



STARTERS

Fried Green Tomatoes

pimento cheese, tasso cream, sweet pepper coulis . . . 8

Crab Hushpuppies

crab & sweet corn mix, lemon-red pepper aioli . . . 8

Charleston Shrimp Dip

local shrimp, cream cheese, spices, pita . . . 9

Carolina Crab Cake

roasted sweet corn & applewood bacon relish, lowcountry remoulade . . . 11

Pimento Cheese

pickled vegetables, pita . . . 7

Cornbread

butter, local honey . . . 7

Fried Okra

herb aioli & lowcountry remoulade . . . 7

SOUPS

She Crab Soup cup . . . 6 | bowl . . . 8

Soup of the Day cup . . . 6 | bowl . . . 8

SALADS

Bistro

field greens, grape tomato, red onion, cucumber, creamy buttermilk-herb dressing **gf** . . . 7

Caesar

romaine, parmesan, grape tomato, house croutons, creamy caesar vinaigrette . . . 9

Market

field greens, local tomatoes, marinated cucumbers, goat cheese, red onion, creamy lemon basil dressing **gf** . . . 11

Chopped

romaine, field greens, blue cheese, chopped egg, applewood bacon, grape tomato, creamy buttermilk-herb dressing* **gf** . . . 11

add chicken or shrimp . . . 8*

fried oysters or crab cake . . . 10

SWEETS

Momma's Bourbon Pecan Pie

caramel sauce, whipped cream . . . 7

Chocolate Cheesecake

raspberry reduction, whipped cream . . . 7

Key Lime Pie

raspberry reduction, whipped cream . . . 7

LOWCOUNTRY ENTREES

Chicken & Waffles

crispy fried chicken, vanilla & applewood bacon cornbread waffle, pecan butter, bourbon-maple reduction . . . 17

Shrimp & Grits

sautéed local shrimp, stone-ground carolina grits, sweet onions, peppers, tomatoes, tasso gravy, applewood bacon, scallions* . . . 21

Carolina Crab Cakes

charleston red rice, collard greens, lowcountry remoulade . . . 23

Market Jambalaya

sautéed local shrimp, sweet peppers, onions, lowcountry seasoning, pork sausage, charleston red rice* **gf** . . . 21

CHEF'S DAILY SPECIAL . . . mkt

featuring lowcountry classics

SANDWICHES

served with choice of potato salad, house chips, or fried okra

Market Burger

1/2 pound ground c.a.b. chuck, aged cheddar cheese, lettuce, tomato, applewood bacon, crispy onions, black pepper mayo, brioche* . . . 13

Crispy Fried Flounder

southern slaw, lowcountry remoulade, vine-ripe tomato, brioche . . . 14

Fried Oyster Po'Boy

crispy fried oysters, field greens, lowcountry remoulade, applewood bacon, tomato, toasted hoagie . . . 14

Shrimp & Andouille Sausage Gumbo

sautéed local shrimp, andouille sausage, okra, peppers, onions, sweet corn, tomatoes, carolina gold rice* . . . 18

Fish & Grits

crispy-fried flounder filet, pimento cheese stone-ground grits, creole tomatoes & okra . . . 21

Fried Oyster Mac'

crispy-fried oysters, creamy pepper jack mac & cheese, applewood bacon, sweet bourbon barbeque sauce, scallions . . . 18

Charleston Fish Fry

carolina crab cake, crispy-fried flounder, fried oysters, fried shrimp, charleston red rice, southern slaw, lowcountry remoulade . . . 33

CHEF'S DAILY CATCH . . . mkt

featuring locally-caught seafood

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness. Please let your server know of any allergies.



STARTERS

Fried Green Tomatoes

pimento cheese, tasso cream, sweet pepper coulis . . . 8

Crab Hushpuppies

crab & sweet corn mix, lemon-red pepper aioli . . . 8

Charleston Shrimp Dip

local shrimp, cream cheese, spices, pita . . . 9

Carolina Crab Cake

roasted sweet corn & applewood bacon relish, lowcountry remoulade . . . 11

Pimento Cheese

pickled vegetables, pita . . . 7

Cornbread

butter, local honey . . . 7

Fried Okra

herb aioli & lowcountry remoulade . . . 7

SOUPS

She Crab Soup cup . . . 6 | bowl . . . 8

Soup of the Day cup . . . 6 | bowl . . . 8

SALADS

Bistro

field greens, grape tomato, red onion, cucumber, creamy buttermilk-herb dressing **gf** . . . 7

Caesar

romaine, parmesan, grape tomato, house croutons, creamy caesar vinaigrette . . . 9

Market

field greens, local tomatoes, marinated cucumbers, goat cheese, red onion, creamy lemon basil dressing **gf** . . . 11

Chopped

romaine, field greens, blue cheese, chopped egg, applewood bacon, grape tomato, creamy buttermilk-herb dressing* **gf** . . . 11

add chicken or shrimp . . . 8*

fried oysters or crab cake . . . 10

SWEETS

Momma's Bourbon Pecan Pie

caramel sauce, whipped cream . . . 7

Chocolate Cheesecake

raspberry reduction, whipped cream . . . 7

Key Lime Pie

raspberry reduction, whipped cream . . . 7

LOWCOUNTRY ENTREES

Chicken & Waffles

crispy fried chicken, vanilla & applewood bacon cornbread waffle, pecan butter, bourbon-maple reduction . . . 17

Shrimp & Grits

sautéed local shrimp, stone-ground carolina grits, sweet onions, peppers, tomatoes, tasso gravy, applewood bacon, scallions* . . . 21

Carolina Crab Cakes

charleston red rice, collard greens, lowcountry remoulade . . . 23

Market Jambalaya

sautéed local shrimp, sweet peppers, onions, lowcountry seasoning, pork sausage, charleston red rice* **gf** . . . 21

CHEF'S DAILY SPECIAL . . . mkt

featuring lowcountry classics

SANDWICHES

served with choice of potato salad, house chips, or fried okra

Market Burger

1/2 pound ground c.a.b. chuck, aged cheddar cheese, lettuce, tomato, applewood bacon, crispy onions, black pepper mayo, brioche* . . . 13

Crispy Fried Flounder

southern slaw, lowcountry remoulade, vine-ripe tomato, brioche . . . 14

Fried Oyster Po'Boy

crispy fried oysters, field greens, lowcountry remoulade, applewood bacon, tomato, toasted hoagie . . . 14

Shrimp & Andouille Sausage Gumbo

sautéed local shrimp, andouille sausage, okra, peppers, onions, sweet corn, tomatoes, carolina gold rice* . . . 18

Fish & Grits

crispy-fried flounder filet, pimento cheese stone-ground grits, creole tomatoes & okra . . . 21

Fried Oyster Mac'

crispy-fried oysters, creamy pepper jack mac & cheese, applewood bacon, sweet bourbon barbeque sauce, scallions . . . 18

Charleston Fish Fry

carolina crab cake, crispy-fried flounder, fried oysters, fried shrimp, charleston red rice, southern slaw, lowcountry remoulade . . . 33

CHEF'S DAILY CATCH . . . mkt

featuring locally-caught seafood

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness. Please let your server know of any allergies.

