

THE CHARLESTON PLACE PROUDLY SUPPORTS LOCAL FARMERS AND PURVEYORS



COMMONHOUSE ALE WORKS  
NORTH CHARLESTON, SC

DUKE'S  
GREENVILLE, SC

ESTUARY BEANS & BARLEY  
JOHNS ISLAND, SC

FIREFLY DISTILLERY  
NORTH CHARLESTON, SC

HIGH WIRE DISTILLING CO.  
CHARLESTON, SC

LILLIE'S OF CHARLESTON  
CHARLESTON, SC

LUSTY MONK  
CANDLER, NC

MARSH HEN MILL  
EDISTO ISLAND, SC

NORMANDY FARMS  
CHARLESTON, SC

SPADE AND CLOVER  
JOHNS ISLAND, SC

STOREY FARMS  
JOHNS ISLAND, SC

WHOLLY COW ICE CREAM  
CHARLESTON, SC



## MEETING AT MARKET

»»»» SPRING & SUMMER 2023 ««««

SHAREABLES

<b>PRETZEL BOARD</b>	<b>SMALL 16</b>	<b>LARGE 26</b>
Commonhouse Pale Ale Dipping Sauce   Pickled Vegetable Old Country Style Pate   Artisan Cheese   Lusty Monk Mustard		
<b>PORK BELLY SLIDERS</b>		<b>20</b>
Fresno Aioli   Pickled Red Onion   King's Hawaiian Roll		
<b>BAKED CAMEMBERT CHEESE</b>		<b>18</b>
Strawberry Marmalade   Normandy Farms Sourdough   Rosemary Agrodolce		
<b>FRIED GREEN TOMATOES</b>		<b>16</b>
Romesco   Pimento Cheese   Balsamic Reduction		
<b>JUMBO CHICKEN WINGS</b>		<b>15</b>
Half Dozen Wings   Thai Curry, Traditional Buffalo, or BBQ		
<b>ASIAN CRISPY PORK SHOULDER RIB</b>		<b>14</b>
Sambal Sticky Sauce   Scallion   Sesame Seed		

SOUPS & SALADS

<b>CAESAR</b>		<b>16</b>
Romaine   Parmesan Cheese   Crouton   Caesar Dressing		
<b>BUTTERMILK BIBB</b>		<b>15</b>
Bacon   Cherry Tomato   Buttermilk Ranch		
<b>MARKET</b>		<b>14</b>
Mesclun   Tomato   Cucumber   Watermelon Radish   Boiled Egg   Strawberry Rhubarb Vinaigrette		
Local, Fresh Fish (+16)   Shrimp (+14)   Chicken (+12)		
<b>GAZPACHO SALMOREJO</b>		<b>12</b>
Prosciutto   Boiled Egg   Crouton		

PUB FAVORITES

<b>BROWN BUTTER SEARED LOCAL CATCH</b>		<b>26</b>
Lemon   Caper   Parsley   Choice of Side		
<b>ESTUARY FISH &amp; CHIPS</b>		<b>26</b>
Cod Fish   Estuary Mexican Lager   Firefly Vodka Batter   Old Bay Remoulade   Sidewinders		
<b>GRAMMY'S POT PIE</b>		<b>22</b>
Chicken   Onion   Carrot   Celery   Potato		

CHEF DE CUISINE: ANDREW SINGER | GENERAL MANAGER: RENEE KHOURY

BUNS & DOUGH

<b>SOFT SHELL CRAB</b>	<b>25</b>
Local Beer Battered   Lettuce   Tomato   Onion   Old Bay Remoulade   Brioche Bun   Choice of Side	
<b>BRAISED SHORT RIB</b>	<b>24</b>
Smoked Gouda Cheese   Onion Ring   Lillie's of Charleston BBQ Sauce   Choice of Side	
<b>SIGNATURE SMASH BURGER</b>	<b>23</b>
House Blend of Short Rib, Sirloin, and Brisket   Market Sauce   Lettuce Tomato   Onion   Brioche Bun   Choice of Side	
Avocado (+2)   Bacon (+2)	
<b>HIGH WIRE FRIED CHICKEN</b>	<b>21</b>
Southern Fried   High Wire Rye Whiskey Glaze   Southern Slaw   Pickle   Brioche Bun   Choice of Side	
<b>TURKEY CLUB</b>	<b>19</b>
Oven Roasted Turkey   Bacon   Lettuce   Tomato   Mayonnaise   Sourdough Bread   Choice of Side	
<b>LAMB MERGUEZ BANGERS</b>	<b>19</b>
Brioche Roll   Spicy Kimchi   Lusty Monk Mustard   Choice of Side	
<b>STREET TACOS</b>	<b>19</b>
Local Fish   Salsa Verde   Pickled Red Onion   Cotija   Cilantro   Lime	

SIDES 8

RED RICE  
SIDEWINDERS  
SWEET POTATO FRIES  
MARKET SALAD

SWEETS

<b>SKY HIGH MILKSHAKE FOR TWO</b>	<b>18</b>
Pretzel Rim   Salted Caramel   S'mores Cookie   Whipped Cream Wholly Cow Vanilla, Southern Praline, or Bourbon Ice Cream	
<i>Make it boozy! Ask your server for the latest selection of of dessert liquor.</i>	
<b>CHOCOLATE ROCKY ROAD BROWNIE SUNDAE</b>	<b>15</b>
Wholly Cow Vanilla Ice Cream   Whipped Cream	
<b>RASPBERRY BREAD &amp; BUTTER BREAD PUDDING</b>	<b>14</b>
Wholly Cow Vanilla Ice Cream   Raspberries   Lemon Crème Anglaise	

\*Please note, this item contains items that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 20% Gratuity added to parties of 6 or more.