

SMALL PLATES

MEATBALLS

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

PORK BELLY*

jimmy red corn grits, over easy egg, basil 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, squash, 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 puree, 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



NOW TAKING RESERVATIONS ON

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WINE

SAKE	B	RED	G	B
BUSHIDO "WAY OF THE WARRIOR" 6oz Kyoto, Japan	11	AVERAEN PINOT NOIR Willamette Valley, OR 2015	12	47
DEWATSURU JUNMAI NIGORI 12 oz Akita, Japan	15	ILLAHE "ESTATE" PINOT NOIR Willamette Valley, OR 2014		55
SPARKLING	G	CALERA PINOT NOIR Central Coast, CA 2014		65
PASQUA PROSECCO Veneto, Italy NV	9	35		
SCHRAMBERG 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		TORRES IBERICOS CRIANZA Rioja, Spain 2010	10	39
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		
BRANGER MUSCADET SEVRE ET MAINE "LES GRAS MOUTONS" Loire Valley, France 2015	11	43		
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		
FLORA SPRINGS "BARREL FERMENTED" CHARDONNAY Napa Valley, CA 2013	11	43		
MIRA CHARDONNAY Napa Valley, CA 2015	14	55		
TALLEY "ESTATE" CHARDONNAY Arroyo Grande Valley, CA 2013		60		
PATZ & HALL "DUTTON RANCH" CHARDONNAY Russian River Valley, CA 2015		75		
		QUERCIBELLA "MONOGRANA" SUPER TUSCAN Maremma-Tuscany, Italy 2011		50
		TERRAZAS "RESERVA" MALBEC Mendoza, Argentina 2014		50
		G.D. VAJRA LANGHE ROSSO Piedmont, Italy 2014	10	39
		SEVEN FALLS CABERNET SAUVIGNON Wahluke Slope, Columbia Vallley, 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
		MT. BRAVE CABERNET SAUVIGNON Napa Valley, CA 2012		130

BEER

DRAFTS	16 OZ
PALMETTO SESSIONS IPA	8
COAST KOLCSH	8
DEVIL'S BACKBONE VIENNA LAGER	8
SWEETWATER PINEAPPLE IPA	8
LOW TIDE BELGIAN WHITE	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
LAGUNITAS 12TH OF NEVER PALE ALE	6
FUNKY	
WESTBROOK GOSE	7
THE USUAL	
BUDWEISER	3.5
BUD LIGHT	3.5
CORONA LIGHT	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
EL DIABLO 10 Silver Tequila, Creme de Cassis, Fresh Lime, Ginger Ale
MOSCOW MULE 10 Dixie Vodka, Lime, House Ginger Beer
COLEMAN BOULEVARDIER 11 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 Bourbon, Luxardo, Maple, Walnut

NOW SERVING BRUNCH

EVERY SUNDAY | 10AM - 2PM