

MIDDAY FARE
MENU



DAILY
11:00AM-2:00PM

APERITIVOS

- SOUTH AMERICAN
DIP & SPREAD TRIO 15**
Avocado Guasacaca, Puré De Pallares Rojo,
Crème De Aji Amarillo, Vegetables, Taro Root Chips
- 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

ENSALADAS

- YOUNG KALE, SPINACH &
ARUGULA SALAD 8/12**
Warm Chickpeas, Roasted Asparagus,
Quinoa, Shaved Seasonal Vegetables,
Spanish Sherry Vinaigrette
- FATTOUSH SALAD 8/12**
Baby Gem Lettuce, Heirloom Tomatoes, Cracked
Frecatrano Olives, Radish, Crisp Pita, Red Onion,
Persian Cucumber, Sumac Peppercorn Dressing
- STRAWBERRY & PEACH SALAD 8/12**
Tender Artisan Greens, Crushed Pistachios,
Light Preserved Lemon Vinaigrette



ENHANCEMENTS

- Joyce Farms Chicken Breast 7
- Carolina White Shrimp 9
- Sixty South Salmon Filet 10
- Wood Grilled Skirt Steak 11

PICADA

MEAT & CHEESE BOARD — 24
Salchichón Salami, Country Pâté, Speck Ham,
Rosie's Robiola, Asher Blue, Olives,
Quince Paste, Sweet Drop Peppers

***** SANDWICHES *****

Served with your choice of Fries or Simply Green Salad

- ROASTED TURKEY & BRIE CHEESE 14**
Slow Roasted Turkey Breast, 5 Grain Baguette, Apricot and Fig Chutney, Dijonaise, Tender Greens
- SMASH BURGER 16**
Beef Patties, Brioche Roll, Arugula, Tomato, Farm Egg Aioli, Campo Cheese, Smoked Bacon Tomato Jam
- ROSEMARY FUGAZZA & SHAVED PROSCIUTTO 16**
Capicola, Salumi, Tomatoes, Buffalo Mozzarella, Gem Lettuce, Pepperazzi Pepper, Olive Tapenade

ENTRADAS

- PAN ROASTED SUNBURST TROUT 18**
Quinoa Tabbouleh, Garden Herbs, Shaved Summer Squash, Tarragon Citrus Vinaigrette
- CAROLINA WHITE SHRIMP 19**
House Milled Corn Polenta, Charred Baby Zucchini, Spotted Trotter Nduja, Shellfish Brodo
- OAK GRILLED CHICKEN 18**
Achiote Stained Chicken Breast, Roasted Asparagus, Heirloom Tomatoes, Peruvian Beans, Aji de Huacatay

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

K. GILBERT, Executive Chef *****



***** W. THOMAS, Chef de Cuisine *****



WINES BY THE GLASS

COCKTAILS



MICO

Tito's Vodka, 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, <i>Spain</i>	(187ML Split)	12
Moët & Chandon • Champagne, <i>France</i>	(187ML Split)	18

WHITE WINE

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

ROSÉ

Wölffer Estate • Finca Wölffer, <i>Argentina</i>		12
Miraval Studio • Provence, <i>France</i>		15

RED WINE

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

DESSERT WINE

Penfolds Club • Port, <i>Australia</i>		14
Feist • 20 Year Tawny, <i>Portugal</i>		20

CORAVIN BY THE GLASS

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

***** CERVEZA *****

ON DRAFT

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

BOTTLES

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