

DINNER

BASIC KITCHEN

SMALL PLATES

CAULI WINGS <i>tempura cauliflower, buffalo sauce, ranch</i>	13
CORN RIBS <i>local corn, dry rub, alabama BBQ sauce</i>	13
CARAMELIZED CARROTS <i>whipped feta, spiced hot honey, za'atar</i>	12
PISTACHIO BEET DIP <i>mitla corn chips</i>	13
FARMER'S PLATTER (TO SHARE) <i>smoked eggplant dip, beet dip, crudite, giardiniera, marinated peppers, pita</i>	20
SWEET POTATO FRIES <i>ranch, chives</i>	12

SALADS

PEACH PANZANELLA <i>local peaches, tomatoes, marinated feta, sourdough, basil, dill & parsley</i>	17
GREEN SALAD <i>local lettuces, shallots, garlic breadcrumbs, pecorino, lemon & thyme vinaigrette</i>	10/16
VEGAN CAESAR <i>kale, cabbage, crispy chickpeas, pinenut + hemp seed 'parm', caesar dressing</i>	17

ADDITIONS

WISHBONE FARM EGG* (sunny or scrambled)	3
AVOCADO	4
GRILLED TOFU	7
CHICKEN	8
SALMON*	10
"BUY THE KITCHEN A BURGER" <i>give thanks to the kitchen & we'll match your purchase!</i>	5

BOWLS & PLATES

BASIC BOWL <i>roasted sweet potato, masala chickpeas, herby greens and broccoli, quinoa, magic green sauce</i>	20
SALMON BOWL <i>grilled salmon*, carolina gold rice, marinated cabbage, carrot ginger salad, cucumber, seaweed, furikake, orange miso sauce</i>	28
COCONUT CHICKEN <i>charleston gold rice, snap peas, bean sprouts and bok choy</i>	25
CAULIFLOWER TIKKA MASALA <i>mint chutney, papadum, carolina gold rice</i>	22
SUPER GREENS PASTA <i>housemade spinach rigatoni, basil, pistachio gremolata</i>	20

BURGERS & SAMMIES

SPINACH & FETA PITA <i>grilled cheese style, za'atar, hot honey, side salad</i>	18
CHICKEN SHAWARMA <i>shawarma spice blend, caraway cabbage, zhug & sumac hummus, pita, pumpkin seed tabbouleh</i>	19
GOOD BURGER <i>house made vegetable patty, pickled beet slaw, harissa aioli, sweet potato fries</i>	17
NAUGHTY BURGER <i>brasstown farm grass-fed beef*, double patty smash, aged white cheddar, griddled onions, dijonnaise, bread and butter pickle, sweet potato fries</i>	19
SUB GF bread	1

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Basic Kitchen applies a 3% service charge to all checks. This service charge is not a tip.

***Basic Kitchen applies a 20% gratuity to all parties of 7 & up.

OUR PHILOSOPHY

The goal of Basic Kitchen is simple: use seasonal, local produce and the best ingredients to create food that's nourishing and delicious, giving you tons of energy to pursue the things you love.

Cleaner Fuel, Longer Adventures.



FOOD

We're big into diverse flavors and are inspired by dishes from around the world. In our kitchen you'll find tons of local produce, whole grains and legumes, a rainbow of spices and vinegars, healthful oils, wild-caught seafood and sustainably raised meat.

We are proud to source vegetables from our garden grown by Rita's Roots, supplementing our harvest with local farms, heritage growers and local purveyors. We believe the choices we make through food can have a positive impact on our health, community and environment.

WINE

The wines on our list are made with sustainably grown grapes, often organic & Biodynamic. Each wine has been carefully selected in support of sustainable agriculture; highlighting wines that are produced with the environment in mind. We care very much what goes into our bodies, these wines reflect a true respect for the grape and the process that brings it to the glass, and to you.

COMMUNITY

Basic Kitchen serves as the meeting place for friends new and old, a hub for fresh ideas and progressive community building. We are dedicated to supporting the Charleston community with a range of events, dinners and partnerships. We regularly host dinners and fundraisers for projects we believe in, from The Green Heart Project to Fresh Future Farm, working to increase access to local produce, promote healthy habits and enhance children's educations.

The list goes on, so join our newsletter and follow us on instagram @Basic.Kitchen and stay up to date with all we have cooking!

CLEANER FUEL LONGER ADVENTURES

WE ARE PROUD TO SUPPORT

Anson Mills
Bradford Family Farms
Brasstown Farms
Burden Creek Dairy
Gallop Farms
Glen's Organic Garden
Green Heart Project
Growfood Carolina
Hickory Bluff Farms
Holly Hill Farms
Kurios Farms
Life Raft Treats
Limehouse Produce
Marsh Hen Mill
Mitla Tortilleria
Miss Paula's Shrimp
Rebecca Farms
Rooting Down Farms
Rosebank Farms
Tiller Baking Co
Tuten Farms
Vertical Roots
Watsonia Farms
Wishbone Heritage Farms