



PASTRIES

SWEET

- croissant / 3.00*
- pistachio rose croissant / 3.50*
- ham & cheese croissant / 3.50*
- banana bread / 3.00*
- seasonal donut / 3.00*
- cinnamon roll / 3.00*
- chocolate truffle cake / 3.00*
- strawberry almond scone / 3.00*
- chocolate tahini babka / 5.00*

SWEETS & COOKIES

- sea-salt chocolate chip cookie / 1.50*
- chocolate crinkle cookie/ 2.00*

SAVORY

- leek & goat cheese quiche / 3.75*
- savory brioche pocket / 4.00*

ICE CREAM

SCOOPS *ask your server about housemade daily flavors / 4*

COFFEE & TEA

LOCALLY ROASTED SPRINGBOK ESPRESSO

- | | |
|--|---|
| DRIP OR AMERICANO3.00 | LONDON FOG5.00 |
| ICED COFFEE3.50 | MOCHA4.75 |
| ESPRESSO2.75 | DIRTY CHAI LATTE4.75 |
| CAPPUCCINO4.00 | ESPRESSO TONIC4.50 |
| LATTE4.50 | HOT TEA2.50 |
| HONEY LAVENDER ICED LATTE 5.00 | <i>green, red chai, ginger, earl grey, English breakfast, chamomile, peppermint</i> |



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BREADS

ASK YOUR SERVER FOR OUR
CURRENT AVAILABILITY

sourdough batard / 5.00
sourdough baguette / 3.50
summer olive boule / 6.50
wheat sourdough / 6.50
sunflower flax / 6.50
english muffins / 3 for 5.00
pita / 3 for 5.00

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ASK YOUR SERVER FOR OUR
CURRENT AVAILABILITY

sourdough batard / 5.00
sourdough baguette / 3.50
summer olive boule / 6.50
wheat sourdough / 6.50
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pita / 3 for 5.00

MARKETS

PICK UP OUR BREADS, PASTRIES & SWEETS AT THESE LOCAL MARKETS

PACIFIC BOX & GRATE FARMER'S MARKET

Saturdays / 9am - 1pm / Workshop, 1503 King Street, Charleston SC

SUNDAY BRUNCH FARMER'S MARKET

Sundays / 11am - 3pm / 1977 Maybank Highway, Charleston SC

FOLLY BEACH FARMER'S MARKET

Mondays / 4pm - 8pm / Folly River Park Center Street, Folly Beach SC

THE DAILY

Open Daily / 7am - 5pm / 652 King Street, Charleston SC

VEGGIE BIN

Open Daily / 96 Spring Street, Charleston SC

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THE DAILY

Open Daily / 7am - 5pm / 652 King Street, Charleston SC

VEGGIE BIN

Open Daily / 96 Spring Street, Charleston SC

MEZZE \$5 each / 3 for \$14 / all for \$40 (includes spreads)

HOUSE-MADE PICKLE PLATE *pickled vegetables*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

FALAFEL *baba ghanoush*

STRAWBERRIES *shortbread, labneh, pomegranate molasses*

GRILLED RADISHES *honey harissa, tahini, dried mango, almonds*

FRIES *house-made ketchup*

SPREADS SERVED WITH TWO PITA

HUMMUS *tahini, schug* 8

WHIPPED FETA *fermented honey, cracked black pepper* 8

SALADS ADD GRILLED CHICKEN +\$5

LOCAL LETTUCES *strawberry, almonds, squash, mint, lemon buttermilk vinaigrette* 11

KALE SALAD *legumes, honey roasted peanuts, herb dressing* 11

SANDWICHES SERVED WITH SMALL GREENS SALAD

VEGGIE BURGER *green tahini, grilled onions, feta, roasted tomato, zucchini pickles, brioche* . . 12

SWEET POTATO SANDWICH *hawaij, lime yogurt, beet slaw, pistachios, pan de cristal* 11

ROAST BEEF *smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal* 13

BRAISED LAMB PITA *smoked labneh, cabbage, cucumber, pickled peppers* 13

DOUBLE CHEESEBURGER *American, special sauce, LTOP, brioche* 13

**Ask your server
about our fresh
baked bread and
pastries!**

GOLD-PRESSED JUICE

7 ea.

GARDEN PARTY

*kale, spinach, cucumber,
celery, green apple, lemon,
ginger*

TURMERIC TANG

*coconut water, pineapple,
lime, cayenne pepper*

CHARCOAL LEMONADE

*lemon, agave, activated
charcoal*

MORNING GLORY

*orange, pineapple, local
honey, ginger, lavender*

CHEF

Michael Zentner

Honest to GOODNESS

MEZZE *\$5 each / 3 for \$14 / all for \$40 (serves 2)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

HUMMUS *tahini, schug, pita*

WHIPPED FETA *fermented honey, cracked black pepper, pita*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

FALAFEL *baba ghanoush*

STRAWBERRIES *shortbread, labneh, pomegranate molasses*

GRILLED RADISHES *honey harissa, tahini, dried mango, almonds*

FRIES *house-made ketchup*

SANDWICHES

SUSAGE, EGG & CHEESE *American, turmeric onion, hot sauce, tahini mayo, english muffin* . . . 11

ROAST BEEF *smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal* 13

SWEET POTATO *hawaij, lime yogurt, beet slaw, pistachios, pan de cristal* 11

VEGGIE BURGER *green tahini, grilled onions, feta, roasted tomato, zucchini pickles, brioche* . . 12

DOUBLE CHEESEBURGER *American, special sauce, LTOP, brioche* 13

PLATES

BROWN RICE BOWL *poached egg, seasonal veggies, almond butter* 11

SHAKSHUKA *poached eggs, spiced tomato sauce, jalapeño, tahini, pita* 12

MIDDLE EASTERN MIGAS *spicy scrambled eggs, pita strips, tahini, cilantro* 11

SOFT SCRAMBLE *purple string beans, spring onion, toasted sourdough* 11

STUFFED FRENCH TOAST *chocolate tahini, whipped creme fraiche, strawberries* 13

MORNING HUMMUS *poached egg, marinated chickpeas, pita* 10

BRAISED SHORT RIB *grits, char grilled ramps, poached egg* 17

SIDES

AVOCADO TOAST *za'atar, coconut, sourdough* 5

LOCAL STRAWBERRY TOAST *rose labneh, pistachio, sourdough* 7

CHEDDAR GRITS *crispy country ham* 5

BACON 6

HOUSE-MADE
PASTRY BASKET
chef's choice of pastries
 9

COLD-PRESSED JUICE

GARDEN PARTY
*kale, spinach, cucumber,
 celery, apple, lemon, ginger*

CHARCOAL LEMONADE
*lemon, agave, activated
 charcoal*
(try it with mezcal! +5)

MORNING GLORY
*orange, pineapple, local
 honey, ginger, lavender*

TURMERIC TANG
*coconut water, pineapple,
 lime, cayenne pepper*

CHEF
Michael Zentner

Honest to GOODNESS

MEZZE *3 for 15 / all for 40 (serves 2-3)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

HUMMUS *tahini, schug, pita*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

LOCAL BEETS *avocado green goddess, walnut gremolata, feta*

FALAFEL *baba ghanoush*

STRAWBERRIES *brioche crumble, labneh, pomegranate molasses*

GRILLED RADISHES *honey harissa, tahini, dried mango, almonds*

WHIPPED FETA <i>fermented honey, black pepper, two pita</i>	8
SEARED PEACHES <i>roasted shishito peppers, olive oil jam, country ham, cardamom</i>	8
LOCAL LETTUCES <i>strawberry, almonds, squash, mint, lemon buttermilk vinaigrette</i>	11
KALE SALAD <i>legumes, honey roasted peanuts, herb dressing</i>	11
MUSHROOM TOAST <i>sourdough bread, roasted garlic, pecorino</i>	11
CRISPY SMOKED SWEET POTATOES <i>preserved lemon aioli, harissa, pork rind crumble</i>	10
LAMB TARTARE* <i>smoked labneh, lemon olive relish, crispy sunchokes</i>	13
SPRING CAVATELLI <i>fava beans, squash, harissa, crispy olives, Storey Farms egg yolk</i>	16
STEAMED CLAMS <i>spring leeks, lemon chile butter, grilled baguette</i>	21
PAN SEARED FISH <i>pea & fennel puree, snap peas, herb pistou, crispy leeks</i>	24
CRISPY HALF CHICKEN <i>garlic cream, mushroom, carob molasses, pickled spring onion</i>	24
CHARCOAL GRILLED STEAK <i>mushrooms, potato beignets, muhammara</i>	28
KEBABS <i>choice of two skewers, Israeli salad, freekeh, tahini, pita</i>	30
CHOICE OF SHRIMP, VEGETABLE, CHICKEN OR LAMB (3 FOR 45, 4 FOR 60)	

FIRE YOUR FAVORITES

*a multi-course tasting
of the dishes we dig
right now*

45

CHEESE BOARD

*Farmhouse Curd
-
Cottonseed
-
Bellamy Blue*

15

CHEF

Michael Zentner

Honest to **GOODNESS**

WINE BY THE GLASS

SPARKLING

MESTRES 1312 | XAREL-LO BLEND | CAVA | BARCELONA | NV 11
white flowers, stone fruits, lemon peel, medium acid

SPARKLING ROSÉ

LOUIS DE GRENELLE | CABERNET FRANC | SAUMUR | NV 12
sustainable, fresh fruit, bright, crisp

MIRCO MARIOTTI 'SÉT E MÉZ' | FORTANA | EMILIA-ROMAGNA | NV. .14
natural, unfiltered, under-ripe strawberry, refreshing acidity

ROSÉ

OSTATU | TEMPRANILLO BLEND | RIOJA | 2017 10
savory, mineral driven, tangy strawberries, floral, dry finish

VILLA WOLF | PINOT NOIR | RHINE RIVER VALLEY | 2017 10
bright, refreshing, red berries, clean, zippy finish

BANSHEE | GRENACHE BLEND | MENDOCINO COUNTY | 2017 12
plum, red fruits, peaches, creamy, medium acidity

WHITE

ITSAS MENDI | HONDARRABI ZURI | TXAKOLINA | BASQUE | 2016 . . 12
fresh, zesty acidity, light, mineral driven, stone fruits

PULLUS | PINOT GRIGIO | SLOVENIA | 2017 12
pink hue, strawberries, mild acid

OLIANAS | VERMENTINO | SARDEGNA | 2016 11
vibrant, lemon-lime, tropical fruits, long & refreshing finish

DOMAINE JEAN TOUZOT | CHARDONNAY | BURGUNDY | 2016 13
citrus, apple, pear, vanilla

CHAPOUTIER 'LA CIBOISE' | PROVENCE BLEND | LUBERON | 2014 . . . 8
fresh, exotic fruit, creamy, lemon, yellow apple, white peach

RED

KING & CANNON | PINOT NOIR | WILLAMETTE | 2016 12
soft bramble berries, soft tannins, vanilla finish

CABURNIO | CABERNET SAUVIGNON, MERLOT | 2013 13
light red fruit, medium tannin, fresh acidity

VALDEMAR INSPIRACIÓN | TEMPRANILLO | RIOJA | 2010 8
black cherry, licorice, bright acid, hint of spice, medium body

LA GRANGE | GRENACHE BLEND | LANGEUDOC | 2013 10
deep, dark fruit, firm tannins, pepper and leather finish

LAPIERRE | GAMAY | BURGUNDY | 2016 10
natural wine, bright, ripe cherry, balanced acidity

COCKTAILS

DERBY ITALIANO 12
Virgil Kaine Rye, lime, ginger, mint, chinotto soda

SICILIAN FIRING SQUAD 12
Solerno, Vida Mezcal, Lime, Grenadine

THE STUMBLING MONK 12
Hat Trick Gin, Green Chartreuse, lime

HARISSA VERDE 12
El Jimador Blanco Tequila, green harissa, lime

IN THE PINK 12
Mellow Corn Whiskey, peach puree, lemon, Aperol, basil

BEER & CIDER

ASK YOUR SERVER ABOUT OUR DRAFT BEER SELECTIONS

URBITARTE | BASQUE, SPAIN | 2015 7/25
sour apple, tart, earthy barnyard, white flowers

SHIP'S WHEEL CIDER | CHARLESTON, SC 6
Original semi-dry & not too sweet | 5.5%

WÖLFFER | LONG ISLAND, NY 10
No. 139 Dry Rosé Cider | 6.9%

SIXPOINT | BROOKLYN, NY 6
The Crisp Pils | 5.4%

WESTBROOK | MOUNT PLEASANT, SC 6
Gose 4% | White Thai 5%

FREEHOUSE | GREEN DOOR IPA | NORTH CHARLESTON, SC 6
Organic IPA 6.2%

ANDERSON VALLEY | BRINEY MELON GOSE | BOONVILLE, CA 6
Solar Powered Brewery 4.2%

REVELRY | CHARLESTON, SC 6
Gullah Cream Ale 5% | Poke The Bear Pale Ale 5.5%

BELL'S | COMSTOCK, MI 6
American Amber Ale | 5.8%

LEFT HAND | LONGMONT, CO 6
Milk Stout | 6%

BENFORD | LANCASTER, SC 8
The Problem Solver Imperial IPA | 11.5%



COFFEE & TEA

americano or drip / 3
espresso / 2.75
macchiato / 3
cortado / 3.50
cold brew / 3.50
cappuccino / 4
latte / 4.50
mocha / 4.75
dirty chai latte / 4.75
espresso tonic / 4.50
honey lavender iced latte / 5
—
assorted teas / 2.50
green, red chai, chamomile, ginger, earl grey

AFTER DINNER DRINKS

COFFEE MARTINI

Cannon Coffee Vodka, spiced almond milk / 12

Charleston Madeira / 9
Ferreira 20yr Tawny Port / 13
Gozio Amaretto / 9
Kahlua / 8
Amarula / 9
Bailey's Irish Cream / 8
Fernet Branca / 4

Amaro Meletti / 8
Amaro Lucano / 9

Russell's Reserve Bourbon / 13
Wathen's Single Barrel Bourbon / 13
Greenspot Irish Whiskey / 14
Pierre Ferrand Cognac / 11
Grand Marnier / 8

Monkey Shoulder Scotch / 12
Johnnie Walker Black Scotch / 13
Macallan 12yr Scotch / 15



COFFEE & TEA

americano or drip / 3
espresso / 2.75
macchiato / 3
cortado / 3.50
cold brew / 3.50
cappuccino / 4
latte / 4.50
mocha / 4.75
dirty chai latte / 4.75
espresso tonic / 4.50
honey lavender iced latte / 5
—
assorted teas / 2.50
green, red chai, chamomile, ginger, earl grey

AFTER DINNER DRINKS

COFFEE MARTINI

Cannon Coffee Vodka, spiced almond milk / 12

Charleston Madeira / 9
Ferreira 20yr Tawny Port / 13
Gozio Amaretto / 9
Kahlua / 8
Amarula / 9
Bailey's Irish Cream / 8
Fernet Branca / 4

Amaro Meletti / 8
Amaro Lucano / 9

Russell's Reserve Bourbon / 13
Wathen's Single Barrel Bourbon / 13
Greenspot Irish Whiskey / 14
Pierre Ferrand Cognac / 11
Grand Marnier / 8

Monkey Shoulder Scotch / 12
Johnnie Walker Black Scotch / 13
Macallan 12yr Scotch / 15

WINE

BY THE BOTTLE

\$30 BOTTLES

WHITE

JEAN PERRIER & FILS 'ABYMES' | JACQUERE | SAVOIE | 2017

tangy, fresh, chalky soils, white flowers, crisp acidity

CHÂTEAU L'OISELINIÈRE | MELON DE BOURGOGNE | MUSCADET | 2015

grapefruit, lemon peel, bitter citrus, exotic fruit, floral

MADAI | GODELLO | BIERZO | 2016

fresh, full bodied, light viscosity, mandarin oranges

ROSÉ

OSTATU | TEMPRANILLO BLEND | RIOJA | 2017

savory, mineral driven, tangy strawberries, floral, dry finish

RED

PITTAUER | BLAUFRÄNKISCH | AUSTRIA | 2016

under-ripe cherry, herbaceous, medium bodied, soft tannin

CLOS MAZURIQUE | CABERNET FRANC | SAUMUR | 2016

ripe cherry, licorice, herbaceous, savory, medium tannin

MARTINBOROUGH 'TK' | PINOT NOIR | NEW ZEALAND | 2013

velvety dark fruits, cranberry, earthy, savory tannin

PRIMITIVO QUILES | MONASTRELL | ALICANTE | 2014

golden raisins, ripe black fruit, black pepper, dark tannin

\$45 BOTTLES

SPARKLING ROSÉ

AKAKIES | XINOMAVRO | GREECE | 2016

wild strawberry, cherry, ruby tomato, hearty, perky acidity

WHITE

REGO DO SOL | ALBARIÑO | RIAS BAIXAS | 2016

family estate, white peaches, fresh, salty minerality

PICHLER-KRUTZLER | GRÜNER VELTLINER | OSTERREICH | 2016

citrus & mineral driven, white pepper, green herbs

ERSTE + NEUE | PINOT GRIGIO | ALTO ADIGE | 2016

fresh juice, nutmeg, balanced weight and acidity

DOMAINE SIGALAS | SANTORINI | ASSYRTIKO BLEND | 2016

rich, ripe peaches, viscous, herbaceous, salty finish

ALBERT MANN | PINOT BLANC | ALSACE | 2016

fruity, white flowers, peaches, apple, creamy

MICHEL BRIDAY | CHARDONNAY | BURGUNDY | 2012

golden apple, pear, vanilla, toasty

GOLAN HEIGHTS 'GIGAL' | REISLING | GALILEE | 2014

off dry, white peach, mint, lemon grass, medium body

ROSÉ

SEROL | GAMAY | LOIRE VALLEY | 2017

light and fruity with a clean finish, medium acid

RED

HERVÉ VILLEMADÉ 'CHEVERNY' | GAMAY & PINOT NOIR | LOIRE | 2016

fresh, bright acid, juicy fruit, dry earth, soft tannin

AVERAEN | PINOT NOIR | WILLAMETTE VALLEY | 2016

soft tannin, ripe raspberry, slight minerality, vanilla

PASQUALE PELISSERO | DOLCETTO | PIEDMONT | 2014

tart currants, cedar, spice, with grippy finish

CHÂTEAU DU MAYNE | CABERNET SAUVIGNON | BORDEAUX | 2014

ripe, full fruit berries, plum, round tannin, spicy finish

HEIGHTS 'MT. HERMON RED' | CABERNET BLEND | GALILEE | 2016

mediterranean herbs, chocolate, orange zest, vibrant tannin

BROADSIDE 'PROPRIETARY RED' | MERLOT BLEND | PASO ROBLES | 2014

ripe berries, plum, vanilla, baking spices, medium tannin

\$60 BOTTLES

SPARKLING

LOUDINOT | CHARDONNAY & PINOT NOIR | CHAMPAGNE | NV
fresh, creamy, firm mineral structure, apples

ROSÉ

JOLIE LAIDE | VALDIGUIÉ | MENDOCINO COUNTY | 2017
bright, bitter orange & grapefruit, fennel, balanced acid

LA BASTIDE BLANCHE | BANDOL | MOURVÈDRE BLEND | 2016
stone fruits, clove, floral & spice, peaches, refreshing

WHITE

ITSAS MENDI | REISLING & CHARDONNAY | TXAKOLINA | 2014
northern Spain, mineral driven, zesty acid, slight sparkle

PAX | BUDDHA'S DHARMA | CHENIN BLANC | MENDOCINO COUNTY | 2015
dry, yet creamy, apricot, beeswax, white pepper, slight tannin

CIRO PICARIELLO | FIANO DI AVELLINO | CAMPANIA | 2013
bright, clean, natural wine made from a low yielding grape

OIKONOMOY | SITIA | CRETE | 2012
dry, richly aromatic, vivacious orchard fruits

RED

DOMAINE DE LA PINTÉ | POULSARD | 2015
light, tart fruit, liquorice, currents, hibiscus, touch of funk

JULIEN SUNIER | GAMAY | MORGON | 2016
natural wine, light, smooth tannins, lengthy finish

REGIS BOUVIER | PINOT NOIR | MARSANNAY | 2012
black cherries, currants, violets, silky texture, 50yr old vines

ELIAN DA ROS | ABOURIOU | BORDEAUX | 2015
elegant, ripe blueberries, soft tannin, indigenous grape

DE RESTIA | TEMPRANILLO | RIBERA DEL DUERO | 2009
stewed fruit, tannin, leather, spicy finish

YANN CHAVE | SYRAH | COZES-HERMITAGE | SYRAH | 2015
meaty, floral, herbaceous, fresh black fruit

\$90 BOTTLES

SPARKLING

A.R. LENOBLE | ROSÉ | CHARDONNAY & PINOT NOIR | CHAMPAGNE | NV
strawberry & peach, Grand & Premier Cru vineyards

WHITE

KOUTSOYANNOPOULOS | KSERA HOMATA | ASSYRTIKO | GREECE | 2013
100 year old vine, dense with stonefruit, intense minerality

DOMAINE GUIBERTEAU | SAUMUR | CHENIN BLANC | LOIRE | 2014
pure, finesse minerality, thundering but balanced acidity

DOMAINE ROSTAING | VIOGNIER | NORTHERN RHONE | 2012
intensely aromatic, apricot jam, white peach, honeysuckle

RED

ITSAS MENDI EKLIPSE | PINOT NOIR | TXAKOLI | 2014
fresh, light bodied, earthy, Basque like minerality

MONTENIDOLI 'SONO' | SANGIOVESE | SAN GIMIGNANO | 2007
female winemaker, hand harvested, 'Sono' - I am what I am

WIND GAP | PINOT NOIR | SONOMA COUNTY | 2014
whole cluster pinot from 6 vineyards, pomegranate, strawberry, white flowers, earthy, sweet tannin

\$120 BOTTLES

WHITE

MAGNUM OF GUIBERTEAU | SAUMUR | CHENIN BLANC | LOIRE | 2014
pure, finesse minerality, thundering but balanced acidity

RED

DOMAINE THIERRY MORTET | PINOT NOIR | GEVREY-CHAMBERTIN | 2015
elegant & earthy, fresh berries, vibrant