First Course

**Truffle Fries**
parmesan, parsley, lemon garlic aioli

**Chickpea Hummus**
garlic chips, feta, sumac, pickled peppers, chili oil, French bread

**Blistered Green Beans**
black garlic, sambal, shoyu, yuzu aioli, honey roasted peanuts

**Crispy Chicken Wings**
red curry marinade, sweet & sour glaze, cilantro, aleppo pepper

**Beet Salad**
-roasted golden beets, basil, feta, lime, toasted almonds, extra virgin olive oil

**Apple Salad**
-honeycrisp apples, arugula, goat cheese, orange soaked cherries, candied pecans, grapefruit vinaigrette

**Boneless Crispy Chicken Bites**
caviar peppercorn ranch

**Poutine**
skinny fries, braised beef, gravy, cheese curds, spring herbs

**Tomato Mozzarella Caprese**
Buffalo mozzarella, roasted pepper cashew pesto, heirloom tomato, aged balsamic glaze, extra virgin olive oil

Second Course

**Habit Smash Burger**
NC Brasstown beef, applewood bacon, white American, pickle, special sauce, brioche bun, skinny fries

**Crispy Chicken Sandwich**
Duke’s mayo, shredded romaine, heirloom tomato, brioche bun, skinny fries

**Garlic Butter Shrimp**
capers, lemon parmesan broth, roasted garlic butter, French bread

**Pan Seared Crab Cakes**
basil aioli, caramelized fennel, watercress, pickled red onions

**Local Farmer’s Salad**
red quinoa, arugula, heirloom tomato, goat cheese, toasted almonds, maple glazed carrots, charred corn, pickled peppers, applewood bacon, citron vinaigrette

**Creamy Mushroom Risotto**
mixed forest mushrooms, parmesan cheese, roasted garlic butter, herbs

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Three Courses for $40. Add 1/2 glass wine pairing each course +$18

843.955.5226 | 213 E. Bay Street | Charleston, SC | 29401 | thehabitchs.com

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

ILLY COFFEE AFFOGATO
Hazelnut crusted ice cream, espresso topped

LOCAL CHOCOLATE CAKE
Saffron bakery, peanut butter mousse, candied pumpkin seeds

HONEYCRISP APPLE COBBLER
Streusel crumble topping, praline ice cream

LEMONCELLO MARSCAPONE CAKE
Pistachio crumble, raspberry coulis

SUBSTITUTE A COCKTAIL

Cafe Society  +$4
An espresso martini elevated by a local smoked pecan liqueur
Ketel One | Espresso | Mr. Black Coffee
Charleston Dist. Smoked Pecan Liqueur

Chateau Laribotte Sauternes  +$4
Sweet dessert wine with hints of white flowers, lemon and honey

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