

**EVENING FARE
 MENU**

MICO

**TUES. TO SAT.
 5:30-10PM**

PICADA

MEAT & CHEESE BOARD --- 24

Salchichón Salami, Country Pâté, Speck Ham, Rosie's Robiola,
 Asher Blue, Olives, Quince Paste, Sweet Drop Peppers

APERITIVOS

- SOUTH AMERICAN
 DIP & SPREAD TRIO 15**
 Avocado Guasacaca, Puré De Pallares Rojo,
 Crème De Ají Amarillo, Vegetables, Taro Root Chips
- QUEEN SCALLOP TIRADITO 18**
 Chilled Scallop Crudo, Aji Rocoto and Carrot
 Vinaigrette, Radish, Blistered Corn
- HEIRLOOM TOMATOES 13**
 Buttermilk Queso De Paraguay, Fava Beans,
 Aji Panca Caviar, Upland Cress, Agrodolce
- SWEET CORN & BUTTERNUT
 SQUASH SOUP 8**
 Vadouvan Spiced Almonds, Vanilla
 Coriander Oil, Smoked Paprika
- BISTEC ALEMÁN 15**
 Chilean Minced Beef Crudo, Recado Rojo,
 Carolina Quail Egg, Lime Aioli,
 Cassava Chicharrones
- BLUE CRAB & SHRIMP
 STUFFED CALAMARI 16**
 Wood Grilled Calamari, Aleppo Pepper
 Muhammara, Walnut and Orange
 Gremolata, Charred Lemon
- STRAWBERRY & PEACH SALAD 8**
 Tender Artisan Greens, Crushed Pistachios,
 Light Preserved Lemon Vinaigrette

ENTRADAS

- PAN ROASTED BLACK GROUPER 36**
 Heirloom Tomatoes, Sweet and Sour Peaches, Young
 Mustard Greens, Charred Red Onion, Leche De Tigre
- CAROLINA WHITE SHRIMP 26**
 House Milled Corn Polenta, Charred Baby
 Zucchini, Spotted Trotter Nduja, Shellfish Brodo
- CARAMELIZED QUEEN SCALLOPS 36**
 Jerusalem Artichokes, Broccoli Rabe,
 Roasted Heirloom Carrots, Preserved Lemon,
 Warm Harissa Vinaigrette Ras El Hanout
- DAY BOAT CATCH MKT PRICE**
 Atlantic White Fish, simply prepared and served
 with the freshest local ingredients in the season
- SIXTY SOUTH SALMON SKEWER 28**
 Dry Rubbed with Za'atar Spice, Coriander Labneh,
 Toasted Sesame Tahini, Seared a la Plancha
- OAK GRILLED JOYCE FARMS
 CHICKEN 22**
 Achoite Stained 1/2 Chicken, Roasted Asparagus,
 Heirloom Tomatoes, Peruvian Beans, Aji De Haucatay
- MERGUEZ SPICED LAMB 28**
 Oak Grilled Skewered Lamb Shoulder, Spiced with
 Chilies and Herbs, Coriander Labneh, Chermoula

ASADO Wood grilled over Oak, served with Chimichurri, Charred Pearl Onion, Roasted Garlic and 7 Spice	CORTES FINOS MKT PRICE Served with Truffle Blue Cheese Frites, Chimichurri and Bone Marrow Tallow
OJO DE BIFE 39 14 oz. Beef Ribeye	TUE. DRY AGED PRIME 14 OZ. KC STRIP
LOMO 42 8 oz. Beef Filet	THU. AMERICAN WAGYU 8 OZ FILET SNAKE RIVER FARMS & BUTTER POACHED LOBSTER
ENTRAÑA..... 29 10 oz. Skirt Steak	SAT. DRY AGED PRIME BEEF TOMAHAWK CHOP

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

SIDES

\$8 EA.

SMASHED SWEET PLANTAINS & COCONUT • BABY CARROTS & ZA'ATAR •
 TRUFFLE ROASTED MUSHROOMS • YUCA FRITA • BROCCOLI RABE AND PRESERVED LEMON •
 CRISP FINGERLING POTATOES & ASHER BLUE • HEIRLOOM TOMATOES & AGRODOLCE •
 CREAMY POLENTA

 K. GILBERT, *Executive Chef*



 W. THOMAS, *Chef de Cuisine*



WINES BY THE GLASS

COCKTAILS



MICO

Tito's, Thyme Syrup, White Muscadine, Cointreau

* 15 *

SUNNY IN CHARLOTTE

Bulleit Bourbon, Fresh Lemon and Lime Juices, Angostura Bitters, Cherry Juice

* 15 *

KESSLER MARGARITA

Exótico Reposado Tequila, Grand Marnier, Triple Sec, Fresh Juices

* 14 *

ROYAL DOG

Lillet Blanc, St. Germain's Elderflower, Ketel One Botanical Grapefruit & Rose, Lavender Powder

* 16 *

THE QUEEN

Beefeater, Lemon Juice, Egg White, Maraschino Juice

* 14 *

CAIPIRINHA

Cachaça, Lime, Agave Simple Syrup

* 13 *

ALOE MOJITO

Bacardi Rum, Mint Syrup, Aloe Vera Pearls, Lime Soda

* 15 *

TRADE STREET SANGRIA

Grey Goose Orange, White Muscadine, Mango, Pineapple Juice

* 14 *

IPAHELADA

Wicked Weed IPA, Lime Juice, Michael's Exotic Pepper, Grilled Pineapple and Mango, Celery Salt

* 14 *

APEROL SPRITZ

Aperol, Blanc de Blanc Cava, Seltzer

* 13 *

SPARKLING WINE

- Ana Codorniu Blanc De Blancs • Cava, Spain (187ML Split) 12
Moët & Chandon • Champagne, France (187ML Split) 18

WHITE WINE

- Senda Verde • Albariño, Spain 12
Baci Dolci Sweet Kiss • Moscato, Italy 12
Doña Paula • Chardonnay, Argentina 14
Kessler By Raymond • Chardonnay, Napa Valley 12
Chalk Hill Russian River Valley • Chardonnay, California 18
Whitehaven • Sauvignon Blanc, New Zealand 13
Candoni • Organic Pinot Grigio, Italy 14

ROSÉ

- Wölffer Estate • Finca Wölffer, Argentina 12
Miraval Studio • Provence, France 15

RED WINE

- La Posta Fazzio • Malbec, Argentina 14
Kessler By Raymond • Cabernet Sauvignon, Napa Valley 14
BenMarco • Cabernet Sauvignon, Argentina 16
Justin Paso Robles • Cabernet Sauvignon, California 18
Diora La Petite Grace • Pinot Noir, California 14
Predator Old Vine Lodi • Zinfandel, California 14
Zuccardi Q • Tempranillo, Argentina 15

DESSERT WINE

- Penfolds Club • Port, Australia 14
Feist • 20 Year Tawny, Portugal 20

CORAVIN BY THE GLASS

- Far Niente • Chardonnay, Napa Valley 35
Cheval de Andes by Château Cheval Blanc • Red Blend, Argentina 38
Catena Alta Historic Rows • Malbec, Argentina 25
Caymus • Cabernet Sauvignon, Napa Valley 28
Penner-Ash Estate • Pinot Noir, Oregon 30

CERVEZA

ON DRAFT

- Hop, Drop'n Roll • IPA • 7.2% • NoDa Brewing Company 8
Penguin Pils • Pilsner • 6% • Legion Brewery 8
Hornet's Nest • Hefeweizen • 5.4% • The Olde Mecklenburg Brewery 8
Pernicious • IPA • 7.3% • Wicked Weed Brewing 8
Fat Boy • Baltic Porter • 8.5% • The Olde Mecklenburg Brewery 8

BOTTLES

- Bud Light • Light Lager 6
Corona Extra • Lager 6
Stella Artois • Pilsner 7
Damm Daura • Gluten-free Lager 7
Guinness • Stout 7