

FAHRENHEIT



All ON THE FLY dining charges are subject to a 20% service fee, \$2.50 delivery fee and applicable tax. Charges will appear on your room bill.



Like us on Facebook  
**FahrenheitCharlotte**



Follow us on Instagram and Twitter  
**@FahrenheitCLT**  
**www.ChefRoccoWhalen.com**

CHARLOTTE

# ON THE FLY DINING MENU

*On the fly dining is available during restaurant business hours:*

**Monday > Thursday** 4:00 pm > 11:00 pm

**Friday & Saturday** 4:00 pm > 1:00 am

**Sunday** 4:00 pm > 11:00 pm

FAHRENHEIT

## Small Plates/Noodles

### Springer Mountain Farms Fried Chicken Steam Buns | 14

House Dill Pickle Chips,  
Shaved Cabbage,  
Smoked Pimento Aioli

### Crispy Adobo Chicken Wings | 14

Pickled Fresno Chillies,  
Green Onion, Cracked  
Szechuan Pepper

### \*Maine Lobster & Crab Salad | 16

Celery, Lemon, Grilled  
Avocado, Flaky Sea Salt,  
Sweet Soy Glaze,  
Grilled Toast

### \*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

### \*PEI Red Curry Mussels | 15

Ginger, Lemon Grass,  
Basil, Cilantro, Coconut Milk,  
Sweet Potatoes

### \*Queen's Ramen | 16

Benton's Bacon,  
Florida Rock Shrimp,  
Spring Onions,  
Enoki Mushrooms,  
Ramen Noodles,  
Pork Dashi

### \*Sea Salt and Cracked Pepper Prawns | 16

Pickles, Chillies, Green  
Onion, Toasted Garlic,  
Sesame

## Salads

### BLT | 15

Applewood Smoked Bacon,  
Hydro Bibb, Heirloom  
Cherry Tomatoes,  
Parmesan Croutons

### Roasted Acorn Squash | 14

Siano Burrata, Toasted  
Chopped Hazelnuts,  
Maple Glaze

### Rooftop House Salad | 13

Baby Greens, Shaved Celery,  
Radish, Miso Dressing

### Springer Mountain Farms Shredded Chicken Salad | 16

Mint, Cilantro,  
Boston Leaf Lettuce, Lime,  
Vietnamese Sauce

## 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

### Slow Braised American Wagyu Short Ribs | 40

Teriyaki Lo Mein, Roasted Wild Mushrooms,  
Baby Bok Choy, Apple Syrup,  
Toasted Sesame Seeds

### \*Maine Diver Sea Scallops | 38

Butternut Squash Purée, Grape Seed Oil  
Roasted Calabaza, Toasted Pecans,  
Maple Glaze

### \*Grilled Pork Chop | 36

Pineapple-Turmeric Glaze, Coconut Milk Risotto,  
Sweet Kabocha, Long Beans

### Springer Mountain Farms Coal Roasted Chicken Mac and Cheese | 36

Goat Cheese, Rigatoni, Rosemary

### \*22 oz Bone-in Ribeye | 55

Grilled Broccoli, Arugula, Shishito Pepper Salsa

### Cold Water Lobster Pot Pie | 40

Sweet Baby Carrots, Parsnips,  
Fingerling Potatoes, Lobster Cognac Sauce

### \*Soy Glazed Salmon | 33

Wasabi Mashed Potatoes, Baby Arugula,  
Miso Dressing, Celery-Cucumber Sunomono

### \*10 oz Filet | 50

Steak Frites, Szechuan Peppercorn Sauce

### \*Pepper Crusted Ahi | 38

Cauliflower Carrot Purée, Crispy Sesame Haricot  
Verts, Cilantro, Garlic Chips

### \*Burger | 20

Wagyu Beef, Cherry Smoked Bacon, Arugula,  
Sliced Tomato, Gruyere Cheese, Pickle

## Beverages

### San Pellegrino | 6

### Fiji | 6

### Iced Tea- Sweetened or Unsweetened | 3.5

### Bottled Coke Products | 3

## Daily Dessert Specials Available

Inquire about selections and pricing

*\* 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.*