

# DINNER

## SMALL PLATES

<b>CAULI WINGS</b>	13
<i>tempura cauliflower, buffalo sauce, housemade vegan ranch</i>	
<b>CORN RIBS</b>	13
<i>local corn, dry rub, alabama BBQ sauce</i>	
<b>CUCUMBER &amp; SUNGOLDS</b>	14
<i>kindlewood herbs, harissa crisp "crack sauce", urfa, aleppo</i>	
<b>PISTACHIO BEET DIP</b>	13
<i>farmers market crudite, mitla corn chips</i>	
<b>FARMER'S PLATTER</b>	20
<i>roasted garlic hummus, beet dip, crudite, giardiniera, marinated peppers, pita</i>	
<b>SWEET POTATO FRIES</b>	13
<i>housemade vegan ranch</i>	

## SALADS

<b>PEACH PANZANELLA</b>	17
<i>marinated feta, tomato, mint, basil, sourdough croutons</i>	
<b>GREEN SALAD</b>	11/17
<i>local lettuces, shallots, garlic breadcrumbs, pecorino, lemon &amp; thyme vinaigrette</i>	
<b>VEGAN CAESAR</b>	17
<i>kale, cabbage, crispy chickpeas, pinenut + hemp seed 'parm', caesar dressing</i>	

## ADDITIONS

WISHBONE FARM EGG* (sunny or scrambled)	3
AVOCADO	4
FALAFEL	8
GRILLED TOFU	8
CHICKEN*	8
SALMON*	10

**"BUY THE KITCHEN A BURGER"** 5  
*give thanks to the kitchen & we'll match your purchase!*

## BOWLS & PLATES

<b>BASIC BOWL</b>	20
<i>roasted sweet potato, masala chickpeas, herby greens and broccoli, quinoa, magic green sauce</i>	
<b>CAULIFLOWER TIKKA MASALA</b>	22
<i>mint chutney &amp; charleston gold rice</i>	
<b>COCONUT CHICKEN</b>	25
<i>coconut chicken*, charleston gold rice, snap peas, peanut salsa macha, bean sprouts &amp; bok choy</i>	
<b>SALMON BOWL</b>	27
<i>miso glazed salmon*, shaved rainbow vegetables, furikake vinaigrette, charleston gold rice</i>	
<b>MARKET FISH</b>	MKT
<i>local catch*, golden beets, swiss chard, horseradish labneh, green sauce</i>	
<b>PEA &amp; PISTACHIO PASTA</b>	19
<i>spinach fusilli, mint and pistachio pesto, pecorino, peas &amp; shoots</i>	

## BURGERS

<b>GOOD BURGER</b>	18
<i>house made vegetable patty, pickled beet slaw, harissa aioli, sweet potato fries</i>	
<b>NAUGHTY BURGER</b>	22
<i>brasstown grass-fed beef*, double patty smash, aged white cheddar, griddled onions, dijonnaise, bread and butter pickle, sweet potato fries</i>	
<b>SUBSTITUTE GF BREAD/ BUN</b>	2

*-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 or more.*

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

## 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!*

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## CLEANER FUEL LONGER ADVENTURES

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## 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