DINNER BASIC KITCHEN

SMALL PLATES

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

SALADS

| WINTER SALAD kindlewood radicchio & salanova, local citrus, pecans, manchego, guajilo, orange pomegranate vinaigrette | 1/ |
|---|-------|
| GREEN SALAD local lettuces, shallots, garlic breadcrumbs, pecorino, lemon & thyme vinaigrette | 10/16 |
| VEGAN CAESAR kale, cabbage, crispy chickpeas, pinenut + hemp seed 'parm', caesar dressing | 17 |

ADDITIONS

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

BOWLS & PLATES

| SALMON BOWL miso glazed salmon, shaved rainbow vegetables, furikake vinaigrette, charleston gold, puffed rice & wasabi peas COCONUT CHICKEN carolina gold rice, snap peas, peanut salsa macha, bean sprouts and bok choy CAULIFLOWER TIKKA MASALA mint chutney, papadum, carolina gold rice |
|--|
| carolina gold rice, snap peas, peanut salsa macha, bean sprouts and bok choy CAULIFLOWER TIKKA MASALA 22 |
| |
| |
| SUPER GREENS PASTA 20 housemade spinach rigatoni, basil, pistachio gremolata |
| SHAWARMA BOWL 21 marinated chicken, caraway cabbage, pumpkin seed tabbouleh, pickled onion, hummus, zhug & pita |

BURGERS & SAMMIES

SUB GF bread

| SPINACH & FETA PITA grilled cheese style, za'atar, hot honey, side salad | 18 |
|---|----|
| GOOD BURGER house made vegetable patty, pickled beet slaw, harissa aioli, sweet potato fries | 17 |
| NAUGHTY BURGER hunter cattle grass-fed beef*, double patty smash, aged white cheddar, griddled onions, dijonnaise, bread and butter pickle, sweet potato fries | 19 |

^{*}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 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, like The Green Heart Project, 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 Kindlewood Farm Limehouse Produce Marsh Hen Mill Mitla Tortilleria Miss Paula's Shrimp Rebecca Farms Rooting Down Farms Rosebank Farms Tuten Farms Watsonia Farms Wishbone Heritage Farms When Pigs Fly