



Produce

Italian Chopped Salad _____ 14
Mixed Chicories, Butter Beans, Aged Provolone

Smoked Beet Salad _____ 17
Pickled Beets, Cream Cheese, Trout Roe, Everything Rye Crumb, Shallot Vinaigrette

Roasted Carrots _____ 16
Harissa Goat Cheese, Pistachio Dukkah, Pickled Raisin

Broccoli Salad _____ 16
Whipped Feta, Roasted Olive Vinaigrette, Peppadew

Oyster Mushrooms _____ 16
Sunflower Seed Puree, Chimichurri, Crispy Onion

Loaded Sweet Potatoes _____ 15
Benne Seed Tahina, Dates, Spring Onion, Pine Nuts

Radiatore with Asparagus _____ 28
Mushroom Conserva, Parmesan Broth, Hazelnut

Seafood

Smoked Fish Dip _____ 15
Benne Seed Crackers, Dilly Beans

Fried Oysters _____ 18
Deviled Egg Sauce, Bread & Butter Pickles

Yellowfin Tuna Crudo * _____ 20
Preserved Tomato, Charred Eggplant Puree, Marcona Almond, Green Garlic

Soft Shell Crab Sandwich _____ 24
Brioche Bun, Vinegar Slaw, Remoulade

Spaghetti & Crab _____ 32
Lemon, Parsley, Shallot & Calabrian Chili Butter, Benne Crumb

Potato Crusted Tilefish _____ 39
Sunchoke Chowder, Pepperoncini, Braised Celery

Lowcountry Seafood Pilau _____ 39/70
Charleston Gold Rice, Field Peas, Shrimp, Clams, Crispy Fish

Soft Shell Crab Trio _____ 70
Old South, Old School, Old World

Meat

Steak Tartare * _____ 17
Ranch, Crispy Potato, Cured Egg Yolk

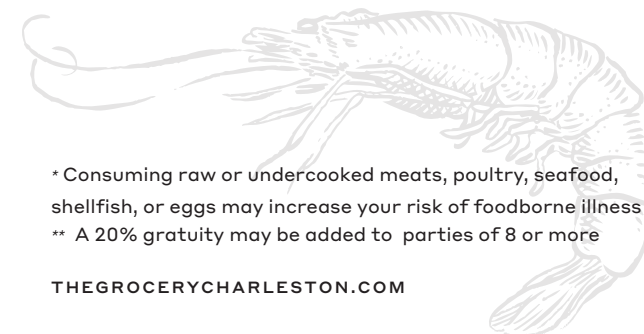
Oven Roasted Chicken Wings _____ 16
Dill Yogurt, Green Garlic Butter

Spinach Lumache _____ 28
Field Peas, Braised Greens, Pecorino, Sausage

Storey Farms Half Chicken _____ 37
Farro, Turnip, Fall Greens, Labneh, Herb Vinaigrette

Bistro Steak * _____ 42
Creamed Potato, Roasted Brussels Sprouts, Sauce Diane

Sourdough Boule _____ 7
Whipped Butter, Maldon Salt



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
** A 20% gratuity may be added to parties of 8 or more

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