

# Dinner

## Small Plates/ Noodles

**Avocado Crab Toast**..... 16  
Avocado, Lump Crab,  
Heirloom Tomatoes, Shaved  
Radish, Olive Oil, Chili Flakes

**Springer Mountain  
Farms Fried Chicken  
Steam Buns**..... 13  
House Dill Pickle Chips,  
Shaved Cabbage,  
Smoked Pimento Aioli

**Spicy Yellowtail  
Wonton Tacos**..... 16  
Yellowtail, Chili Oil,  
Pickled Shallots,  
Green Onions, Cilantro

**Rocco's Black Truffle  
Meatballs**..... 12  
Marinara Braised Meatballs,  
Black Truffle, Ricotta, Garlic  
Toast, Parmesan, Olive Oil

**Lump Crab Rangoon  
Spring Rolls**..... 14  
Blue Crab, Cream Cheese,  
Hydro Bibb, Cucumber,  
Sweet & Sour Dip

**\*Flat Iron Wagyu Beef  
& Lobster Carpaccio**..... 18  
Shaved Wagyu Beef,  
Poached Lobster,  
Chimichurri, Pickled Shallots,  
Arugula, Shaved Pecorino  
Romano, Lemon Zest

**Grilled Paleo Avocado**... 14  
Citrus Ponzu, Furikake Toast,  
Heirloom Tomatoes, Shiso,  
Sea Salt

**\*Ahi Poke Nachos**..... 16  
Tuna, Wontons, Pickled  
Red Onions, Jalapeños,  
Green Onions, Chili Aioli

**American Wagyu Short  
Rib Steamed Buns**..... 15  
Honey Crisp Apple  
& Celery Sunomono,  
Apple & Ginger Glaze,  
Cilantro

**Chorizo Stuffed Dates**.... 14  
Bacon-Wrapped,  
Tomato Aioli, Micro Herbs

**Crispy Tempura  
Rock Shrimp**..... 16  
Creamy Cloister  
Honey Glaze, Toasted  
Sesame Seeds

**Charlotte "Nachos"**..... 15  
Fresh Fried Potato Chips,  
Pimento "Fondue",  
Scallions,  
Applewood Bacon

## Salads

**Black Kale "Caesar"**..... 14  
Shaved Kale,  
Garlic Crouton, Pecorino,  
Burnt Lemon Dressing

**Chopped  
Chicken Salad**..... 14  
Chopped Napa  
Cabbage, Diced Mango,  
Grilled Chicken, Carrots,  
Snap Peas, Wontons,  
Lemongrass Vinaigrette

**\*The Wedge**..... 14  
Baby Iceberg, Cherrywood  
Bacon, Heirloom Tomatoes,  
Bleu Cheese, Crumbled  
Eggs, Stilton Bleu Cheese  
Dressing

**Rooftop House Salad**..... 14  
Baby Greens,  
Shaved Celery, Radish,  
Miso Dressing

**\*"Raw Bar"**..... MKT  
Served with Black  
Pepper Cocktail Sauce  
& Citrus Mignonette

## Large Sides

**Crispy Fried Brussels**..... 10  
Smoked Bacon, Pecorino,  
Apple Cider Vinegar

**Chicken Fried Rice**..... 10  
Mushroom, Broccoli,  
Red Pepper, Soy Beans,  
Farm Fresh Egg

**Charred Broccolini**..... 10  
Smoked Pimento Aioli

**Kung Pao Cauliflower**.... 10  
Peanuts, Green Onions

## Pizzas

**Pepperoni**..... 24  
Fennel Confit, Crushed  
Tomatoes, Provolone,  
Crushed Red Pepper,  
Parmesan

**Margherita**..... 23  
Dried Tomatoes, Fresh  
Tomatoes, Fresh  
Mozzarella, Olive Oil, Basil

**Mr. Fungi**..... 24  
Roasted Exotic Mushrooms,  
Asparagus,  
Brussels Sprouts, Truffle Oil

## Signature Entrees

**Springer Mountain Farms Coal Roasted  
Chicken Mac and Cheese** | 36  
Goat Cheese, Rigatoni, Rosemary

**Slow Braised American Wagyu Short Ribs** | 40  
Teryaki Lo Mein, Roasted Wild Mushrooms,  
Baby Bok Choy, Apple Syrup,  
Toasted Sesame Seeds

**\*Maine Diver Sea Scallops** | 38  
Cauliflower Puree, Lettuce Milk, Snap Peas,  
Caramelized Fennel, Parsley Oil

**\*Grilled Pork Chop** | 36  
Pineapple-Turmeric Glaze, Coconut Milk Risotto,  
Sweet Kabocha, Long Beans

**\*Butter Poached Lobster Mac & Cheese** | 42  
Lobster, Cognac Reduction, Goat Cheese,  
Brie, Parmesan, Rigatoni

**\*22 oz Bone-in Ribeye** | 55  
Grilled Broccoli, Arugula, Shishito Pepper Salsa

**\*Soy Glazed Salmon** | 33  
Wasabi Mashed Potatoes, Baby Arugula,  
Miso Dressing, Celery-Cucumber Sunomono

**\*10 oz Filet** | 50  
Hand Cut Filet, Raclette Potato Croquettes,  
Chimichurri

**\*Pepper Crusted Ahi** | 38  
Enoki Mushrooms, Shiso, Pistachio,  
Soybean Puree, Shishito Pepper

**Please inquire about our daily specials and private dining options.  
Please do not hesitate to ask Chef Rocco & Co.  
to prepare your meal "Fahren-lite® Style"**

*\* This item is served using raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or  
eggs may increase your risk of foodborne illness, especially if you have  
certain medical conditions. Keep it local by supporting area farms  
and companies to ensure the money stays in the Carolinas.  
We strive to use the freshest seasonal ingredients.*

*20% gratuity will be automatically added to parties of 8 or more.*

**Follow us on Instagram and Twitter @FahrenheitCLT**

Fahrenheit

FAHRENHEIT



PRESENTED BY CHEF ROCCO WHALEN & STAFF

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