

FAHRENHEIT

B R U N C H M E N U

EGGS

***"Eat Clean, Train Dirty" | 13.5**

Scrambled Egg Whites, Chicken Sausage, Tomato, Spinach, Rooftop Garden Basil

***Fried Chicken Benedict | 13**

Cheddar Biscuit, Shoyu Crème, Pineapple Papaya Marmalade

***King Crab Benedict | 18**

Dutch Harbor King Crab, Toasted Biscuit, Poached Egg, Kimchee Hollandaise

***Sunny Side Farms Baked Eggs | 10**

Cold Water Creek Grits, Ashe County Cheddar, Crusty Bread

BRUNCH FAVORITES

Duck Fat Cinnamon Rolls | 6.5

Bacon, Pecans and Raspberry

Bacon S'more Waffles | 14

Ohio Maple Syrup, Vanilla Butter

Cinnamon French Toast Crunch Casserole | 12.5

Vanilla Crème Anglaise, Maple Butter

Jumbo Cap'N Crunch Pancakes | 13

Vanilla Milk Reduction, Sugar

***Shrimp and Grits | 15**

Cold Water Creek Grits, Chorizo, Lobster Sauce, Pecorino

Apple Salad | 8

Honey Crisp Apples, Candied Walnuts, Arugula, Caramelized Shallot Dressing

SIDES

Toast | 2

Heritage Farms Bacon | 4

Breakfast Potatoes | 3

Mason Jar of Seasonal Fresh Fruit | 5

Ashe County Cheddar Biscuit | 3

Chicken Sausage | 6

Big Bowl of Cap'N Crunch & Milk | 5

TOAST & HANDHELDS

***Taylor Ham, Egg and Cheese | 7**

House Made Brioche, Ashe County Cheddar, Fries

***The "BAE" | 9**

Heritage Farms Bacon, Avocado & Eggs, Ashe County Cheddar, Multi-Grain

***Griddled Creekstone Farms Burger | 14**

Grand Cru Gruyere, Tomato Jam, Arugula, Heritage Farms Bacon, House Brioche

Add Egg | 15

EYE OPENERS

OG | 12

House Vodka, Lime, Ginger Beer

Alexis' Aviation | 15

Hendrick's Gin, Luxardo Maraschino Liqueur, Crème de Violette

Spicy Charlotte | 13

Absolut Vanilia Vodka, Jalapeño House Simple, Lime, Local Honey, Soda

Sweet Georgia Brown | 14

Bird Dog Peach Whiskey, Fresno Chillies

Mimosa | 7

Fresh Squeezed Orange & Cloister Honey or Strawberry & Thyme

Rolling Bloody Mary Bar | 7

Assorted House Mixes, Salt Rims, Garnishes, Vegetables and Pickles

Fresh Squeezed Juices | 4.5

Ask your server

(Full cocktail and wine list available)

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.

* 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.

FAHRENHEIT



PRESENTED BY CHEF ROCCO WHALEN & STAFF

222 South Caldwell Street | Charlotte, NC, 28202
