p><b>Penne à la Vodka</b> - <i>roasted chicken, spinach, mushrooms, grated Parmesan, vodka sauce</i> 19</p> <p><b>Grilled Twin Filets of Beef</b> - <i>smashed potatoes, grilled tomato, sautéed asparagus, creamy Gorgonzola sauce</i> 33</p> <p><b>Grilled Pork Loin</b> - <i>cheddar cheese grits, crispy fried onions, apple rosemary chutney,</i> 19</p> <p><b>12 oz. Prime NY Strip</b> - <i>loaded smashed potatoes</i> 36</p> <p><b>Danish Baby Back Ribs</b> - <i>house-cut fries, coleslaw, half rack or full rack</i> 20 / 26</p> <p><b>Grilled Tuna</b> - <i>Sriracha aioli, stir-fried vegetables, sesame – soy vinaigrette</i> 25</p> <p><b>st Low Country Shrimp &amp; Grits</b> - <i>andouille sausage, peppers, red onions, cheddar cheese grits, Tasso gravy</i> 19</p> <p><b>Cedar Planked Atlantic Salmon</b> - <i>Hoppin' John, Julienne vegetables, orange-chipotle vinaigrette</i> 25</p> <p><b>Broiled Scallops</b> - <i>Hoppin' John, Julienne vegetables, New Orleans BBQ Butter</i> 28</p> <p><b>st Parmesan Crusted Chicken</b> - <i>topped with ham and Mozzarella, herb angel hair pasta, roasted garlic cream sauce</i> 21</p>		
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## dinner salads

<p><b>Salmon Kale Salad</b> - <i>cashews, Parmesan, sesame vinaigrette</i> 19</p> <p><b>Shrimp Louie Salad</b> - <i>chilled shrimp, iceberg wedge, avocado, tomatoes, deviled egg, Louie dressing</i> 17</p> <p><b>Cobb Salad</b> - <i>roasted chicken, avocado, bacon, Clemson bleu cheese, creamy red wine vinaigrette</i> 15</p> <p><b>st Crab Cake Caesar</b> - <i>torn romaine, Parmesan, croutons, company crab cake, creamy garlic dressing</i> 19</p>		
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## sandwiches

*\*includes house-cut fries and coleslaw*

<p><b>French Dip</b> - <i>shaved ribeye, provolone, toasted baguette, smokey horseradish, au jus</i> 15</p> <p><b>Chicken Parmesan Sandwich</b> - <i>Parmesan breaded chicken, Mozzarella, Italian roll, marinara, pesto</i> 17</p> <p><b>st The Burger</b> - <i>prime sirloin, cheddar cheese, lettuce, tomato, onion, pickle, special sauce, (single or double)</i> 12 / 15</p>		
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"Thanks to your support, we have had a successful first year here at The Standard. We've always wanted to grow into Spartanburg so I cannot thank you enough for your warm welcome and overwhelming support. I believe this new menu is a great reflection of our in-house talent and our dedication to sourcing the very best food. We look forward to serving you for many years to come.

Thank you and we hope you enjoy your time with us!"

-Rick Erwin



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## White Wines

Zonin Prosecco, Veneto (187 ml)	10
Montefresco Prosecco, Veneto, Italy	32
Veuve Clicquot Brut, Champagne, France	115
La Perlina Moscato d'Asti, Piedmont, Italy	9 / 36
Banfi "Le Rime" Pinot Grigio, Tuscany, Italy	7 / 28
Bollini Pinot Grigio, Trentino, Italy	40
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	45
The Seeker Sauvignon Blanc, Marlborough, New Zealand	9 / 36
Conundrum by Caymus White Blend, California	10 / 40
Zen Garden Riesling, Pflaz, Germany	8 / 32
Urban Riesling, Mosel, Germany	38
Louis Latour "Ardeche" Chardonnay, France	9 / 36
Paul Hobbs "Crossbarn" Chardonnay, Sonoma County, California	48
Steele Cuvée Chardonnay, California	12 / 48
Trefethen Chardonnay, Napa Valley, California	45
Vin Sentier de Provence Rosé, France	9 / 36

## Red Wines

Irony Pinot Noir, Monterey, California	10 / 40
Walnut City Wineworks Pinot Noir, Willamette Valley, Oregon	13 / 50
King & Cannon Pinot Noir, Willamette Valley, Oregon	45
Meiomi Pinot Noir, Monterey-Sonoma-Santa Barbara County, California	35
Diora "La Petite Grace" Pinot Noir, Monterey, California	45
Schug Pinot Noir, Carneros, California	56
Belle Glos "Clark & Telephone" Pinot Noir, Santa Maria Valley, California	85
Paso Creek Merlot, Paso Robles, California	9 / 36
Pascual Taso Malbec, Mendoza, Argentina	8 / 32
Paul Hobbs "Felino" Malbec, Mendoza, Argentina	45
J. Lohr "Seven Oaks" Cabernet Sauvignon, Paso Robles, California	10 / 40
Mossback Cabernet Sauvignon, Chalk Hill, California	48
Rodney Strong Cabernet Sauvignon, Knights Valley, California	53
Robert Mondavi Winery Cabernet Sauvignon, Napa Valley, California	56
Mount Veeder Cabernet Sauvignon, Napa Valley, California	71
Divine Rod Zinfandel Blend, Lodi, California	8 / 32
Michael David "Petite Petit" Petite Syrah/Petit Verdot Blend, Lodi California	12 / 45
Halter Ranch Syrah, Paso Robles, California	50
Gerberas Garnacha, Spain	9 / 36
The Prisoner Zinfandel Blend, Napa Valley, California	85
Frank Family Zinfandel, Napa Valley, California	54
Passimento "Romeo & Juliet" Red Blend, Veneto, Italy	10 / 40
Bere Toscano Rosso, Tuscany, Italy	10 / 40

## specialty cocktails

<b>Sinful Smash</b> <i>Casamigos Tequila, sage, blackberries, grapefruit juice</i> 12
<b>Cucumber Rain</b> <i>Hendrick's Gin, Cucumber infused simple syrup, Grapefruit juice, sprite</i> 11
<b>High Fashion</b> <i>Ketel One Citron Vodka, St. Germaine, blackberries, lemon juice</i> 9
<b>The Chelsea</b> <i>Chopin Vodka, Chambord, pineapple juice</i> 11
<b>Drayton Daisy</b> <i>Belvedere Vodka, Chambord, rosemary infused syrup, grapefruit juice</i> 9
<b>Sunny Sidewalk</b> <i>Johnny Walker Scotch, Peychaud and grapefruit bitters, lemon twist</i> 10
<b>Blue Creek</b> <i>Knob Creek Bourbon, blueberries, lemon, basil, ginger beer</i> 12
<b>Hershey Park</b> <i>Tito's Vodka, Godiva chocolate liquor, Creme de Cacao, half &amp; half, Hershey's chocolate syrup</i> 10
<b>Thyme Will Tell</b> <i>TBulleit Rye Bourbon, Fresh Thyme, Peach Bitters</i> 12

## classic cocktails

<b>Mills Manhattan</b> <i>Bulleit Rye Bourbon, sweet vermouth, walnut bitters, house brandied cherry</i>	12
<b>The Sazerac</b> <i>Absinthe rinse, Bulleit Rye Bourbon or Hennessy, Peychaud bitters</i>	11
<b>Negroni</b> <i>Tanqueray Gin, Campari, Sweet vermouth</i>	9
<b>Double Eagle</b> <i>Woodford Reserve Bourbon, Campari, lemon, fresh basil</i>	11
<b>Old Fashioned</b> <i>Basil Hayden's Bourbon, bitters, muddled orange, house brandied cherry, sugar cube</i>	12

## bottled beers

Angry Orchard Seasonal Cider	4
Michelob Ultra	4
Budweiser	4
Bud Light	4
Miller Lite	4
Corona Extra	5
Blue Moon	4
Allagash White	5
Bell's Oberon	5
Maisel Weisse	6
RJ Rocker Seasonal	4
New Belgium "Citradelic" IPA	4
Westbrook IPA	5
Highland Oatmeal Porter	5
Guinness Stout	5

Ask your server about our Seasonal Beers on Tap