



Sheffield's
at Rose Hill in Aiken

STARTERS

Charcuterie | 20

Chef's Selection of Artisanal and House Made Meat, Cheeses, Pickles, and Garnishes

Seeded Honey Wheat Rolls and Chive Butter | 8

Fresh Baked Honey Wheat Rolls With Pumpkin, Poppy, Sunflower Finished With Smoked Sea Salt

Shrimp and Grits | 15

Creamy Heirloom Grits, House Smoked Bacon

Carpaccio of Beef | 16

Olive Oil, Smoked Sea Salt, Capers, and Arugula

FROM THE GARDEN

7 | 12

Signature Salad

Arugula, Tomato, Pumpkin Seeds, Pecorino, House Bacon, Poached Egg, Rosemary Lemon Vinaigrette

Seasonal

Roasted Root Vegetables with Pickled Apples, Goat Cheese Labneh, Spiced Candied Pecans, Arugula and Burnt Honey Vinaigrette

Add Ons

Smoked Chicken | 6 Poached Egg | 2
House Bacon | 6 Salmon | 8

SOUP

6 | 10

Soup of the Day
Seafood Chowder

SIDES | 8

Roasted Brussel Sprouts
Seasonal Root Vegetables
Seeded Honey Wheat Buns (2)

Chive Buttermilk Mashed Potatoes
Kettle Chips - Add Parmesan & Truffle Oil | 2
Roasted Asparagus

KNIFE AND FORK

Sheffield's Roasted Chicken | 28

Rosemary Cured, And Roasted With Crispy Brussels Sprouts And Chipotle Sweet Potato Puree With Natural Jus

Hand Cut Ribeye | 42

Charred Carrot Puree, Crispy Onions, Chimichurri

Braised Lamb Shank | 28

Ras El Hanout Spiced With Preserved Lemon, Roasted Root Vegetables, Citrus Pistachio Gremolata, Couscous, And Yogurt Crema

Herb Roasted Veal Chop | 28

Blistered Tomato And Arugula, Pecorino Romano, Truffle Risotto, Pan Jus

Herb Roasted Salmon | 26

Heirloom White And Yellow Corn Grits, Blistered Tomato Relish, Citrus Vinaigrette

Gnocchi | 24

Caramelized Vegetable Bolognese, Shaved Pecorino, Preserved Lemon Infused Olive Oil and Truffle add short rib \$8

Yuengling Hershey Porter Braised

Short Rib | 26

Yuengling Hershey Porter, Winter Spices, and Chipotle Braised Short Rib Served with Roasted Brussel Sprouts, Olive Oil Poached Potatoes, and Garnished with Pickled Red Onion

The Colonel's Burger | \$18

House Blend 6oz Burger, House Bacon, Arugula/Frisee Blend, Carmelized Onions And Truffle Aioli, Runny Egg
Substitute for our House Veggie Patty

Consumer Warning - Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions.



Sheffield's

Speciality Cocktails

Fig Sidecar | 15

Fig Infused Cognac, Cointreau, Lemon

Winter Old Fashion | 16

Rose Hill Bourbon, Winter Spiced Simple, Angostura Bitters

Greenville Street Daiquiri | 12

Kraken Dark Spiced Rum, Grand Marnier, Cherry, Lime, Grapefruit

Gracie's Tooth | 12

Tito's Handmade Vodka, Benedictine, Grapefruit, Lemon

Gin Gin Mule | 13

Beefeater Gin, Lime, Ginger Simple, Soda

Gold Rush | 12

Knob Creek, Lemon, Honey

Casino Cocktail | 12

Courvoisier, Simple, Absinthe, Prosecco

Bramble | 14

Hendricks, Lemon, Simple, Blackberry Cassis



Hobbsy's Spice in Life | 8

House Infused Butterscotch Schnapps with Chili Peppers

Spirit-Free

Zing and Zang | 6

Housemade ginger beer, pineapple, orange bitters

Blushing Arnold Palmer | 5

Unsweetened Tea, Lemonade, Grenadine

Colonial Rickey | 5

Lime, Simple, Orange Bitters, Soda

Red

	Glass	Bottle
Once Upon A Vine Pinot Noir, Sonoma County, CA	14	62
DeLoach Cabernet Sauvignon, CA	16	58
Terrazas Malbec Altos de Plata, Medoza, ARG	14	54
Hook and Ladder Cabernet Sauvignon, Chalk Hill, CA		70
Ridge Ponzo Zinfandel, Sonoma County, CA		110

White

Smoketree Rose, Sonoma County, CA	12	46
Mer Soleil Silver Chardonnay, Central Coast, CA	14	54
Ca'Montini Pinot Grigio, Trentino, ITL	13	50
Cloudy Bay Sauvignon Blanc, Marlborough, NZ	14	54
Marc Brédig Vouvray Classic, Loire Valley, FR		75
Rombauer Chardonnay, Los Carneros, CA		105

Beer

Yuengling Lagers	5	Corona	5	Green Man Porter	5
Bud Light	4	Asahi	5	Big Creek Lager	5
Michelob Ultra	4	Heineken	4	O'Douls N/A	4
Budweiser	4	Guinness	5		
Newcastle	4	Stella	4		