

The String Bean

SOUTHERN BISTRO | MARKET & BUTCHER SHOP | CUSTOM CATERING

BITES

Steamed Edamame Beans

Light and fresh steamed edamame beans finished with coarse ground salt \$8

Bison Quesadilla

Butcher shop ground bison (Asheville, NC), black beans, roasted pimento corn, chili peppers, diced tomatoes and mixed cheese in a jalapeno cheddar wrap. Served with chipotle ranch for dipping \$12

Big Green Monster

Hand breaded green tomato slices fried to perfection and stacked high with layers of pepperjack cheese and finished with chipotle ranch drizzle. Served with our homemade pimento cheese, just because we like it \$9

Fried Pickles

We didn't invent fried pickles, we just made them better! Thick sliced dills, hand breaded and golden fried and served with dill ranch for dipping \$9

BBQ Eggrolls

These mouthwatering, hand-rolled treats are stuffed with smoked pulled pork and coleslaw, then fried to crispy perfection. Served with our homemade BBQ sauce \$10

Eggplant Fries

That's right! Eggplant in French fry form. Crispy, lightly seasoned and served with chipotle ranch for dipping \$9

Boom Boom Shrimp

Golden fried Gulf shrimp tossed in a creamy spicy red pepper sauce and lightly sprinkled with sesame seeds. So good they'll make your taste buds go BOOM BOOM \$12

Duck Fat Fries

You won't care if it's duck season or rabbit season after these! We take a hearty portion of our house cut fries and fry them in 100% pure duck fat, and finish them off with a dusting of coarse ground salt and pepper. Served with ketchup and chipotle ranch for dipping \$10

String Bean Dips

Your pick of one homemade signature dip with a generous portion of house chips, cucumber slices and our local cheese of the day. Choose from our pimento cheese, hummus or spicy chicken dip \$11

Chicken Dippers

Sweet tea brined chicken fingers dipped in our secret batter and fried to golden brown, piled atop a heaping helping of our house cut fries. Served with ketchup and honey mustard for dipping \$12

Garlic Shrimp

A fan favorite! Jumbo Gulf shrimp sautéed in garlic butter and fresh herbs and served over toasted baguette slices \$13

Calamari

A generous portion of hand breaded and lightly fried calamari tossed with sliced banana peppers, tomato and green onions. Served with warm marinara and garlic aioli \$12

Seared Tuna

6oz of the freshest sushi grade tuna we can get our hands on! Seared to perfection (we recommend rare to medium rare) and served with sticky rice and seaweed salad Market \$

GREENS & SUCH

Blackened Filet Tip Salad

Blackened CAB filet tips over a bed of crisp romaine, topped with sliced strawberries, Applewood smoked bacon, diced red onions, goat cheese and almonds with our honey & orange marmalade vinaigrette \$16

Gorgonzola Pear

Fresh arugula topped with poached pears, crumbled gorgonzola, toasted spiced pecans and sherry vinaigrette \$11

The Bruce Banner

This Hulk of a salad will give you super powers! Super Food salad blend topped with a mountain of veggies, fruits and nuts (cucumber slices, diced local tomatoes, diced red onions, daikon radish and carrot slivers, dried cranberries, blueberries, flax seeds and walnuts to be exact!) and our delicious homemade lemon vinaigrette dressing \$13

Louie's Crab Salad

This meal is fit for a king! A fresh bed of chopped romaine is topped with a healthy helping of lump crab, fresh avocado slices, crumbled egg, tomato and grilled asparagus. Served with our delicious Louie dressing on the side Market \$

Southern Caesar

Our twist of y'all things southern! Crisp romaine lettuce tossed in our creamy buttermilk Caesar dressing, topped with diced local tomatoes, shredded Parmesan cheese and sweet tea brined fried chicken fingers. Served with a slice of our homemade jalapeno cornbread \$13

Jive Turkey

Our version of a classic chef salad! A huge bed of mixed greens topped with sliced roasted turkey, cranberry goat cheese, cucumber slices, diced local tomatoes, red onions, candied walnuts and our signature honey mustard vinaigrette \$12

Catawba Cobb

Field greens, Applewood smoked bacon, egg slices, tomatoes, roasted beets, avocado slices, crumbled blue cheese and croissant croutons with your choice of dressing \$12

Soup of the Day

Our Signature Chili and homemade soups are proudly made using the freshest ingredients, and we utilize the finest seasonal and local veggies that we can get our hands on. Ask your server for today's selections Cup \$4 Bowl \$6

PIES

The Godfather

We're gonna make you a pizza you can't refuse.... Marinara, house ground Italian sausage, smoked meatballs, pepperoni, ham, prosciutto and shredded mozzarella \$13

Pesto Filet

Homemade basil pesto, seared filet mignon tips, caramelized onions, diced local tomatoes and loads of mozzarella on a soft flatbread \$15

Figgylicious

Delicious fig spread on a flatbread topped with shaved prosciutto and goat cheese, then finished off with fresh peppery arugula and a balsamic drizzle \$11

Buffalo Chicken Pizza

We start this beauty of a pie out with a ranch base and top it with roasted buffalo chicken, chopped celery, mozzarella, blue cheese crumbles and a drizzle of buffalo sauce. It's not too hot but we can crank it up if you want! \$13

BBQ Chicken Pizza

Our flatbread with a light BBQ sauce base and topped with smoked chicken, caramelized onions, pepper bacon and a heaping helping of fresh mozzarella cheese. Finished off with a BBQ drizzle and freshly chopped cilantro \$13

BURGERS

CowPig* (Can be cooked to order)

You'll only find this mythical burger at The String Bean! It's the ultimate bacon cheeseburger... smoked bacon ground into our Angus beef blend, cooked to perfection and topped with melted pepperjack cheese, lettuce, tomato and chipotle mayo. So good you will want to MOOOOINK!! \$13

Angry CowPig* (Can be cooked to order)

We took our world famous CowPig a few steps further! Roasted jalapenos and smoked onions are ground right into our signature blend, then we cook it to perfection and finish it off with spicy smoky ghost pepper cheese, lettuce, tomato and mayo. Hold on to the horns as you ride this beauty to devilish delight! \$14

The Black Bean

Our delicious black bean patty topped with fresh avocado slices, sliced local tomatoes, sour cream and red onions. Also great as a wrap! \$11

The Don

Back by popular demand! Our 8oz Certified Angus Beef patty topped with grilled onions and mushrooms, warm marinara, melted provolone and garlic aioli \$13

Bison Burger* (Can be cooked to order)

Raised in NC and house ground, American buffalo (or bison!) is 70% leaner than traditional beef but still big on flavor! Our 6 ounce patty is cooked to order and topped with lettuce, tomato, red onion and pickle slices \$13

The Big Abbey* (Can be cooked to order)

10 ounces of our house ground Angus topped with melted cheddar cheese, coleslaw, lettuce, tomato and a thick cut fried pickle slice for good measure \$14

Mushroom Swiss Burger* (Can be cooked to order)

We start out with a 10 oz patty of our famous houseground Certified Angus Beef, and top it off with a heaping pile of grilled mushrooms and two slices of melted Swiss cheese. Served on a large Kaiser bun with lettuce, tomato and mayo \$14

String Bean Bistro Burger* (Can be cooked to order)

Our houseground Angus patty cooked to perfection and topped with melty brie, caramelized onions, mayo, lettuce and tomato \$13

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

The String Bean

SOUTHERN BISTRO | MARKET & BUTCHER SHOP | CUSTOM CATERING

SANDWICHES

The BLFT

Our twist on the original BLT, but we substitute the green for the red! Hand breaded fried green tomatoes, pepper bacon, crisp lettuce and mayo on lightly toasted wheat bread \$11

The Portabella

Grilled sliced portabella, homemade basil pesto, caramelized onions, provolone cheese, lettuce and tomato on toasted herb focaccia bread \$10

Turkey Croissant

Fresh sliced oven roasted turkey, avocado slices, Asiago cheese, house-pickled red onions, lettuce and tomato on a flaky croissant \$11

The Reuben

We hope you are hungry! Over a half pound of our slow roasted corned beef, sauerkraut, Swiss cheese and 1000 Island on toasted locally made rye (Duke's Bread, Charlotte NC) \$12

Belmont Chicken Sandwich

Hand breaded crispy chicken breast filet on a Kaiser bun with lettuce, tomato, sliced pickles and mayo. For a spicier twist, ask to make it Belmont Hot! \$13

The Southern Reuben

Our take on the deli classic. We take over a half pound of smoked pulled pork, pile it high on Texas toast, and smother it with homemade coleslaw and our sweet and tangy BBQ sauce \$12

Southwestern Chicken Wrap

Chopped grilled chicken breast, pepper bacon, roasted pimento corn, red onions, black beans, pepperjack cheese and chipotle mayo, all wrapped up in a jalapeno cheddar tortilla \$13

Chicken Salad or Tuna Salad Sandwich

Our signature salads are made fresh daily. We start with slow roasted chicken breast or fresh yellowfin tuna, hand chop them and mix them with the perfect blend of mayo, secret spices and fresh ingredients from the veggie patch. Served on a flaky croissant with lettuce and tomato \$9 Take home by the pound for \$9 per lb

Caprese Panini

Oven roasted tomatoes, fresh mozzarella, balsamic reduction and homemade basil pesto sandwiched between two slices of locally made sourdough (Duke's Bread, Charlotte NC) and grilled to crisp goodness on our panini press \$10 Try with grilled chicken for an additional \$2

The Cuban

Not illegal in this country, this is one stogie of a sandwich! Fresh sliced ham and salami, smoked pulled pork, melted Swiss cheese, sliced pickles and stone ground mustard on lightly toasted herb focaccia bread \$12

The Philly Hoagie

Thin sliced oven roasted beef, au jus sautéed onions, peppers and mushrooms, and melted provolone stuffed into a large hoagie roll. Served with a cup of au jus for dunking \$12

The Mile High Club

Well, it's maybe not quite a mile high... but it is stacked full of goodness! Freshly sliced turkey and roast beef, pepper bacon, Swiss and provolone, lettuce, tomato and mayo sandwiched between layers of lightly toasted locally made wheat bread (Duke's Bread, Charlotte NC) \$12

The Italian Monk

Grilled pepperoni, salami and capicola, melted provolone cheese, Italian dressing, stone ground mustard, lettuce, tomato and red onion on lightly toasted herb focaccia \$12

Add \$1 to make any sandwich or burger a wrap. Choice of one regular side item.

ENTREES

Chicken & Dumplings Gnocchi

Homemade potato gnocchi and chopped roasted chicken breast topped with our chicken & dumpling gravy and braised red cabbage \$17

Off the Hook* (Can be cooked to order)

Choose any of our daily fresh fish selections straight from the fish market! We will cut to order and create something special just for you. Order a la carte or as a lunch (includes one regular or premium side) or as a dinner (includes two regular or premium sides) Market \$

From the Butcher's Block* (Can be cooked to order)

Your choice of any of our premium meats right from our in-house butcher shop. A variety of Certified Angus Beef steaks, house ground burgers and sausages, NC raised pork chops and much more await your loving gaze! Check out our daily selection, take your pick and we will handle the rest. Order a la carte, as a lunch (includes one regular or premium side) or as a dinner (includes two regular or premium sides) Market \$

Garlic Shrimp Pasta

Sauteed jumbo Gulf shrimp, garlic butter cream sauce, diced tomatoes, asparagus tips and freshly shaved parmesan over fettucine. Served with toasted baguettes so you can sop up the bowl! \$22

Smoked Meatballs Gnocchi

Signature smoked meatballs, handmade gnocchi, Pomodoro sauce, shredded mozzarella and shaved parmesan cheese \$19

Shrimp & Grits

A Lowcountry favorite has found its way to Belmont! Large Gulf shrimp, andouille sausage, roasted peppers, onions and a delicious cream sauce over a heaping helping of local yellow stone ground grits. Served with locally made toasted sourdough \$20

Anything for Love

Our take on an American staple... "Meat Loaf!" We start with our creamy mashed potatoes and stack layers of our delicious meat loaf right on top, and finish it off with our famous meat loaf sauce. Served with grilled asparagus \$18

Daily Menu

If you like variety, this is for you! Ranging from timeless classics to creative concoctions (and everything in between), our chef's daily creations are made using the freshest veggies, premium ingredients and high quality meats and fish available. Your server will give you the rundown!

Split plate upcharge \$5

KIDS MENU (5 and under please)

Slider Jr

Our 4 ounce Angus patty topped with cheddar and ketchup and served with one kid's side \$5

Big Dippers

Fried or grilled chicken tenders served with one kid's side \$5

Corn Dog Pups

Crispy mini corn dogs with ketchup and one kid's side \$5

Cheese Kids-a-dilla

Grilled flour tortilla filled with melty mixed cheese \$5

Chicken Kids-a-dilla

Grilled flour tortilla filled with melty mixed cheese and chopped chicken \$6

Cheese Pie

Soft flatbread topped with marinara and melty mixed cheese \$5 Add pepperoni or ham for \$1

Lil Fish

Choice of seared 2oz salmon or 2 jumbo shrimp, grilled or fried. Served with one kid's side \$7

Grilled Cheesini

Grilled cheese, panini style! Served with one kid's side \$5 Add ham or turkey for \$1

ADD ON'S (Great on burgers, sandwiches, fries and chips!)

Extra Cheese \$.75

Sauteed Peppers \$.75

Sauteed Onions \$.75

Sauteed Mushrooms \$.75

Bacon \$1

Coleslaw \$.75

Signature Chili \$1.50

Fried Egg \$2

Jalapeno \$.50

Sauerkraut \$.75

Avocado Slices \$1

PREMIUM SIDES

Fresh Fruit \$4

Side House Salad \$4

Side Caesar Salad \$4

Duck Fat Fries \$5

Eggplant Fries \$5

Twice Baked Potato \$6

Grilled Asparagus \$5

REGULAR SIDES

House Made Fries \$3

Sweet Potato Fries \$3

House Chips \$3

Pasta Salad \$3

Coleslaw \$3

Salt & Pepper Tomato Slices \$3

Smoked Potato Salad \$3



106 North Main Street • Belmont, NC
704-825-3636 / stringbeanmarket.com

Restaurant Hours

Tuesday-Thursday: 11:00 a.m.-9:00 p.m.

Friday-Saturday: 11:00 a.m.-10:00 p.m.

Market Hours

Tuesday-Thursday: 9:00 a.m.-9:00 p.m.

Friday-Saturday: 9:00 a.m.-10:00 p.m.

Saturday Brunch (Seasonal): 10:00 a.m.-2:00 p.m.

Closed Sunday and Monday

Parties of 10 or more are on one check. Parties of 10 or more automatic 18% gratuity

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.