

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 Kasseri

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 \$24

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

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

\$13 \$24

BIN Stack

A grilled house aged 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.

\$24

Mussels on the Beach

Fresh mussels sautéed with tomatoes, GARLIC, lemon zest and finished with a Sauvignon Blanc. With bread for dipping.

\$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!

Roasted chicken breast with an orange~cilantro pesto. Served with roasted potatoes.

\$10 \$18

Chicken al la, ... Hmm?

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

Free as a Bird! ! !

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

\$10 \$18

Funny Farm

Porky's Return

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

\$10 \$18

Steak n' Eggs

Grilled house aged 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 \$24

Smoky Mountain Beef Tenderloin

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

\$13 \$24

On the Board Walk, Down by the Sea

Appetizer Entree

Shrimp in a Blanket

Large shrimp wrapped in smoked bacon and served with a cucumber salsa and pepper~buttered pasta.

\$13 \$24

The perfect treat.

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.

\$9

Served with a spicy rémoulade.

Black n' Blue

Sashimi grade tuna, blackened and drizzled with a balsamic glaze. Accompanied by blue cheese dumplings,

\$12 \$22

Carolina Gold rice pilaf and sautéed greens.

Kiss my Grits

Large shrimp roasted with a homemade BBQ sauce from the Gulf Coast. Served with rich hominy

\$10 \$19

grits that are blended with Chèvre cheese & saffron, pan-fried and served with a dark beer sauce.

Honey BBQ Glazed Salmon & Sweet Grits

Fresh salmon filet, grilled with a roasted plum tomato, honey and ginger reduction served with

\$12 \$20

Bruleed Grits and Sofrito collard greens.

BIN Dim Sum

3 jumbo lump crab meat, cheese and herb wantons, 2 blue cheese dumplings and 2 goat cheese and

\$9

herb dumplings. Served with a chili ginger dipper and balsamic glaze.

Earth, Wind & Fire

Spring In, Spring Out

A simple pleasure of fresh tomatoes, basil, roasted garlic and chilies sautéed with a sweet Pinot Gris.

\$14

Served over penne pasta and tossed with fresh goat cheese.

With grilled chicken \$17 | With grilled shrimp \$20 | With grilled salmon \$20

“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.

\$5

With goat cheese \$7 | With grilled chicken \$8 | With grilled shrimp \$11 | With grilled salmon \$11

Wild Greens, Forever (Entrée)

Fresh wild greens tossed with almonds, plum tomatoes, julienne gourds with a basil and aged sherry vinaigrette.

\$9

With goat cheese \$11 | With grilled chicken \$12 | With grilled shrimp \$15 | With grilled salmon \$15

*** 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.

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