Check out ccbbistroandvine.com for our full event list



CALL FOR CARRY OUT

803.366.7070 295 Herlong Ave. Suite 401, Rock Hill SC 29732

ENTREES

Steak & Egg Cobb Salad Grilled beef tenderloin (or sub greek chicken), hard boiled egg, heirloom tomatoes, pig candy, smoked bleu cheese crumbles served with ranch dressing	\$15
Alabama Mother Clucker Fried chicken, slaw with Alabama white sauce & pickles on two brioche slider buns. Served with seasoned wedge fries.	\$16
Cheeseburger Bomb Seasoned ground beef, American cheese, pickle, wrapped in dough. Served with Ketchup and seasoned wedge fries.	\$15
Arancini GF add garlic knot (not GF) \$2 Fried creamy risotto ball stuffed with fresh mozzarella topped with red wine balsamic marinara served with a side sa	\$15 lad.
ChicKING Tenders and Wedges sub Mac Attack +\$6 Served with Queen's Ranch. Want it tossed with Buffalo or BBQ sauce? Just ask!	\$15
French Onion Beef Sliders & Seasoned Wedge Fries sub Mac Attack +\$6 House made roast beef tenderloin with carmelized onions, provolone and French onion dip spread	\$15
Chicken Salad Melt sub seasoned wedge fries \$4 House made chicken salad, pig candy, provolone cheese and tomato served on a warm croissant bun. Served with kettle chips	\$14
Caprese Chicken Sandwich Marinated chicken, fresh mozzarella, tomatoes and arugula with balsamic drizzle. Served on a garlic roll with kettle of	\$15 chips
Peruvian Tacos Peruvian marinated beef with red cabbage slaw, pickled onion, green sauce cotija cheese on a fried flour tortilla	\$15
Loaded Caprese Flatbread GF House made ricotta herb pistou, mozzarella, roasted tomatoes, arugula, prosciutto & balsamic drizzle.	\$15
Shreemp Tacos add 1 taco \$4 add guac \$2 Gulf shrimp with honey sriracha sauce and creamy slaw on fried flour tortillas. Served with chips and SplenDish Fire Roasted Salsa	\$15 es
Greek Tacos add 1 taco \$4 Marinated grilled chicken, creamy slaw, roasted tomatoes and tzatziki sauce. Served with seasoned wedge fries	\$15
Steak Burger & Truffle Fries add pimento cheese \$2 sub Mac Attack +\$6 ½ pound angus beef, house made steak sauce, Pig Candy, lettuce & tomato on brioche bun (GF ask for no bun)	\$15
Chicken Parm Breaded chicken with marinara, provolone, parmesan cheese. Served with a side salad and garlic knot.	\$17
Chicken & Waffles Served with side of Mac Attack & maple syrup	\$17

Follow us on social media



Check our secret menu



GLUTEN FREE NOTE: While we strive to provide gluten "friendly" options for our guests we are not a gluten free kitchen and while we have processes in place to minimize risk, we cannot ensure that cross containination will never occur.

APPS/SMALL BITES

Nut So Fast! So good they're gone in a flash! Mixed gourmet nuts with Chef's spices and fresh rosemary	
(Almonds, Pecans, Pistachios, Macadamia & Cashews)	\$6
Charcuterie Tapas Board Serves 1-2	
Artisan Meats & Cheeses with grapes, pinsa board, antipasto, grape compote and cured olives	
(Ask for GF crackers) PLEASE NOTE THE OLIVES HAVE PITS	\$18
Spicy Deviled Eggs GF Topped with Pig Candy	\$11
Don't Be a Dip Trio GF Pimento cheese, Guac, and	
SplenDishes Fire Roasted Salsa served with chips	\$10
Spicy Bourbon Black Pepper Pimento Cheese GF Served with tortilla chips	\$9
Deez Balls Tossed in BBQ bourbon sauce drizzled with Chipotle sauce	\$10
Big A\$\$ Pretzel Served with stout mustard sauce & beer cheese	\$11
Honey Roasted Brussel Sprouts GF Topped with maple balsamic glaze and pig candy	\$10
Black Eyed Pea Fritters GF Topped with carmelized onions and chipotle sauce	\$12
Hot Crab Dip Served with toasted naan bread (Ask for tortilla chips GF)	\$15
Hot Spinach Dip GF Served with tortilla chips	\$10
Crab Cakes Served on arugula topped with a creamy lemon dill sauce and pepper relish	\$15
Purple Nachos ASK FOR GF add guac \$2 Peruvian marinated beef with red cabbage slaw, beer cheese, pickled onion and green sauce on tortilla c	\$15 hips
Dirty Cheeseburger Martini	\$9
Four bite-sized mini burgers with a pretzel bun, cheese and a pickle served in a martini glass	
Loaded Baked Potato GF (add side salad with dressing choice of Ranch or Lemon Vinagrette \$4) \$10
Loaded with cheese, pig candy, sour cream and scallions (add Beer Cheese \$3)	
DESSERTS	
Eat-Your-Feelings Brownie GF Topped with salted caramel sauce and vanilla ice cream	\$10
Chef's Dessert Peach handpie served with vanilla ice cream (not GF)	\$10

NON - ALCOHOLIC DRINKS

Coke/ Diet Coke	\$3
Sweet or Unsweet Tea	\$3
Coffee	\$3
Super Coffee Iced Vanilla Latte	\$5
Sprecher Soda (Root Beer, Orange Soda, Sparkling Lemonade)	\$5
Devils Foot Ginger Beer	\$5
Non-Alcoholic sparking Rosé	\$5
Dark & Stormy N/A cocktail (spiced ginger and lime cocktail)	\$6
N/A Stella Artois	\$6
N/A Prosecco 187ml	\$8

*** **PLEASE NOTE**: We do not offer free refills of sodas or tea because we are a wine bar and purchase the soda as cans and tea in a jug, we do not make it on premises, thank you for your understanding.

EXTRAS & SIDES: Ketchup: \$.50 Dressings and Sauces: \$2 \$1 \$2 • Cheese: cheddar pimento Tortilla Chips \$1 • Pita, Naan or Crackers \$2 Guac/Salsa \$2 Pig Candy (per piece) \$2 Beer Cheese \$3 • Side salad (ranch or \$4 lemon vinaigrette) Mac Attack Mac and cheese topped with pig candy & scallions \$10