

SOUPS FOR THE SOUL

Known as Jewish penicillin for good reason.
Chicken Noodle 5 - with Matzo Ball 6.25
Ask about Today's Soup specials

MONTANA CHILI BOWL 6.95

Cheddar .75 Sour Cream .75 Jalapenos .50

KNISHES

Savory potato wrapped in pastry dough, baked and served with Brooklyn Ba-Tempte mustard
Potato 5.65 - Potato & Corned Beef 6.25

RUSTIC TOMATO PIE 12.95

Ours has a cult like following.
Served with wild greens salad.
Whole tomato pies available with 24 hour advance ordering

DEEP DISH QUICHE 12.95

CB&D bakes off a variety of savory quiches daily. Served with wild greens salad.

CB&D SHRIMP & GRITS 15.95

(Served daily until 2pm)
Gulf shrimp, smoky bacon, mushrooms, green onions, milk gravy, creamy stone ground grits straight up or Jalapeno grits and fried green tomato.

CHOPPED SALADS

Available as a bowl salad with bagel chips or wrap.

Choice of flour or spinach herb wrap

Dressings

Avocado Caesar - Smoky Bacon Russian
Blue cheese - Peppercorn Ranch
Red Wine Vinaigrette - Balsamic
Smoky Chipotle Vinaigrette
Tex-Mex Ranch - Pomegranate
Olive Oil & Lemon

LONG BEACH

Wild greens, tomatoes, cucumbers, carrots with one choice below
Roasted Chicken Salad 11.95 Wild Yams Salad 11.95
McClellanville Shrimp Salad 12.95
Above also available as a wrap

PLAYA DEL RIO 8.95

Greens, avocado, tomato, corn, pepper jack cheese, crispy fried onions, tomatoes
Recommended: Smokey Chipotle

CABO CAESAR 8

Cotija cheese, jalapenos, pita chips with greens. Recommended dressing: Avocado Caesar

NEWPORT COBB 10.50

Free range panko chicken, feta, red onion, red peppers, pita chips, greens
Recommended dressing: Pomegranate

VENICE COBB 10.50

Free range panko chicken, apples, walnuts, beets, corn cheese, greens
Recommended dressing: Balsamic

GRECIAN 10.50

Spicy lamb & beef gyro meat, greens, tomatoes, cucumber, onions, olives, feta
Recommended dressing: Tzatziki

SUNSET COBB 10.50

Free range fried chicken, avocado, smoked bacon, hard boiled egg, crumbled blue cheese, tomato, greens.
Recommended dressing: Blue Cheese

WOODSTOCK 10.50

Broccoli, edamame, carrots, sunflower seeds, walnut, cranraisins, wild greens.
Recommended Dressing: Balsamic Vinaigrette

SIERRA STEAK 10.50

Naturally raised steak, tomato, crispy french onions, wild greens.
Recommended Dressing: Steakhouse Blue Cheese

ISRAELI GYRO 10.95

Grilled spicy beef & lamb OR Chicken, greens, tomato, cucumber, caramelized onions, lemon tzatziki yogurt sauce wrapped in a warm garlic soft Naan bread.

TURKISH FALAFEL 10.50

Spicy fried chickpea balls, onions, garlic, roasted red pepper hummus, lemon tzatziki yogurt sauce wrapped in a warm garlic Naan bread.

LUNCH

DINING ROOM HOURS
Sunday - Monday 7am-3pm - Tuesday-Saturday 7am - 6pm

Sides choices for Sandwiches

Lemon Orzo - Wild Colelaw - Macaroni Salad

McCLELLANVILLE SHRIMP ROLL 11.25

Maine has it's lobster and we have the fresh catch from down the road. Beautiful sweet shrimp, celery, red onion, dill mayo on a garlic butter grilled split top roll.

HAVANA CUBANO #1 12.25

Slow roasted pork shoulder, orange mojo, cilantro, pickled jalapenos, caramelized onions, cheese sauce on a grilled Cuban roll.

HAVANA CUBANO #2 12.95

Slow roasted pork, ham, Alpine Swiss, orange mojo, thin sliced garlic pickle on a grilled Cuban roll

MONTE CRISTO 11.95

Some consider it a marvel, others an absurdity. Challah egg bread stuffed with Alpine Swiss, ham, turkey battered in egg, raspberry jam, grilled, dusted with confectionary sugar dusting.

FRENCH DIP 12.95

Our VERY perfect medium rare beef, queso blanco cheese, horseradish cream, onion au jus dipping sauce.

THE MAD ITALIAN 11.25

The perfect combination of Genoa salami, ham, sharp provolone, pepperoni, sun dried tomatoes, greens, Italian herb dressing on a crisp baguette.

HAIFA GRILL 10.95

Bacon, American cheese, tomato, avocado grilled on sourdough.

PATTY MELT 11.95

Perfection of raito to lean certified Angus beef, mushrooms, Alpine Swiss, caramelized Spanish onions on rye grilled.

MEATBALL SUB 11.95

Our meatballs simmered in an excellent marinara sauce topped with roasted mozzarella

#1 ROAST TURKEY 11.95

Turkey, Smoked ham, Alpine Swiss, greens, tomato, touch of mayo

Planning an Event?

Great Food? Wedding Cakes? Special Event Deserts?
Whatever the occasion we'll make sure the food is looking and tasting it's absolutely best! To see all we do visit our catering site

Charlestdelicatering.com



CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to their own satisfaction to consider this information in light of their individual requirements and needs.

#2 ROAST TURKEY 11.95

Turkey, fresh cranberry sauce, provolone, wild greens, tomato, touch of mayo.

CLUBAROONI 11.50

Turkey breast, maple ham, bacon, American cheese, greens and tomato, touch of mayo.

JERSEY SLOPPY JOE 11.50

Roast beef, roast turkey, provolone, coleslaw, Russian dressing on Rye

THE HOUSE OF DOGS

Beef's Head natural casing 100% beef fire grilled on a toasted split top toasted bun.

Add Deep River Chips 2

Naked Dog 4.00

Hair of the Dog 4.50

Sauerkraut or Coleslaw

Top Dog 5.00

Pimento or queso blanco cheese

Red Dog Walking 6.25

Montana chili & sharp cheddar

Charleston-Barbados Dog 5.50

Mango salsa, red onions, cilantro

"THE" CHEESESTEAK 10.50

NO MISSTEAK ordering this. Angus grilled steak, caramelized onions, roasted peppers, choice of cheese wit or provolone.

HOUSE OF BLT'S

Cherry wood smoked OR Jalapeno bacon.

BLT WALKING 8.75

Wild greens, tomato, touch of mayo

BLT CROSSING THE BORDER 11.95

Fried egg, queso blanco cheese, cilantro, Greens, tomato, avocado

BLT ON THE RUN 10.75

Roasted turkey, greens, tomato, touch of mayo

BLT OF THE FIELDS 11.95

Fried green tomatoes, avocado, Queso cheese topped with fried eggs

THE MEAT PACKING DISTRICT

When it comes to corned beef, pastrami, and brisket our reputation for what we deliver daily to the custom is unmatched in the market. Hand-trimmed to the perfect fat-to-lean ratio our meats are brined, seasoned, steamed and/or roasted on rye, mustard and served with side and garlic pickle

#1 CORNED BEEF

#2 CORNED BEEF & PASTRAMI

12.95/15.95/18.50

PASTRAMI #1

PASTRAMI #2

Pastrami, Roasted Turkey, Alpine Swiss, Coleslaw, Russian dressing

12.95/15.95/18.50

REUBENS 12.95

Alpine Swiss, sauerkraut, Russian Dressing, grilled on rye

#1 Corned Beef

#2 Corned Beef & Pastrami

#3 Pastrami #4 Roasted Turkey

ALMIGHTY BRISKET

Slow roasted brisket sliced thin, with beef onion au jus broket and horseradish cream.
12.95/15.95/18.50

BEEF TONGUE 13.75

The filet mignon of delicatessen meats. Makes the most steatful Jewish deli-gore wrap with joy. Add a schmear of fresh chopped Liver 2

CLASSIC 5 & 10's

Five & Ten Shakes and Malts 6.50

Served in ice cold malt tins

Vanilla - Chocolate - Bananarama

Ice Cream Floats 6.50

Scoops of vanilla bean ice cream, soda of choice and served in ice cold malt tin.

Black Cow - A&W Root beer

Orange Cow - Orange Crush - White Cow - Coke

Charleston-Barbados Rumler 8.95

Our signature rum cake warmed and topped with vanilla bean ice cream, pecans, Cruzan rum sauce

Empire Brownie Sunday 8.95

Goopy brownie, vanilla bean ice cream, granache hot fudge, fresh whipped cream, cherry