

THE  
grocery

<b>Sourdough Boule</b>	Whipped Butter, Maldon Salt	7
<b>Fried Oysters</b>	Deviled Egg Sauce, Bread & Butter Pickles	18
<b>Smoked Fish Pâté</b>	Benne Seed Crackers, Pickles	15
<b>Steak Tartare *</b>	Thai Peanut Sauce, Dilly Beans, Lime	18
<b>Smoked Celery Root 'Pastrami'</b>	1000 Island Dressing, Gruyere, Cabbage, Pumpernickle Crisp	16
<b>Marinated Beets</b>	Pink Lady Apples, Savory Almond Brittle, Bernaise Vinaigrette, Goat Cheese	16
<b>Oyster Mushrooms</b>	Sunflower Seed Puree, Chimichuri, Crispy Onion	15
<b>Roasted Broccoli</b>	Whipped Feta, Pickled Green Tomato Vinaigrette, Bread Crumb	15
<b>Delicata Squash</b>	Romesco, Marcona Almonds, Spiced Pistou	15
<b>Roasted Root Vegetables</b>	Herb Yogurt, Pistachio Dukkah, Scallions	14
<b>Italian Chopped Salad</b>	Mixed Chicories, Butter Beans, Aged Provolone	15
<b>Winter Squash Bolognese</b>	Radatore, Butternut Squash, Pepperonata, Ricotta Salata, Pine Nut	29
<b>Mafaldine &amp; Crab</b>	Lemon, Parsley, Shallot & Calabrian Chili Butter, Benne Crumb	32
<b>Ricotta Gnocchi</b>	Bacon, Cabbage, Caramelized Onion, Pork Brodo	30
<b>Market Fish</b>	Potato Crusted, Raven Farms Mushrooms, Braised Celery, Roasted Fish Broth, Hazelnut	39
<b>Storey Farms Half Chicken</b>	Farro, Roasted Squash & Apple, Braised Onion, Labneh	38
<b>Bistro Steak *</b>	Confit Sweet Potato, Kale, Aged Gouda, Pecan, Sauce Diane	42
<b>Lowcountry Seafood Pilau</b>	Charleston Gold Rice, Field Peas, Shrimp, Clams, Crispy Fish	40   70
<b>Whole Vermillion Snapper</b>	Roasted Potatoes, Cabbage & Fennel Slaw, Olive Relish, Chermoula	72

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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