

# DINNER

## BASIC KITCHEN

### SMALL PLATES

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

### SALADS

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

### ADDITIONS

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

### BOWLS

BASIC BOWL	20
<i>roasted sweet potato, chimichurri broccoli, citrus kale, aleppo tomato chickpeas, quinoa, magic green sauce</i>	
SALMON BOWL	28
<i>grilled salmon*, carolina gold rice, marinated cabbage, carrot ginger salad, cucumber, seaweed, furikake, orange miso sauce</i>	
CHICKEN DINNER	23
<i>preserved lemon chicken, napa cabbage, tomato, cucumber, pickled red onion, turmeric, tahini dressing &amp; sprouts</i>	
CAULIFLOWER TIKKA MASALA	22
<i>mint chutney, papadum, carolina gold rice</i>	
SUPER GREENS PASTA	20
<i>housemade spinach rigatoni, basil, pistachio gremolata</i>	

### BURGERS & SAMMIES

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