



CHARLOTTE

F
A
H
R
E
N
H
E
I
T

ON THE FLY BRUNCH MENU

CURBSIDE PICKUP & DELIVERY

Sunday: 11AM - 2PM

CALL 980.237.6718

SALADS

The Wedge | Baby Iceberg, Heritage Farms Bacon, Crumbled Egg, Heirloom Tomatoes, Bleu Cheese Crumbles, Stilton Bleu Cheese Dressing \$14

Rooftop House Salad | Baby Greens, Shaved Celery, Watermelon Radish, Miso Dressing \$14

HANDHELDS

Taylor Ham, Egg and Cheese | Taylor Ham Stacked High, Fried Egg, Ashe County Cheddar, House Brioche, Fries \$13

Griddled Creekstone Farms Burger | Grand Cru Cheddar, Heirloom Tomatoes, Arugula, Heritage Farms Bacon, House Brioche, Fries \$15

Spicy Chicken Katsu Sandwich | Sweet & Sour Pickles, Lettuce, Tomato, Motoyaki Mayo, House Brioche, Fries \$13

Lobster Grilled Cheese | Brie, Gruyere, Sourdough, Butter Poached Lobster, Fries \$16

BRUNCH FAVORITES

Trucker Breakfast | Two Eggs, Heritage Farms Bacon, Roasted Bliss Fried Potato Hash, Chicken Sausage \$14

Eat Clean, Train Dirty | Scrambled Egg Whites, Chicken Sausage, Heirloom Tomatoes, Spinach, Fresh Basil \$14

Shrimp & Grits | Coldwater Creek Grits, Chorizo, Lobster Cognac Reduction, Pecorino Romano, Green Onion \$15

SWEETS

Jumbo Cap'N Crunch Pancakes | Vanilla Milk Reduction, Sugar \$13

Churro Waffles | Deep Fried Belgian Waffle, Don Julio Caramel, Five Spice Butter \$14

SIDES

Heritage Farms Bacon | \$5

Breakfast Potatoes | \$4

Mason Jar of Seasonal Fresh Fruit | \$6

Chicken Sausage | \$6

Big Bowl of Cap'N Crunch or Cornflakes, Milk | \$7

Coldwater Creek Grits | \$7

CURBSIDE PICKUP LOCATED AT VALET ENTRANCE

DELIVERY WITHIN 5 MILES (\$15 MINIMUM & \$5 DELIVERY FEE)

** 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.*

Follow us on Instagram and Twitter @FahrenheitCLT

