





In Charleston, food is king

Award-winning restaurants | Food festivals | Culinary competitions | The Food Network



By Stephanie Barna Follow @stefbarna





There's a movement afoot.

Actually, there are grassroots movements popping up all over. From community gardens and farm-to-table dining ... to the artisanal movement and the celebration of local arts and crafts. All with the same fundamental objective: to help us reconnect to what's real and essential. To bring our lives back into balance.





A community in a garden.

- The harmonious union of nature and civilization.
- From flower gardens to community gardens.
- A green thread runs through the community, never letting us forget we're part of a bigger ecology.



A place with a country sensibility.

- Where neighbors are an extension of family.
- Schools, shops and churches are embedded in the fabric of the plan.
- Access to nature is always within sight.













































CHEF HECTOR SANTIAGO WILL BE IN THE KITCHEN ADDING SOME POLIMEPPAU

TOTHE

LUNCH + BRUNCH + LATE NITE MENUS

; EXPECT: BURRITOS, PIGHEAD TACOS, COCONUTSTEAMED BUNS!

WINTER VEGETABLES TURNIP, SUNCHOKES, CARROT, SINKET POTATO ON Soup +4/4 CHERIED SWEET PHEATO

MEZZE \$13 HARRIS FECERAL SALAD, EGGPLANT TOAST, SOUP ENTREE SALAPET CARROTE, TURNIES, BEETS, SCALMONS, BLOCK ADD LOX TS

ROAST BEEF TO his CHIMI, ONION JAM, BIBB TEMATE, MAYO PULLED SOUASH +9 BBB JOUNTH, CABBASE SLAW, DICELES CAVUTEONER MELT & TROMESCO, GRUTERE, ONLOW, GRAT CHEESE BURGER \$13 DOVALE PATTY, AMERICAN CHEESE LTOP, FAIRS

CURANTED III CUBAN ROASTED TOMK, SWEET HAM, SWIST, PICKLES YELLOW MUSTARD

CHINE DOMINICAN \$12 CHIMICHURPI SANAGETATY, STREET FUOD SAUCE, SHAVE & CABRACE MID OPERN TOMS CEMAS SWISAS TID SWEET HAM, BUTTER, SWISS, TOPPET WITH POWDERED SUBAG























