



Menu

FOOD+DRINK

13 food trucks on the streets of Charleston



by Michael Pham

March 21, 2022



Blackout Burger's Buford T. Justice Burger | Photo by Steve Aycock

Charleston is known for its rich culinary history in sit-down restaurants like the longtime Gullah Geechee Bertha's Kitchen — which just [listed its property for sale](#) — the historic district's 82 Queen,

Peninsula Grill or new Parisian restaurant Brasserie la Banque. But Charleston's culinary growth has reached beyond brick-and-mortar to on-the-road establishments. Food trucks are Charleston's ever-moving gems and always worth the stop when you can find them.

In *City Paper's* 13 food trucks on the streets of Charleston, you'll find a variety of bites for almost any part of the town — and Instagram links to find your next rendez-vous.

Bangin' Vegan Eats

Vegan

Instagram: [@banginveganeeats](https://www.instagram.com/banginveganeeats)

The name says it all – Bangin' Vegan Eats brings well, bangin' vegan eats to the Lowcountry. Get a taste for delicious, healthy-alternative foods.

Bits-N-Bytes

American, burgers

Instagram: [@bitsnbytesfoodtruck](https://www.instagram.com/bitsnbytesfoodtruck)

Chef Anthony Leonard brings the heat and flavor in this 7,000 pound food trailer. Despite its name, there ain't nothin' small about Bits-N-Bytes.

Blackout Burger

Burgers, sandwiches

Instagram: [@black_out_burger](https://www.instagram.com/black_out_burger)

Nothing better to cure a hangover or sober you up than with smash burgers. No need to black out when you can pig out with Blackout Burger.

Dashi

Latin American, Asian Fusion

Instagram: [@dashichs](https://www.instagram.com/dashichs)

Though Dashi has a brick-and-mortar on Remount Road, its food truck can still be found around the streets, serving up Latin and Asian fusion.

Don Sazon

South American, Latin American

Instagram: [@donsazonempanadas](https://www.instagram.com/donsazonempanadas)

Don Sazon brings Venezuelan cuisines, serving up plates of empanadas. Buy 'em by one, two, three or four for less than \$20.

Holy Rolly

Desserts, Ice cream

Instagram: [@holyrollycharleston](https://www.instagram.com/holyrollycharleston)

Cool off in the Charleston spring and summer heat with ice cream and desserts from Holy Rolly,

specializing in rolled ice cream.

Immortal Lobster

Seafood

Instagram: [@theimmortallobster](https://www.instagram.com/theimmortallobster)

Jared and Katie Maus bring the taste of the north with Maine and Connecticut lobsters, served in rolls, mac and cheese and grilled cheese. Top it off with a New England whoopie pie.

Lola's Lumpia

Filipino

Instagram: [@lolaslumpiafoodtruck](https://www.instagram.com/lolaslumpiafoodtruck)

Stuff your mouths with Filipino finger foods with filling choices of beef, pork or chicken. If you're still hungry, fill up with other traditional meals like pancit or siopao (shoo-pow).

Motley Chew

Burgers, sandwiches

Instagram: [@themotleychew](https://www.instagram.com/themotleychew)

Newer to the roads, Motley Chew serves up eclectic eats inspired by international street food, matched by the street art aesthetic of their food truck.

Roti Rolls

Asian fusion, Indian

Instagram: [@rotirollschs](#)

There's a reason Roti Rolls has been voted Best Food Truck in *City Paper's* 2021 Best Of awards. It's been serving up delicious bites since 2010 and is among the longest-running trucks in the Lowcountry.

Seol-Ah's

Korean, Asian fusion

Instagram: [@seol_ahs](#)

Lynn Hobart brings Charleston a piece of her home with [Korean fried corn dogs](#) and dishes like japchae. A great new addition to the Charleston mix.

Tamashii

Japanese, Asian Fusion

Instagram: [@themisfitchef](#)

Find the black food truck with painted pink sakura flowers around town, serving up Japanese-style rice bowls filled with protein options of karaage (fried chicken), tonkatsu (fried pork cutlet), beef, shrimp, tofu or cauliflower.

Wicked Waffles

Desserts, breakfasts

Instagram: [@wickedwafflesfoodtruck](#)

Wicked Waffles offers twists of the breakfast staple with waffle pops, stuffed with sweet toppings like chocolate, bananas or Oreos.

This is only a small fraction of the trucks and trailers on the roads. For the full list of Charleston food on the move, head to streetfoodfinder.com.



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