

SMALL PLATES

CHICKEN WINGS

ginger, Korean mustard, fried garlic, sesame seeds 11

PORK BELLY*

jimmy red corn grits, over easy egg, kale pesto, pecorino 11

MUSSELS

spring onion, fingerling potatoes, salami, chili fennel broth, 10

SHRIMP

Thai chili sauce, kimchee puree, cucumber and daikon salad 12

BONE MARROW

pickled vegetables, apples, arugula, preserved lemon vinaigrette, toast 14

SQUID

roasted radish, shishito peppers, banana peppers, green goddess 9

CHICKEN & DUMPLINGS

chicken confit, ricotta gnocchi, collard greens, mushrooms, herb broth 12

TRUFFLE FRIES

white truffle oil, parmesan, smoked tomato ketchup 7

VEGETABLES

BRUSSELS SPROUTS

sherry maple gastrique, garlic, shallots 8

KALE

smoked onion and anchovy vinaigrette, sweet potatoes, radish, cornbread croutons, parmesan 9

PICKLED BEETS

honey whipped goat cheese, mandarin orange, grapefruit, pistachio 9

BEEF & BROCCOLI*

charred broccoli, bresaola, ginger pickled carrots, korean bbq sauce, toasted peanuts 10

FLATBREAD

curry cauliflower puree, sweet potatoes, broccoli, cauliflower, mozzarella, goat cheese 12

BIBB

pickled red onions, asian pears, Clemson blue cheese, curried pecans, buttermilk dressing 9

SCRATCH

MADE

THE GRANARY



LOCALLY

SOURCED

MAINS

BURGER*

C.A.B. chuck, ground bacon, shaved sweet onions, American cheese, soft bun 8 / 14

C.A.B. SHORTRIB

roasted root vegetables, smoked red potatoes, stout jus 22

MEATBALLS

spaghetti, red sauce, veal and pork meatballs, pecorino 17

SHRIMP & GRITS

Jimmy Red corn grits, Tasso coppa, fennel, peppers, smoked tomato gravy 18

DUCK FRIED RICE

seared breast, confit leg, Charleston Gold rice, roasted carrots, peas, kimchi, egg, soy mustard vinaigrette 20

VEGETABLE PLATE

daily preparation of seasonal vegetables and grains 15

SMOKED PORK CHOP

bbq spiced sweet potatoes, chick peas, kale citrus slaw, apple cider gastrique 23

SEASONAL FISH

shishito peppers, sunchokes, confit fennel, shellfish chowder, bacon vinaigrette MKT

FRIED CHICKEN

mac & cheese, duck fat cornbread, red jalapeno honey 16

SOFT SHELL CRAB

cornmeal crusted, oyster and shitake mushrooms, asparagus, radish, prosciutto butter 22

FOR THE TABLE

MARKET PRICE

MEGABOARD

butcher board and cheese board with larger portions and all accompaniments

SEAFOOD

MEGA PLATTER
12 oysters, 12 clams,
1/2lb peel-and-eat
shrimp, tuna poke

SEAFOOD

PLATTER
6 oysters, 6 clams,
1/4lb peel-and-eat
shrimp, tuna poke



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