

GLUTEN FREE

STARTERS
SHRIMP CARGOT in herb garlic butter, havarti cheese (please specify without bread)
CHICKEN CLUB SALAD grilled chicken, bacon, egg, tomato, avocado, onion (please specify without croutons and croissant) 18 KALE & QUINOA SALAD baby kale, quinoa, cabbage, grilled chicken, mint, green onion, cilantro, mango, green apple, dates, spiced pecans (please specify without peanut sauce and croissant)
GLUTEN FREE SALAD DRESSINGS CAESAR & BLEU CHEESE & HONEY MUSTARD & CREAMY GARLIC & 1000 ISLAND & VINEGAR/OIL RANCH & CHAMPAGNE VINAIGRETTE & HERBAL VINAIGRETTE & HONEY-LIME VINAIGRETTE
BURGERS & SANDWICHES (order with lettuce wrap)
CHEESEBURGER* cheddar, lettuce, tomato, onion, pickle, mayonnaise
REUBEN SANDWICH sliced corned beef, sauerkraut, swiss cheese, thousand island
GRILLED CHICKEN & AVOCADO CLUB blackened chicken, avocado, bacon, tomato, sprouts, swiss, honey-mustard
FAMOUS FRENCH DIP* shaved prime rib, au jus
+ Served with your choice of market side item
CHICKEN OVEN ROASTED CHICKEN one-half herb roasted chicken with mashed potatoes and baked beans (LIMITED AVAILABILITY)
SPECIALTIES GRILLED PORK CHOPS* hardwood grilled with mashed potatoes and baked beans
STEAKS TOP SIRLOIN* hardwood grilled, served with baked potato and house salad (please specify without croutons and croissant)31 HAND CUT FILET* hardwood grilled, served with baked potato and house salad (please specify without croutons and croissant)

MARKET SIDES 7 EACH Seasonal Vegetable • Cream Corn • Vegetable Medley • Creamy Coleslaw • Seasoned Rice Sweet Glazed Carrots • Spaghetti Squash • True Idaho Baked Potato • Baked Beans

We are concerned for your well being. If you have allergies, please alert a manager as not all ingredients are listed. While we offer gluten free menu options, we are not a gluten free kitchen and cannot ensure that cross-contamination will never occur. Guests are encouraged to consider this information in light of individual requirements and needs. Allergy information is obtained from our suppliers and is based on Charleston's standardized recipes. Variations may occur depending on sources of supply, ingredient substitutions, regional/seasonal differences, and on product assembly on a restaurant-by-restaurant basis. Some Charleston's Restaurants may serve items which are not listed, and all items may not be available at all locations. Charleston's Restaurants and employees do not assume responsibility for a person's sensitivity or allergy to any food item provided in our restaurants. *We are obliged to tell you that consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.