Produce

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

Roasted Cauliflower 15
Herb Tahini Yogurt, Shallots, Pistachio Dukkah

Maitake Mushrooms 15
Sunflower Puree, Herb Oil, Crispy Onion

Mixed Lettuces 14
Apple, Radish, Blue Cheese, Almond Crunch

Charred Broccoli * 16
Tonnato, Pickled Raisin, Cherry Pepper, Bread Crumb, Parmesan

Smoked Beets 14
Labneh, Everything Melba, Pickled Onion

BBQ Glazed Squash 13
Squash Romesco, Pepita, Buttermilk Crumble, Pepperoncini

Ricotta Gnocchi 29
Mushroom Conserva, Parmesan, Hazelnut, Swiss Chard

Seafood

Smoked Fish Dip 15
Benne Seed Crackers, Green Tomato Pickles

Caviar & Potatoes 20
Beef Fat "Tater Tots", Creme Fraiche, American Caviar

Fried Oysters 16
Deviled Egg Sauce, Bread & Butter Pickles

Crudo * 18
Calabrian Vinaigrette, Olive, Fennel Onion Salad
Pine Nut, Grissini

Spaghetti Nero 28
Squid, Peperonata, Nduja, Bread Crumb

Potato Crusted Tilefish 38
Coconut Herb Veloute, Fennel, Shaved Root Vegetables

Wood Roasted Whole Snapper 65
Potatoes, Fennel, Green Olive, Salsa Verde

Lowcountry Seafood Pilau 38/69
Charleston Gold Rice, Field Peas, Shrimp, Clams, Crispy Fish

Meat

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

Twice Baked Sweet Potato 16
Tasso, Cornbread, Goat Cheese

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

Sausage Lumache Verde 27
Italian Sausage, Field Peas, Pecorino

Keegan-Filion Pork ‘Milaneses’ 29
Turnips, Mustard Cream, Greens

Bistro Steak * 39
Potato Gratin, Manchego, Bussels Leaves, Brava

Oven Warmed Bread 6
Whipped Butter, Maldon Salt

* 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

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