

## Shareables

### BUTTER BOARD \$18.00

Seasonal flavored butters, fruit jams, dried fruits, toasted nuts, and grilled artisanal bread

### BUFFALO BITES \$14.00

Marinated free-range chicken breast lightly breaded, charred pineapple relish, served with house made ranch

### CHEESE & CHARCUTERIE \$20.00

Chef's selection of cheeses and meats, mixed nuts, sliced apples, jam, honey, fresh baked bread

### TRUFFLE FRIES \$11.00 GF

House cut fries, roasted garlic cloves, crispy sage and rosemary, truffle aioli, truffle sea salt

### SPINACH & FETA DIP \$12.00

Sautéed spinach and leeks, feta, cream cheese, grilled bread

### HEIRLOOM TOMATO & BURRATA

#### BRUSCHETTA \$18.00

Heirloom tomatoes, burrata, pesto, roasted garlic, cultured butter, grilled bread, tart cherry agrodolce, smoked sea salt

#### TUNA POKE NACHOS \$17.00

Ginger soy tuna topped with sesame seeds, fresh avocado, mango, cucumbers, radish, over a bed of house fried wonton's, topped with sriracha aioli and cilantro crema

#### CRISPY BRUSSELS SPROUTS \$11.00 GF

Chorizo, almonds, balsamic glaze

#### COCONUT SHRIMP \$14.00

Panko crusted shrimp, sweet chili aioli, grilled lemon, herb salad

#### PORK BELLY TACOS \$15.00

Sticky pork belly, watermelon pico de gallo, shredded fresh herb slaw, cilantro crema

## Entrées

### THE WHERE TO EAT CHARLOTTE



#### STAYCATION \$24.00

Grilled salmon with citrus lavender mango, sliced avocado, edamame salad (radicchio, edamame, carrots, scallions, mango, toasted sesame), jasmine rice

*Best paired with the Where to Eat Charlotte Summer Sunset Cocktail!*

#### BRAZILIAN STEAK FRITES \$24.00

Grilled skirt steak, chimichurri sauce, served with hand-cut truffle fries

#### MAHI MAHI \$26.00

Blackened Mahi Mahi, Spanish romesco, sauteed broccolini, roasted sweet potato

#### BANH MI BOWL \$18.00

Spiced pork belly, Hoisin BBQ sauce, pickled carrot ribbons, scallions, sliced kiwi, cilantro rice, avocado

### TRUFFLE CACIO E PEPE \$20.00

Bucatini pasta, fresh cracked tellicherry peppercorns, cultured butter, aged parmesan cheese, pecorino Romano, shaved truffle, toasted crostini

#### RIGATONI ALLA BUTTERA \$18.00

Italian sausage, prosciutto, peas, cherry tomato cream sauce, parmesan cheese

#### CAJUN SHRIMP SKEWERS \$26.00 GF

Cajun dusted jumbo shrimp, Nueske's bacon, fried green plantains, fresh avocado over a bed a cilantro pineapple rice, cilantro crema

#### POKE ME\* \$15.50

Seared tuna, jasmine rice, arugula, radishes, pickled carrot ribbons, pickled cucumbers, avocado, sesame seeds, poke sauce

#### STREET CAR\* \$14.50

Grass-fed steak, cilantro rice, black beans, roasted tomatoes, red bell peppers, sweet corn, avocado poblano dressing

## Salads

### FARMSTAND \$11.25 GF

Arugula, quinoa, roasted sweet potatoes, caramelized brussels sprouts & shallots, dried cherries, chopped pistachios, goat cheese, lemon vinaigrette

### MARKET CHOP \$11.50 GF

Artisan greens, alfalfa sprouts, radicchio, spiced pecans, cranberries, cucumbers, bruleed goat cheese, avocado, mint, honey balsamic vinaigrette

### MELON GARDEN GREENS \$11.25 GF

Arugula, alfalfa sprouts, watermelon, cherry tomato, radicchio, pickled onion, mint, basil, feta, honey balsamic vinaigrette

### WHAT ABOUT COBB\* \$11.95 GF

Kale, avocado, 6-minute egg, cherry tomatoes, blue cheese crumbles, Nueske's bacon, green goddess dressing

### ARTISAN KALE CAESAR \$11.00

Artisan greens, lemon massaged kale, shaved parmesan, house made croutons, Caesar dressing

#### PROTEINS

Chicken	+\$4.75	Salmon	+\$6.75
Steak	+\$5.75	Tofu	+\$3.50

#### DRESSINGS

Caesar Dressing	Honey Balsamic Vinaigrette
Green Goddess Dressing	Light Lemon Vinaigrette
Pear Vinaigrette	Avocado Poblano Dressing

## Sandwiches & Wraps

### BUFFALO CHICKEN SANDWICH \$15.00

Fried free-range chicken breast, apple slaw, house pickles, house ranch on a brioche bun

### SMASHED GOOD BURGER \$16.00

Two "smashed" grass-fed beef patties, house made pickles, onion jam, Salted Melon sauce, aged cheddar, on a toasted brioche

### SMASHED TURKEY BURGER \$15.00

Two "smashed" house made turkey patties, Swiss cheese, house made pickles, lettuce, tomatoes, garlic aioli, on a brioche bun

### PERFECT PESTO CAPRESE \$13.50

Free-range grilled chicken, fresh mozzarella, tomatoes, basil pesto, artisan greens, balsamic glaze drizzle, toasted baguette

### SANDWICHES AND WRAPS SERVED WITH A SIDE OF ARTISAN GREENS

### FIVE STAR STEAK\* \$14.50

Grass-fed steak, havarti, truffle mayo, caramelized onion jam, roasted tomatoes, arugula, squeezed lemon, pressed ciabatta bun

### GLOBE TROTTER \$13.50

Free-range grilled chicken, cilantro rice, grilled peppers and onions, fresh mozzarella, smashed avocado, fresh jalapeños, pressed garden spinach wrap

### SUPER CAESAR WRAP \$12.50

Free-range grilled chicken, lemon massaged kale, parmesan, croutons, Caesar dressing, pressed honey wheat wrap

#### SUBSTITUTE SIDE: +\$3.00

COUSCOUS WITH PESTO 	PASTA SALAD 
MINT WATERMELON SALAD GF 	FRENCH FRIES
BAKED POTATO SALAD GF	TRUFFLE FRIES (+5.00)

GF GLUTEN FREE  VEGETARIAN