

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 and 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, and 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 14 | 25

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 Kasserri 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] • 14 | 25

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*) 14 | 25

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 • 25

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 12 | 23

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

Lip Smackin' Good 14 | 25

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 14 | 25

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 14 | 25

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.

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BIN112 on trade street Classics

On the Board Walk, Down by the Sea .

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?) 13 | 24

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 13 | 24

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 13 | 24

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 12 | 23

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 .

No Way, 2 Way Duck 24

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 .

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](#)