



Roasted potatoes and homemade potato chips are Gluten Free, but are fried in the same oil as other items that contain Gluten. Items noted with our gluten free logo may contain notes on modifications.

BIN112 on trade street Classics

Appetizer Entrée

	Down East Twisted Crab Cake Jumbo lump crab meat, blended with fresh avocado, tantalizing spices and sautéed golden brown. Served with a tangy rémoulade and Carolina Gold rice pilaf.	\$13	\$24
	Flaming Kasserli Greek Mediterranean melting cheese. (To die for!) Seasoned, floured and fried golden brown. Finished with fresh lime and flamed with Tequila. Served with warm breads.	\$8	
	Not [soh-FREE-toh] Grilled filet of Wild Salmon and bacon wrapped shrimp in a Spanish garlic~shrimp sauce with Carolina Gold rice and Sofrito collard greens. ([soh-FREE-toh] is a combination of onions, peppers, garlic and fresh herbs all sautéed in rendered bacon and finished with a sherry glaze.) Absolutely wonderful!	\$13	\$22
	Candy of the Sea (<i>melts in your mouth, not in your hands</i>) (WILL SAUTE FLOURLESS or GRILL) Jumbo Sea Scallops, marinated in roasted garlic with a hint of coconut and cream, then pan seared and served over sautéed greens with a side of Carolina Gold rice pilaf drizzled with a sweet basil~chile oil.	\$13	\$23
	BIN Stack (Substitute potato cake for rice or roasted potatoes) (Sub shrimp for crab cake) A grilled Angus filet mignon medallion stacked high with a tantalizing BIN112 crab cake, a fried green tomato and a potato flata. Surrounded by sautéed greens and a to-die-for lobster, bacon, garlic and roasted pepper sauce.		\$23
	Mussels on the Beach Fresh mussels sautéed with tomatoes, GARLIC, lemon zest and finished with a Sauvignon Blanc.	\$10	\$17

From the Coop






	Duck, Duck, not a Goose Duck breast, triple seared medium-rare with a pear~ginger chutney, grilled asparagus and baby new potatoes.		\$19
	What a Mess! (WILL SAUTE FLOURLESS or GRILL) Roasted chicken breast with an orange~cilantro pesto. Served with roasted potatoes.	\$10	\$18
	Chicken al la, ... Hmm? (WILL SAUTE FLOURLESS or GRILL) (Substitute potato cake for rice or roasted potatoes) Roasted chicken breast seasoned with crushed fried garlic. Pan roasted then served over a potato flata and crispy leeks with a Mediterranean sauce with garlic, roasted bell pepper and lobster stock.	\$10	\$18

Funny Farm

	Porky's Return (Substitute potato cake for rice or roasted potatoes) Grilled Pork tenderloin smothered in a burgundy barbeque sauce. Served with braised baby spinach and crispy potato cakes.	\$10	\$18
	Steak n' Eggs (Substitute potato cake for rice or roasted potatoes) Grilled Angus filet mignon medallions topped with a fried egg over a potato flata, Sofrito collard greens and finished with a balsamic & bourbon infusion. Who says breakfast is only for the AM?	\$13	\$23
	Smoky Mountain Beef Tenderloin (Substitute sweet potato for rice or roasted potatoes) Grilled Angus filet mignon medallions served with a smoky bacon bourbon sauce, grilled Vidalia onions and crunchy pecan sweet potato mash.	\$13	\$23

On the Board Walk, Down by the Sea

Appetizer Entree

	Shrimp in a Blanket (Substitute pasta for rice or roasted potatoes) Large shrimp wrapped in smoked bacon and served with a cucumber salsa and pepper~buttered pasta. The perfect treat.	\$13	\$24
	Wan'Ton Jumbo lump crab meat, rich cheeses and herbs all tucked inside a paper thin shell. Served with a sweet ducky sauce.	\$9	
	Chicken of the Sea (How is that?) Sashimi grade tuna over a cucumber~ginger salad with wasabi and sesame. Served with Carolina Gold rice pilaf.	\$11	\$21
	Tentacles & Rings Breaded calamari seasoned up right, fried golden brown and topped with crispy fried leeks. Served with a spicy rémoulade.	\$9	
	Black n' Blue (Request no cheese dumplings) Sashimi grade tuna, blackened and drizzled with a balsamic glaze. Accompanied by blue cheese dumplings, Carolina Gold rice pilaf and sautéed greens.	\$12	\$22
	Kiss my Grits (Substitute grits for rice or roasted potatoes) Large shrimp roasted with a homemade BBQ sauce from the Gulf Coast. Served with rich hominy grits that are blended with Chèvre cheese & saffron, pan-fried and served with a dark beer sauce.	\$10	\$19
	Honey BBQ Glazed Salmon & Sweet Grits (Substitute grits for rice or roasted potatoes) Fresh salmon filet, grilled with a roasted plum tomato, honey and ginger reduction served with Brulée Grits and Sofrito collard greens.	\$12	\$20
	BIN Dim Sum 3 jumbo lump crab meat, cheese and herb wantons, 2 blue cheese dumplings and 2 goat cheese and herb dumplings. Served with a chili ginger dipper and balsamic glaze.	\$9	

Earth, Wind & Fire

	Spring In, Spring Out A simple pleasure of fresh tomatoes, basil, roasted garlic and chilies sautéed with a sweet Pinot Gris. Served over penne pasta and tossed with fresh goat cheese.		\$14
	"Tapas" the World Mom! A mix of Greek olives, grilled vegetables and red peppers with cracked garlic and warm Chèvre cheese.	\$8	
	Trio Three fresh Southern~fried green tomatoes served with warm goat cheese and a balsamic glaze dipper.	\$8	
	Wild Greens, Forever (Appetizer) Fresh wild greens tossed with almonds, plum tomatoes, julienne gourds with a basil and aged sherry vinaigrette. With goat cheese \$7 With grilled chicken \$8 With grilled shrimp \$11 With grilled salmon \$11	\$5	
	Wild Greens, Forever (Entrée) Fresh wild greens tossed with almonds, plum tomatoes, julienne gourds with a basil and aged sherry vinaigrette. With goat cheese \$11 With grilled chicken \$12 With grilled shrimp \$15 With grilled salmon \$15		\$9

* Health Department Consumer Advisory: Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness
 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. 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 and wine cellar.