



First Course

Second 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

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
grilled chicken \$10 | seared shrimp \$15 | seared scallops \$22

filet mignon carne asada skewers \$28

seared shrimp \$15 | grilled chicken \$10

seared scallops \$22



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

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*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

