



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

Fried Okra

herb aioli & lowcountry remoulade . . . 7

Biscuits

butter, local honey . . . 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 BRUNCH

Chicken & Waffles

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

Market Breakfast

scrambled eggs, applewood bacon, breakfast sausage, cheddar stone-ground carolina grits, home fries* . . . 14

Biscuits & Gravy

buttermilk biscuit, country pork sausage, scrambled egg, white cream gravy* . . . 13

Market Jambalaya

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

Lowcountry Hash

andouille sausage, fried egg, potatoes, peppers, onions, hollandaise, sweet bourbon bbq* . . . 14

SANDWICHES

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

Brunch Burger

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

Crispy Fried Flounder

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

Chicken Salad Wrap

roasted chicken, celery, toasted pecans, honey dijonaise, green onion, tomato-herb wrap . . . 12

Shrimp & Grits

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

Baked Cinnamon French Toast

toasted pecans, bourbon-maple reduction, fresh berries, whipped cream . . . 13

Shrimp & Andouille Sausage Gumbo

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

Bistro Benedict

carolina crab cake, buttermilk biscuit, poached egg, hollandaise, applewood bacon, stone-ground carolina grits* . . . 17

CHEF'S DAILY SPECIAL . . . mkt

featuring lowcountry classics

CHEF'S DAILY CATCH . . . mkt

featuring locally-caught seafood

B.E.L.T.

applewood bacon, fried egg, crisp lettuce, vine-ripe tomato, pimento cheese, challah* . . . 12

Fried Oyster Po'Boy

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

Shrimp Po'Boy

crispy fried shrimp, field greens, lowcountry remoulade, applewood bacon, tomato, toasted hoagie . . . 13

*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.