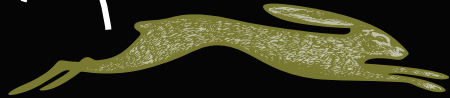


THE *Rarebit*



41A KING STREET



CHARLESTON, SOUTH CAROLINA
843.974.5483 | THERAREBIT.COM

SOUPS & SALADS

TOMATO SOUP 7.5

Roasted tomato & basil purée

SEASONAL SOUP *market price*

COBB SALAD 13

Iceberg and mixed green lettuces topped with tomato, avocado, hard boiled egg, blue cheese & bacon with herb buttermilk dressing

CAESAR SALAD 12.50

Romaine lettuce tossed in house-made Caesar dressing with sourdough croutons, hard boiled egg & fresh Parmesan cheese

BEET SALAD 12

Roasted red and golden beets, arugula, goat cheese, cashews & basil with lemon vinaigrette

HOUSE SALAD 9.5

Mixed greens topped with cucumber, tomato, red onion & Balsamic vinaigrette

Add: grilled shrimp / chicken / grilled cheese 6/8/5

House-made dressings: Herb Buttermilk, Basalmlc, Lemon Vinaigrette, Honey Mustard, Oil & Vinegar

SANDWICHES

Add a side to any sandwich 4/5

TRACK BURGER *Single 10.50 / Double 13.50 / Cheese 1*

Pressed flat steak burger with ketchup, mustard & pickles on a Cuban bun

GRILLED CHEESE 6.50

American, Cheddar, or Swiss on classic white bread *All three? 2*

BLT 13.50

Bacon, Roma tomatoes & iceberg lettuce on toasted wheat bread with mayonnaise

PO BOY 12.50

Fried shrimp or catfish with Bibb lettuce, tomato & house-made mustard remoulade on a New Orleans French roll

CHICKEN CLUB 14

Grilled chicken breast with bacon, lettuce, tomato & mayonnaise on toasted white bread

FRIED CHICKEN SANDWICH 14

Fried chicken & pickles on a toasted potato bun with sides of honey & BBQ sauce

GRILLED FISH* *Market Price*

Fish of the day with arugula, fried green tomato & lemon aioli on a toasted potato bun

BBQ PORK 12.50

Braised pork shoulder with BBQ sauce & jalapeño-buttermilk slaw on a toasted potato bun

CHEESE OPTIONS: American / Cheddar / Swiss / Vegan

VEGAN

BBQ SANDWICH 12.50

Braised jackfruit tossed in citrus BBQ sauce topped with jalapeño slaw

IMPOSSIBLE™ PATTY MELT 13

FARMER'S PLATE 13

Sautéed squash & zucchini, tomatoes, spinach, mushrooms, shallots & seasonal vegetables

IMPOSSIBLE™ BURGER 12

FULL MENU
11:00 am until 10:00 pm

BREAKFAST
11:00 am until 1:00 am

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

**Cooked in peanut oil

Additional dressings/sauces/condiments are \$.50

MAINS

GRILLED STEAK * *market price*

Chef's choice topped with red wine compound butter & fresh herbs, served with baked potato & green beans

PORK CHOP* 23

Center cut, topped with green tomato chutney, served with mac & cheese and green beans

CHICKEN & WAFFLES 17

Belgian waffle and buttermilk fried chicken breast served with syrup & honey butter

FRIED SEAFOOD PLATTER 21

Buttermilk battered flounder and shrimp fried golden brown with house-cut fries and jalapeño coleslaw

SOUTHERN FRIED CATFISH 21

Local farm raised catfish served with mac & cheese and sautéed spinach

COUNTRY FRIED STEAK* 22

Deep fried, battered steak with buttermilk pepper gravy served with creamy mashed potatoes & green beans

SHRIMP & GRITS* 21

Local Marsh Hen grits served with sautéed shrimp, andouille sausage, peppers & onions, tossed in a shrimp gravy

**only available Fri, Sat, & Sun*

BLUE PLATE SPECIAL* *Market Price*

Comfort food dishes prepared daily

BREAKFAST

****Due to the price surge of eggs, any dish containing eggs, will be an additional \$1*

TRACK BREAKFAST* 12

Two eggs, bacon & Marsh Hen grits with white, wheat or rye toast

HUEVOS RANCHEROS* 11

Crispy corn tortilla topped with Pinto beans, two fried eggs, roasted tomato salsa, avocado, sour cream, & scallions

Add pulled pork 5

B.E.C. SANDWICH* 11.50

Bacon, two eggs & cheddar cheese on Texas toast

STEAK & EGGS* 21

Sirloin with breakfast potatoes & two eggs

OMELET* 11

Three egg omelet prepared with tomato, spinach, caramelized onion, bacon & cheddar cheese

PATTY MELT 13.5

Two pressed flat Angus patties topped with American cheese & caramelized onions on rye toast

FRENCH TOAST 11.50

Texas toast with syrup, honey butter & powdered sugar

Add strawberries & bananas 2

BELGIAN WAFFLE 9

Served with syrup & honey butter

Add buttermilk fried chicken 8

BREAKFAST SIDES

House-cut fries
Breakfast potatoes
Macaroni & cheese
Bacon
Two eggs
Marsh Hen grits

5

Toast

2

A LA CARTE SIDES

Sautéed spinach with garlic
Sautéed green beans w/ shallots
House-cut fries
Macaroni & cheese
House salad
Ceasar salad

5

Fried green tomatoes

Fried okra with cajun remoulade

6

CONDIMENTS

Heinz Ketchup
French's Mustard
A1 Steak Sauce
House-made Cocktail and Tartar Sauce
Valentina
Frank's

DESSERT

SPECIAL

Ask your server

COCKTAILS

GREYHOUND 11

Vodka, Grapefruit Juice, Limeade

EASTSIDE SOUR 13

Rye Whiskey, Limeade Cordial, Egg White, Cabernet Floater

PHIL COLLINS 13

Cucumber Vodka, Stregga, Lime, Agave, Soda, Bitters

BOOTS OF SPANISH LEATHER 12

Union Mezcal, Aperol, Giffard Pamp, Splash of Ginger Beer, Chili Salt Rim, Bitters

LOCAL G & T 11

Hat Trick Gin, Sweatman's Herbal Tonic

IRISH MAIDEN 13

Tullamore Dew, St. Germain, Lemon, Honey, Cucumber

Moscow Mule 12

Vodka, Sweatman's Ginger Beer, Limeade
Options : Island, Mezcal, London, Mexican, Kentucky 1
Ask your server about our seasonal mule!

THE MCQUEEN "SIDEKICK" 25

Casamigos Mezcal, Balvenie 14, Cherry Heering, Antica, OJ, Agave, Hell-Fire Bitters

DARK & FERNY 12

Dark Rum, Fernet, Limeade Cordial, Sweatman's Ginger Beer

ESPRESSO MARTINI 15

Espresso Vodka, Borghetti, Fresh Coffee

DAM DIRTY MARTINI 14

Titos, Olive Juice heavy, Vermouth rinse

BITTER MAI TAI 14

Campari, Rum, Orange Curacao, Orgeat, Lime

SEASONAL MARGARITA 12

TEQUILA VANILLA LIME PUNCH 11

TAPS

Local Sipper- Edmond's Oast "Something Cold" 7

Local IPA ~ Westbrook 9

BOTTLES & CANS

High Life Pony 2.5

Miller High Life 4.5

Budweiser 4.5

Bud Light 4.5

Heineken 6.5

Heineken 0,0 N/A 6.5

Corona 5

Doc's Hard Cider 8.5

Bell's Two Hearted IPA 7

Jever Pilsener 10

Mich Ultra 5.5

White Claw (black cherry/ mango) 7

LOCAL CRAFT

LoFi - Lager 7.5

Holy City - Pluff Mud Porter 7.5

Holy City - Washout Wheat 7.5

Coast - Hopart (APA) 7.5

Cooper River - Blood Orange Blonde 7.5

Munkle - Stout 8.5

NON-ALCOHOLIC

Hot or Iced Coffee 3 / 5

Iced Tea, Coke, Diet Coke,

Sprite, La Croix 3

WINE

Sparkling

Cava, Mercat Brut NV, SP..... 9 34

Sparkling Rosé (split) 13

White

House White, 8 28

Vinho Verde, Encostas de Lima, PORT 11 40

Chardonnay, Spoken West 9 34

Sauvignon Blanc, Chateau Pilet,

Bordeaux, FR 12 40

Pinot Grigio, Mirabello, ITA 11 32

Rosé

Rose Guilhem, FR 10 36

Red

House Red..... 8 28

Pinot Noir, Cycles Gladiator, CA..... 10 36

Malbec, Reunion, ARG 13 44

Cabernet Sauvignon, Broadside,

Paso Robles, CA..... 14 52

DRAFT SODAS

Sweatman's Ginger Beer..... 6

Sweatman's Tonic..... 6

Sweatman's Seasonal Punch N/A

*add your favorite spirit 11

ALL COCKTAILS ARE OUR TAKE ON THE CLASSICS.
ALL MIXERS ARE MADE IN HOUSE OR LOCALLY.
ALL JUICES ARE JUICED *Fresh* DAILY



INSTAGRAM: @THE_RAREBIT

FACEBOOK: @THERAREBIT