

THE grocery

Sourdough Boule	Whipped Butter, Maldon Salt	7
American Caviar Service	Paddlefish Roe, Johnny Cake Blini, Dill Sour Cream, Chive	32
Lowcountry Shrimp Cocktail	Tarvin Shrimp, BBQ Spice, 4 Cannon Cocktail Sauce, Lemon	21
Fried Oysters	Deviled Egg Sauce, Bread & Butter Pickles	18
Smoked Fish Pâté	Benne Seed Crackers, Pickles	15
Pa - sta - chos	Campanelle Chips, Manchego Fonduta, Crispy Pork, Olives, Scallions	14
Steak Tartare *	Thai Peanut Sauce, Dilly Beans, Lime	18
Smoked Celery Root 'Pastrami'	1000 Island Dressing, Gruyere, Cabbage, Pumppernickle Crisp	16
Oyster Mushrooms	Sunflower Seed Puree, Chimichuri, Crispy Onion	15
Roasted Broccoli	Whipped Feta, Pickled Green Tomato Vinaigrette, Bread Crumb	15
Braised Wakefield Cabbage	Mustard Cream, Rye Crumb, Chive	15
Roasted Root Vegetables	Herb Yogurt, Pistachio Dukkah, Scallions	14
Italian Chopped Salad	Mixed Chicories, Butter Beans, Aged Provolone	15
Winter Squash Bolognese	Radatore, Butternut Squash, Pepperonata, Ricotta Salata, Pine Nut	29
Mafaldine & Crab	Lemon, Parsley, Shallot & Calabrian Chili Butter, Benne Crumb	32
Ricotta Gnocchi	Bacon, Cabbage, Caramelized Onion, Pork Brodo	30
Potato Crusted Striped Bass	Raven Farms Mushrooms, Braised Celery, Roasted Fish Broth, Hazelnut	39
Storey Farms Half Chicken	Farro, Roasted Squash & Apple, Braised Onion, Labneh	38
Bistro Steak *	Confit Sweet Potato, Kale, Aged Gouda, Pecan, Sauce Diane	42
Lowcountry Seafood Pilau	Charleston Gold Rice, Field Peas, Shrimp, Clams, Crispy Fish	40 70

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* 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

A 3% service charge will be applied to all checks for processing and technology fees