

# G

THE GROCERY  
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2011

A Neighborhood Gathering Place Featuring  
Ingredients From Our Favorite Farmers,  
Fishermen, Foragers And Artisans

## PRODUCE

|   |    |
|---|----|
| ITALIAN CHOPPED SALAD   | 11 |
| <i>Dandelion Greens, Pancetta, Potato, Butter Beans, Parmesan, Bread Crumbs</i> |    |
| ROASTED BEET SALAD  | 12 |
| <i>Strawberries, Goat Gouda, Poppy Seed, Arugula</i>                            |    |
| SUGAR SNAP & SNOW PEA SALAD   | 10 |
| <i>Sunflower Seed, Currants, Radish, Fines Herb</i>                             |    |
| ROASTED ASPARAGUS *   | 12 |
| <i>Whipped Ricotta, Pickled Beets, Hazelnut, Cured Egg Yolk</i>                 |    |
| SPRINGTIME CAVATELLI PASTA  | 15 |
| <i>Ramps, Fava Beans, Miatake Mushrooms, Lamb Bacon, Parmesan Broth</i>         |    |
| CABBAGE GRATINÉE  | 8  |
| <i>Mustard Cream, Gruyère, Breadcrumbs</i>                                      |    |
| ROASTED CAULIFLOWER   | 10 |
| <i>Roman Vinaigrette, Pecorino, Breadcrumbs, Soft Egg</i>                       |    |
| ROASTED CARROTS   | 10 |
| <i>Spiced Yogurt, Raisin, Pistachio Dukkah</i>                                  |    |

## SEAFOOD

### ~First~

|   |    |
|---|----|
| PAN ROASTED SOFT SHELL CRAB   | 17 |
| <i>Spring Vegetable Remoulade, Green Garlic Aioli</i>                         |    |
| FRIED OYSTERS   | 13 |
| <i>Deviled Egg Sauce, Bread &amp; Butter Pickles</i>                          |    |
| TAGLIATELLE WITH CLAM SAUCE   | 14 |
| <i>Linguiça Sausage, Green Garlic, Spring Onion, Breadcrumb</i>               |    |
| PICKLED SC HERRING  | 11 |
| <i>Cucumber Crème Fraîche, Spring Onion, Horseradish, Everything Crackers</i> |    |

### ~Main~

|  |    |
|--|----|
| TRIGGERFISH  | 30 |
| <i>Fennel Cream, Blood Orange, Grapefruit, Castelvetrano Olive, Marcona Almond</i> |    |
| GOLDEN TILEFISH  | 32 |
| <i>Spring Vegetables, Green Garlic Spätzle, Saffron Broth</i>                      |    |

### ~Table~

|  |    |
|--|----|
| SOFT SHELL CRAB TRIO   | 49 |
| <i>Old School, Old South, Old World</i>                            |    |
| LOWCOUNTRY SEAFOOD PILAU   | 54 |
| <i>Charleston Gold Rice, Field Peas, Clams, Shrimp, Fried Fish</i> |    |
| WOOD ROASTED WHOLE FISH  | 47 |
| <i>Potatoes, Fennel, Green Olive, Salsa Verde</i>                  |    |

## MEAT

### ~First~

|   |                  |
|---|------------------|
| OUR CHARCUTERIE *   | SM- 16 / LG - 23 |
| <i>Pickles, Mustard, Preserves</i>                            |                  |
| LAMB MEATBALLS  | 12               |
| <i>Braised Chickpeas, Feta, Eggplant and Pistachio Relish</i> |                  |
| STEAK TARTARE *   | 14               |
| <i>Peperonata, Aged Provolone, Salt 'n' Vinegar Chips</i>     |                  |

### ~Main~

|   |    |
|---|----|
| ROASTED DUCK BREAST *   | 28 |
| <i>Glazed Rutabaga, Red Grapes, Brussels Sprouts</i>                    |    |
| BEEF SHORT RIB  | 28 |
| <i>Charred Broccoli, Spring Onions, Tempura Mushroom, Romesco Sauce</i> |    |

### ~Table~

|  |       |
|--|-------|
| BORDER SPRINGS LAMB TAGINE   | 68    |
| <i>Braised Shank, Smoked Ribs, Couscous, Carrots &amp; Turnips, Yogurt, Apricot Relish</i> |       |
| BONE-IN RIB EYE *  | 80    |
| <i>Potato Gratin, Green Salad, Herb Butter, Red Wine Jus</i>                               |       |
| ROASTED CHICKEN  | 27/48 |
| <i>Roasted Spring Roots, Farro, Apple Cider Jus</i>  |       |

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness