

# BIN112

*on trade street*

www.bin112.com

112 Trade Street, Greer, South Carolina  
864.848.2112

Visit our sister restaurant also located  
in Historic Downtown Greer

**The Strip Club 104 a steak house**

www.tsc104.com

104 East Poinsett Street, Greer, South Carolina  
864.877.9104

## Mussels on the Beach

*All of our mussels are farm raised Chilean blue tip and served with warm baked bread.*

**Classic on the Beach** 10 | 18

Roasted tomatoes, GARLIC, lemon  
zest & finished with cream &  
Sauvignon Blanc.

**Tangy Tomato Chutney** 10 | 18

Garlic, tomato chutney, spinach,  
chardonnay & blue cheese.

**South Pacific** 12 | 20

Cilantro, basil, fresh lime,  
white wine & garlic.

**At the Greek** 11 | 19

Lobster stock, garlic, basil, roasted  
tomatoes, apple wood smoked bacon,  
Kalamata olives & Pinot Gris.

**Thai** 10 | 18

Curry coconut broth, fresh  
lime, garlic, basil & cream.

**The Southern Diablo** 12 | 20

Select spices, chorizo sausage,  
GARLIC, lobster stock, basil, roasted  
tomatoes, apple wood smoked  
bacon, cream & Chardonnay.

**smor·gas·bord** 22

White clams, blue tip mussels, chorizo  
sausage, baby vegetables, roasted  
tomatoes, leeks, loads of garlic,  
potatoes, herbs all cooked in a  
decadent lobster stock.

**Down East Twisted Crab Cake** 15 | 26

Jumbo lump crab meat, blended with fresh avocado, tantalizing  
spices & sautéed golden brown. Served with a tangy rémoulade,  
grilled asparagus & Charleston Gold dirty rice.

**Flaming Kasserli** 9

Greek Mediterranean melting cheese. (To die for!) Seasoned,  
floured & fried golden brown. Finished with fresh lime & flamed  
with Tequila. Served with warm breads.

**Not [soh-FREE-toh]** • 15 | 26

Grilled filet of Wild Salmon & bacon wrapped shrimp in a  
Spanish garlic~shrimp sauce with Charleston Gold dirty rice &  
Sofrito collard greens ([soh-FREE-toh] is a combination of  
onions, peppers, garlic & fresh herbs all sautéed in rendered  
bacon & finished with a sherry glaze.) Absolutely wonderful!

**Candy of the Sea** (*melts in your mouth, not in your hands*) 15 | 26

Jumbo Sea Scallops, marinated in roasted garlic with a hint of  
coconut & cream. Pan seared & served over sautéed greens, a side  
of Charleston Gold dirty rice & drizzled with a sweet basil~chili oil.

**BIN Stack** • 26

A grilled house aged Black Angus filet mignon medallion stacked  
high with a tantalizing BIN112 crab cake, a fried green tomato &  
an herb potato flata. Surrounded by sautéed greens & a to-die-for  
lobster, bacon, garlic & roasted red pepper sauce.

**Soufflé'd Goat** 10

Stone ground grits soufflé, stuffed with Chèvre cheese &  
surrounded with wild mushrooms & smoked bacon butter.  
Served with fresh baked bread.

## Funny Farm •

**Porky's Return** 13 | 24

Grilled Pork tenderloin smothered in a burgundy barbeque sauce.  
Served with braised baby spinach & a crispy potato cake.

**Lip Smackin' Good** 15 | 26

Grilled house aged Black Angus filet mignon medallions,  
topped with 5 cheese pimento cheese & surrounded by  
a lobster, bacon & sherry gravy over Sofrito collard greens  
& Charleston Gold dirty rice.

**Steak n' Eggs** 15 | 26

Grilled house aged Black Angus filet mignon medallions topped  
with a fried egg over an herb potato flata, Sofrito collard greens &  
finished with a balsamic & bourbon infusion.

Who says breakfast is only for the AM?

**Smoky Mountain Beef Tenderloin** 15 | 26

Grilled house aged Black Angus filet mignon medallions served  
with a smoky bacon bourbon sauce, grilled Vidalia onions &  
crunchy pecan sweet potato mash.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Item or category noted with •*

BIN112 on trade street is a "Smoke Free Restaurant". Please turn off cell phones for courtesy of other guests.

Split Entrees will be charged a 4.95 fee, **sharing is FREE**. There will be an 18% gratuity on parties of 8 or more.

BIN112 is available for private parties call 864.848.B112 for more information.

Ask about "The Cellar", our very own, one of a kind private dining room & wine cellar.

Visit our sister restaurant also located in Historic Downtown Greer, The Strip Club 104 "a steak house" 864.877.9104

BIN112 on trade street Classics



# On the Board Walk, Down by the Sea .

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## **Crazy Good White Clams** 12 | 23

Tender baby white clams in a roasted tomato cream sauce that contains basil, fava beans, baby carrots, chorizo sausage & southern pancetta (apple wood smoked bacon). Served with fresh warm bread.

## **Chicken of the Sea (How is that?)** 14 | 25

Sashimi grade tuna over a cucumber~ginger salad with wasabi & sesame. Served with Charleston Gold dirty rice.

## **Tentacles & Rings** 9

Buttermilk & gram breaded calamari seasoned up right, fried golden brown & topped with crispy fried leeks. Served with a spicy rémoulade.

## **Black n' Blue** 14 | 25

Sashimi grade tuna, blackened & drizzled with a balsamic glaze. Accompanied by blue cheese dumplings, Charleston Gold dirty rice & sautéed greens.

## **Gulf Coast Kiss my Grits** 14 | 25

Large Gulf Coast shrimp wrapped in South Carolina pecan wood smoked bacon roasted with a homemade BBQ sauce. Served over rich hominy grits blended with Chèvre cheese, saffron & dark beer sauce.

## **Honey BBQ Glazed Salmon & Sweet Grits** 13 | 24

Fresh salmon filet, grilled with a roasted plum tomato, honey & ginger reduction served with bruleed grits, herb goat cheese fried tortellini purses & Sofrito collard greens.

## **BIN Dim Sum** 11

Fried combination of 3 jumbo lump crab meat, cheese & herb wontons, 2 blue cheese dumplings & 3 goat cheese & herb tortellini purses. Served with a trio of dippers - chili ginger, orange duck sauce & balsamic glaze.

## From the Coop .

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### **No Way, 2 Way Duck** 25

Maple Leaf Duck breast, seasoned perfectly then triple seared medium-rare & crispy. All finished with roasted potatoes, baby Parisian carrots, South Carolina Peach~Pear Chutney & a roasted chili duck wing to top it off.

### **Chicken al la, ... Hmm?** 10 | 18

Roasted chicken breast seasoned with crushed fried garlic. Pan roasted then served over a cilantro potato flata & crispy leeks with a Mediterranean sauce of garlic, roasted bell pepper & lobster stock to finish the dish.

### **Free as a Bird!!!** 10 | 18

Roasted chicken breast served with a leeks & cream sauce, baby roasted balsamic potatoes & dressed greens.

## Earth, Wind & Fire .

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### **Spring In, Spring Out** 14

A simple pleasure of fresh tomatoes, basil, roasted garlic & chilies sautéed with a sweet Pinot Gris. Served over penne pasta & tossed with fresh goat cheese.

[With grilled chicken 18](#) | [With grilled salmon 20](#)

### **Spicy Ranch & Fried Brie Salad** 14

Three mini brie rolled in a cracker crust, deep fried until a perfect golden brown. Served with wild greens, crisp garden vegetables and a to die for roasted tomato & Sriracha ranch dressing.

### **Fried Tomato Luv n'** 11

Three fresh southern-fried green tomatoes served with artisanal goat cheese. Finished with trio of roasted heirloom tomato chutney, cilantro pesto & balsamic glaze.

### **Wild Greens, Forever** 5 | 9

Fresh wild greens tossed with almonds, dried cranberries, plum tomatoes & julienne gourds with your choice of basil & aged sherry vinaigrette, farmland garlic, rustic blue cheese, raspberry vinaigrette or Sriracha ranch.

[With goat cheese 8](#) | [12](#) - [With grilled chicken 9](#) | [13](#) - [With grilled salmon 11](#) | [15](#)