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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

## ENTRADAS

### 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

### 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 28

Dry Rubbed with Za'atar Spice, Coriander Labneh,  
 Toasted Sesame Tahini, Seared a la Plancha

### OAK GRILLED JOYCE FARMS CHICKEN 22

Achoite Stained ½ Chicken, Roasted Asparagus,  
 Heirloom Tomatoes, Peruvian Beans, Aji De Haucaty

### MERGUEZ SPICED LAMB 28

Oak Grilled Skewer Lamb Shoulder, Spiced with  
 Chilies and Herbs, Coriander Labneh, Chermoula and  
 served with choice of side

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

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

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 K. GILBERT, Executive Chef \*\*\*\*\*



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 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

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\*\*\*\*\* CERVEZA \*\*\*\*\*  
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ON DRAFT

**Hop, Drop'n Roll** • IPA • 7.2% • *NoDa Brewing Company* 8  
**Druid Pils** • Pilsner • 6% • *Heist 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