

## MEZZE

HOUSE-MADE PICKLE PLATE *seasonal local vegetables* / 5

BACON WRAPPED DATES *parmesan* / 2 ea

LOCAL BEETS *parmesan cream, olive walnut crumble* / 5

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg* / 6

AMBROSE FARMS STRAWBERRIES *pistachio, goat cheese, mint* / 6

FRIES *house-made ketchup* / 5

WHIPPED FETA *fermented honey, cracked black pepper, pita* / 8

HUMMUS *tahini, schug, pita* / 6

ANSON MILLS GRITS *sweet corn butter* / 6

MATBUKHA *saffron tomato sauce, tahini, pita* / 6

## PLATES ADD A MEZZE 3

QUICHE *seasonal veggies, mixed greens* . . . . . 8

EARLY SPRING SALAD *snap peas, radishes, strawberries, lemon buttermilk vinaigrette* . . . . . 12  
ADD CHICKEN 4 / ADD AVOCADO 2

SHAKSHUKA\* *poached eggs, saffron tomato sauce, tahini, peppers* . . . . . 12  
ADD LAMB KEBAB 7

ANSON MILLS BROWN RICE BOWL\* *poached egg, seasonal veggies, almond butter, turmeric onion* 12  
ADD AVOCADO 2 / ADD CHICKEN 4 / ADD LAMB 7

STRAWBERRY FRENCH TOAST *cream cheese filling, oat crumble, mint* . . . . . 13

MORNING HUMMUS *poached egg, tahini, schug, harissa, marinated chickpeas, pita* . . . . . 11  
ADD CHICKEN SHAWARMA 5 / ADD LAMB KEBAB 7

CHARCOAL GRILLED BEEF TIPS *tahini, valencia tomato, baby vidalia onion, sunny egg* . . . . . 14

## SANDWICHES ADD A MEZZE 3

AVOCADO TOAST *fried egg, za'atar, house-made nine grain bread* . . . . . 10

PULLED SQUASH *smoked cabbage, cilantro vinaigrette, bbq sauce* . . . . . 11

TAMAGO SANDWICH *soft scrambled eggs, miso mayo, chives, brioche* . . . . . 9

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

BURGER & FRIES\* *aged cheddar, aioli, crispy vidalia onions, b&b pickles* . . . . . 15

## SIDES

FINGERLING SWEET POTATO *maple-bacon glaze* . . . . . 5

CAROLINA GROWN FRUIT *date syrup* . . . . . 5

NUESKES BACON . . . . . 6

### HOUSE-MADE PASTRIES

DONUT

PECAN STICKY BUN

VEGAN MUFFIN

4 ea

all for 10

## ISRAELI BREAKFAST

FOR TWO

*house-made sourdough,  
scrambled eggs, spreads,  
marinated olives, herb  
salad, fresh vegetables,  
smoked fish*

30

## COLD-PRESSED JUICE

GARDEN PARTY

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

MORNING GLORY

*orange, pineapple  
local honey, ginger  
lavender*

7

*Honest* **to** GOODNESS

## MEZZE *all for \$17 per person (3 person minimum)*

HOUSE-MADE PICKLE PLATE *seasonal local vegetables / 5*

BACON WRAPPED DATES *parmesan / 2 ea.*

LOCAL BEETS *parmesan cream, olive walnut crumble / 5*

FRIES *house-made ketchup / 5*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg / 5*

FALAFEL *tahini / 5*

BRUSSELS SPROUTS *kaffir labneh, dates, peanuts, chili oil / 7*

WHIPPED FETA *fermented honey, cracked black pepper / 8*

HUMMUS *tahini, schug / 6*

AMBROSE FARMS STRAWBERRIES *pistachio, goat cheese, mint / 6*

## BOWLS **ADD GRILLED CHICKEN 4 / ADD AVOCADO 2**

LOCAL GREENS *roasted apples, almonds, ricotta, lavender vinaigrette . . . . . 10*

EARLY SPRING SALAD *snap pea, strawberries, lemon buttermilk vinaigrette . . . . . 12*

KALE SALAD *legumes, onion, honey roasted peanuts, benne seeds, herb dressing . . . . . 10*

ANSON MILLS BROWN RICE BOWL\* *soft boiled egg, seasonal veggies, almond butter . . . . . 12*

## SANDWICHES **ADD A MEZZE 3**

PULLED SQUASH *smoked cabbage, cilantro vinaigrette, bbq sauce, b&b pickles, pan de cristal . 11*

GRILLED MUSHROOM PITA *local kale, black garlic tahini, parmesan, toasted hazelnuts . . . . . 13*

BURGER & FRIES\* *aged cheddar, aioli, crispy vidalia onions, tomato jam . . . . . 15*

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

LAMB KEBAB PITA *whipped feta, aeroponic greens, freekeh, mint, dill, chive . . . . . 15*

## HUMMUS BOWL

9

ADD CHICKEN SHWARMA 5

ADD SOFT BOILED EGG 1.5

ADD LAMB KEBAB 6.5

## DESSERTS

SESAME ICE CREAM SANDWICH  
*chocolate, date honey swirl*

4

CHARLESTON RICE MALABI  
*strawberries, pistachio  
crumble*

8

ICE CREAM & SORBET  
*daily variety*

3

**Honest to GOODNESS**

**MEZZE EXPLOSION 17**

person

**FIRE YOUR FAVORITES 35**

person

**FINISH STRONG 50**

table

**EXPERIENCES**

ESTD 2011  
HONESTY · GOODNESS ·



**HOUSE-MADE PICKLE PLATE**  
local seasonal vegetables **5**

**BACON WRAPPED DATES**  
parmesan **2 ea.**

**HEIRLOOM BEANS**  
turmeric vinaigrette, dill,  
soft boiled egg **5**

**GRILLED RADISHES**  
brown butter tahini, honey harissa **4**

**BEETS**  
parmesan cream, olive walnut  
crumble **6**

**PERSIAN HERB SALAD**  
warm spices, feta, toasted walnuts **7**

**BRUSSELS SPROUTS**  
kaffir lime labneh, dates,  
peanuts, chili oil **8**

**STRAWBERRIES**  
goat cheese, pistachio, mint **6**

**FALAFEL**  
tahini **5**

**WHIPPED FETA**  
fermented honey, black pepper **8**  
*styled out +5*

**HUMMUS**  
tahini, schug, pita **6**  
*styled out +5*

**FANCY GARLIC BREAD** ciabatta, black garlic honey butter **5**

**CHEESE BOARD** spring fever, saxapahaw blues, 12 month gouda, accoutrements **15**

**LOCAL LETTUCES** ricotta cheese, apples, almonds, lavender vinaigrette **10**

**HEARTY GREENS** legumes, red onion, honey roasted peanuts, herb dressing **10**

**EARLY SPRING SALAD** strawberries, radish, snap pea, lemon buttermilk vinaigrette **11**

**GRILLED SC APARAGUS** kohlrabi tzatziki, spring onion tapenade **11**

**CLAMMER DAVE'S CLAMS** kimchi, pork belly, citrus coconut broth **17**

**ROASTED CAULIFLOWER** cashew butter, cauliflower couscous, smoked garlic oil **17**

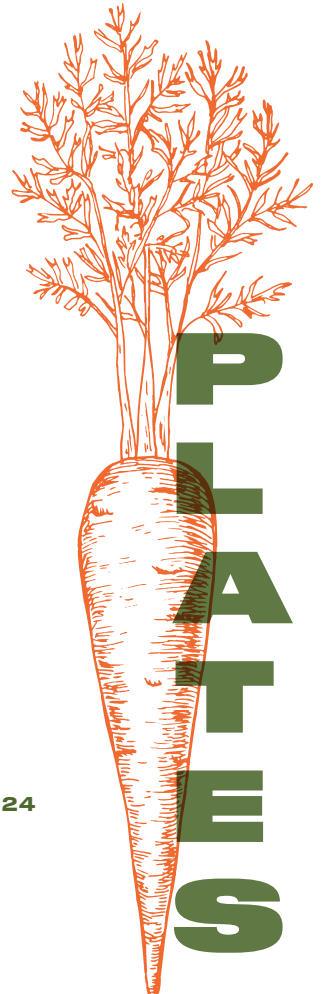
**IRAQI FRIED CHICKEN** smoked za'atar ranch, Jimmy Red cornbread, B&B pickles **22**

**MANCHESTER FARMS QUAIL** grilled asparagus, crispy panisse, fermented schug **17/26**

**CHARGRILLED STEAK\*** brown butter sunchoke purée, winter vegetable hash, chimichurri **24**

**SEARED FLOUNDER** Charleston Gold rice, dashi, benne seeds, mushrooms **16/26**

**KEBABS** two skewers, Israeli salad, freekeh, tahini, pita **30**  
*choice of vegetables | shrimp | chicken | lamb 3 for 45 | 4 for 60*



\*CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.



# DESSERTS

## CHARLESTON RICE MALABI

*strawberries, pistachio, kaffir lime*

8

## CHOCOLATE TAHINI CREMEUX

*benne seed, date honey, balsamic frozen yogurt*

8

## LIME LEAF SEMIFREDDO

*coconut cream, fennel, quinoa*

8

## ASSORTED ICE CREAM & SORBET

*daily variety*

3

## CHEESE BOARD

*Spring Fever, Saxapahaw Blues, 12 month Gouda*

15

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# WINE BY THE GLASS

## FLIGHTS

### PRETTY IN PINK

three of our favorite rosé wines **15**

### CHOOSE YOUR OWN ADVENTURE

pick any three wines **15**

## SPARKLING

**STELLINA DI NOTTE** | PROSECCO | ITALY | NV **9/34**

**MEINKLANG** | ROSÉ | AUSTRIA | 2018 **12/46**

## ROSÉ

**PULLUS** | PINOT GRIGIO | SLOVENIA | 2017 **11/42**

**BORNE** | PINOT NOIR | ANDERSON VALLEY | 2017 **10/38**

## SO FRESH & SO CLEAN

**DOMAINE DE LA PÈPIÈRE** | MUSCADET | LOIRE | 2017 **12/46**

**ITSAS MENDI** | TXAKOLI | SPAIN | 2017 **10/38**

**S. A. PRÜM** | DRY RIESLING | MOSEL | 2017 **9/34**

**LOIMER** | GRÜNER VELTLINER | AUSTRIA | 2017 **10/38**

## BRAINS & BODY

**CLEMENT** | SAUVIGNON BLANC | LOIRE | 2017 **12/46**

**PROGETTO CALCARIUS** | BAMBINO | PUGLIA | 2017 **11/42**

**THOMAS GEORGE** | CHARDONNAY | RUSSIAN RIVER | 2015 **11/42**

**FRAGO DO CORVO** | GODELLO | SPAIN | 2016 **12/46**

## SILK & SEQUINS

**KING & CANNON** | PINOT NOIR | OREGON | 2017 **13/50**

**TAMI** | FRAPPATO | SICILY | 2015 **12/46**

**ALPHA DICE & BOX TAROT** | GRENACHE | AUSTRALIA | 2017 **10/38**

**PIERRE-MARIE CHERMETTE** | GAMAY | BEAUJOLAIS | 2017 **11/42**

## PLATINUM & GOLD

**CHÂTEAU SAINT COSME** | SYRAH | RHÔNE | 2017 **11/42**

**LUYT 'PIPEÑO'** | PAIS | CHILE | 2018 **12/46**

**LE MISTRAL** | GRENACHE BLEND | MONTEREY | 2016 **14/54**

**BELHARA ESTATE** | MALBEC | ARGENTINA | 2016 **12/46**



WEEKLY FRESH MENU

3 29 2019



# BEER & CIDER

*Ask your server about draft beer*

**WÖLFFER** | LONG ISLAND, NY

No. 139 Dry Rosé Cider 6.9% **8**

**SHIP'S WHEEL** | CHARLESTON, SC

Original Semi-Dry **6**

**STILLWATER** | LONG ISLAND, NY

"Extra Dry" Sake-style Saison 16 oz. **8**

**RIVERDOG** | RIDGEVILLE, SC

"Riverwalk Empire" Pilsner 5.6% **6**

**LEFT HAND** | LONGMONT, CO

Nitro Milk Stout 6% **8**

**REVELRY** | CHARLESTON, SC

Gullah Cream Ale 5% **6**

**ANDERSON VALLEY** | BOONVILLE, CA

Blood Orange Gose 4.2% **6**

**WESTBROOK** | MOUNT PLEASANT, SC

White Thai 5% | One Claw Rye Pale Ale 5.5% | **6**

**GLUTENBERG** | MONTREAL

Blonde Ale 16oz. (GF) 4.5% **8**

**BELL'S** | COMSTOCK, MI

American Amber Ale 5.8% **6**

**EVIL TWIN** | STRATFORD, CT

Double Dry Hopped "Session" IPA 16 oz. **8**

**CARAKALE** | FUHAYS, JORDAN

ESB Ale 6.5% (330 ml) **8**



# COCKTAILS

## MINTY MELON DAIQUIRI **11**

light and aged rums, melon purée, mint, lime

## CHARLESTON SOUR **11**

ginger bourbon, lemon rosemary shrub, soda

## GRAPEFRUIT LIMONADA **11**

vodka, grapefruit, sumac rosewater, bubbles

## DRAGON'S BREATH **11**

Vida mezcal, cactus fruit, lime, habanero, salt-n-peppa