

## SMALL PLATES

### MEATBALLS

veal, pork, and beef meatballs, Korean BBQ sauce, pickled vegetable salad 12

### PORK BELLY\*

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

### LOCAL CLAMS

white thai chili broth, fennel, shishito peppers, orange segments, pickled banana peppers 10

### TEMPURA SHRIMP

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

### OCTOPUS

chorizo, confit tomatoes and fingerling potatoes, pickled golden raisins, caper vinaigrette 14

### LOBSTER GNOCCHI

ricotta gnocchi, pickled sweet corn, leeks, crispy coppa 15

### TRUFFLE FRIES

white truffle oil, parmesan, smoked tomato ketchup 7

## VEGETABLES

### BRUSSELS SPROUTS

sherry maple gastrique, garlic, shallots 8

### CHARRED ROMAINE

snap peas, shaved carrots, ricotta salata, chervil vinaigrette, sesame seeds 9

### TOMATO

heirloom tomatoes, beets, cucumbers, arugula, goat cheese, sherry-peach vinaigrette 12

### FLATBREAD

curry carrot puree, carrots, peas, cauliflower, pickled red onion, pesto, goat cheese 12

### CARROT AND SQUASH

roasted carrots and squash, smoked pine nuts, pickled ramps, salsa verde 8

### CANTALOUPE

charred corn, smoked lime and Calabrian chili aioli, goat's milk feta, cilantro 11

## SCRATCH

## MADE



## LOCALLY

## SOURCED

## MAINS

### BURGER\*

C.A.B. chuck, ground bacon, shaved sweet onions, American cheese, soft bun 9 / 15

### HANGER STEAK

smoked onion soubise, summer peppers, grilled japanese eggplant, chimichurri 25

### SCALLOP

sweet corn, squash, asparagus, Charleston gold risotto, prosciutto butter MKT

### 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

### PORK CHOP

okra and corn succotash, butter beans, cherry tomato, dijon jus 24

### SEASONAL FISH

local shrimp, fennel puree, fingerling potatoes, shishito peppers, herb citrus salad MKT

### FRIED CHICKEN

mac & cheese, cucumber tomato salad, red jalapeno honey 16

### TAGLIATELLE

chicken confit, shitake and oyster mushrooms, summer squash, chive butter, cured egg yolk 18

## 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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## WINE

### SPARKLING

LALUCA PROSECCO  
Veneto, Italy NV

G B  
9 35

SCHRAMSBERG BLANC DE BLANCS  
North Coast, CA 2012

85

CHATEAU LAVERNETTE "GRANIT" BRUT  
Burgundy, France NV

59

GERARD BERTRAND BRUT ROSE  
Languedoc-Roussillon, France 2014

11 43

### WHITE & ROSE

L'OLIVETO ROSE OF PINOT NOIR  
Russian River Valley, CA 2015

9 35

FANTINEL PINOT GRIGIO  
Friuli, Italy 2014

8 31

NEBOA ALBARINO  
Rias Baixas-Galicia, Spain 2015

36

LOIMER GRUNER VELTLINER  
Niederosterreich, Austria 2015

10 39

SAN GREGORIO GRECO DI TUFO  
Campania, Italy 2014

45

BARNARD GRIFFIN RIESLING  
Columbia Valley, WA 2015

7 27

HUIA SAUVIGNON BLANC  
Marlborough, New Zealand 2015

45

CORBILLIERES SAUVIGNON BLANC  
Touraine-Loire Valley, France 2015

10 39

ROBLIN SANCERRE  
Loire Valley, France 2015

49

TRIMBACH PINOT BLANC  
Alsace, France 2014

10 39

FLORA SPRINGS  
"BARREL FERMENTED" CHARDONNAY  
Napa Valley, CA 2013

11 43

TALLEY "ESTATE" CHARDONNAY  
Arroyo Grande Valley, CA 2013

60

PATZ & HALL "DUTTON RANCH"  
CHARDONNAY  
Russian River Valley, CA 2015

75

### RED

AVERAEN PINOT NOIR  
Willamette Valley, OR 2015

G B  
12 47

ILLAHE "ESTATE" PINOT NOIR  
Willamette Valley, OR 2014

55

CALERA PINOT NOIR  
Central Coast, CA 2014

65

MELVILLE "ESTATE" PINOT NOIR  
Sta Rita Hills, CA 2013

75

GIRARDIN SANTENAY "TERRE D' ENFANCE"  
Burgundy, France 2013

59

SEAN MINOR "NICOLE MARIE" RED BLEND  
Napa Valley, CA 2013

12 47

TORRES IBERICOS CRIANZA  
Rioja, Spain 2010

10 39

BODEGAS SALENTEIN "KILLKA" MALBEC  
Uco Valley-Mendoza, Argentina 2012

9 35

TERRAZAS "RESERVA" MALBEC  
Mendoza, Argentina 2014

50

G.D. VAJRA LANGHE ROSSO  
Piedmont, Italy 2014

10 39

QUERCIBELLA "MONOGRANA"  
SUPER TUSCAN  
Maremma-Tuscany, Italy 2011

50

SEVEN FALLS CABERNET SAUVIGNON  
Wahluke Slope, Columbia Valley, WA 2013

11 43

OBERON CABERNET SAUVIGNON  
Napa County, CA 2013

13 51

POWERS CABERNET SAUVIGNON  
Yakima Valley, WA 2013

56

ROUND POND "KITH & KIN"  
CABERNET SAUVIGNON  
Napa Valley, CA 2014

75

ROBERT SINSKEY "POINT OF VIEW"  
CABERNET SAUVIGNON  
Napa Valley, CA 2012

82

## BEER

### DRAFTS

PALMETTO SESSIONS IPA 16 OZ 8  
COAST KOLCSH 8  
YAZOO DOS PERROS 8  
HOLY CITY PARADISE 8  
FREEHOUSE FOLLY'S PRIDE BLONDE 8

### WHEAT

ALLAGASH WHITE 8  
WESTBROOK WHITE THAI 7  
YAZOO HEFE 7

### DARK

LONERIDER SWEET JOSIE BROWN ALE 7  
FULL SPECTRUM SHAMROCK STOUT 6  
LEFT HAND MILK STOUT NITRO 8  
HOLY CITY PLUFF MUD PORTER 6

### HOPPY

FOOTHILLS JADE IPA 8  
SOUTHERN BARREL YANKEE IPA 7  
CAPTAIN LAWRENCE GRAPEFRUIT IPA 6  
LAGUNITAS 12TH OF NEVER PALE ALE 6

### FUNKY

SOUTHBOUND SHAKEDOWN  
STREET SAISON 6  
WESTBROOK GOSE 7  
D9 VIKING FRAOCH SOUR 9

### THE USUAL

BUDWEISER 3.5  
BUD LIGHT 3.5  
MICHELOB ULTRA 3.5  
COORS BANQUET 3.5  
MODELO ESPECIAL 4  
BECKS NA 5

## COCKTAILS

### DAHK & STORMY 10

Striped Pig Spiced Rum, ROOT, Fresh Lime, Boston Bittahs, House Ginger Beer

### ANANAS EXPRESS 10

Rum, Pineapple Juice, Fresh Orange, Orgeat, Tiki Bitters, Egg White, Basil

### MOSCOW MULE 10

Dixie Vodka, Lime, House Ginger Beer

### COLEMAN BOULEVARDIER 11

Virgil Kaine Rye, Campari, High Wire Southern Amaro, Punte Mes

### BOURBON PEACH SANGRIA 9

Bourbon, Pinot Grigio, Peach, Lemon, Orange, Mint, Cinnamon

### FARMER'S MARKET 10

Gin, Blueberry, Strawberry, Lemon, Basil, Honey

### MARGO RITA 10

Silver Tequila, Pura Vida Naranja, Lime, Coconut Water, Lavendar

### SAGE ADVICE 10

Gin, Cucumber, Lemon, Sage

### SMOKED OLD FASHION 11

Bacon Washed Old Forester, Luxardo, Maple, Walnut

# NOW SERVING BRUNCH

EVERY SUNDAY | 10AM - 2PM