



Produce

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

Root Vegetable Carpaccio _____ 13
Buttermilk Crumble, Root Top Pesto

Roasted Cauliflower _____ 15
Herb Tahini Yogurt, Shallots, Pistachio Dukkah

Maitake Mushrooms _____ 15
Sunflower Puree, Herb Oil, Crispy Onion

Smoked Beets _____ 14
Labneh, Everything Melba, Pickled Onion

Roasted Okra _____ 14
Romesco, Cherry Tomato, Cotija, Peanuts

BBQ Glazed Squash _____ 13
Peperonata, Pepita, Squash Chutney, Feta

Ricotta Gnocchi _____ 28
Forest Mushroom, Brodo, Parmesan

Seafood

Smoked Fish Dip _____ 15
Benne Seed Crackers, Cornichons

Crudo * _____ 18
Apple Fennel Salad, Calabrian Vinaigrette, Pine Nut, Crispy Potato

Fried Oysters _____ 16
Deviled Egg Sauce, Bread & Butter Pickles

Spaghetti and Clams _____ 28
Nduja, Fall Greens, Bread Crumbs

Poached Grouper _____ 37
Boullibaisse, Saffron Cream, Herb Crouton

Roasted Whole Snapper _____ 65
Potatoes, Fennel, Olive, Lemon, Salsa Verde

Lowcountry Seafood Pilau _____ 69
Charleston Gold Rice, Field Peas, Shrimp, Clams, Crispy Fish

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

** A 20% gratuity will be added to parties of 8 or more

Meat

Duck Liver Mousse _____ 15
Toasted Sourdough, Brandied Fig, Pickled Mustard Seeds, Mustard Frills

Twice Baked Sweet Potato _____ 16
Tasso, Cornbread, Goat Cheese

Steak Tartare * _____ 17
Caesar Aioli, Parmesan Crisp, Capers

Sausage Lumache Verde _____ 27
Italian Sausage, Field Peas, Pecorino

Keegan-Filion Pork 'Milanese' _____ 29
Parsnip, Apple, Cabbage, Remoulade

Bistro Steak * _____ 39
Bourguignon Vegetables, Pickled Mushroom, Bordelaise

Bread from The Daily _____ 5
Whipped Butter, Maldon Salt



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