

# ON THE FLY DINNER MENU

Monday - Sunday: 5PM - 10PM

FOR CURBSIDE PICKUP CALL 980.237.6718

## SMALL PLATES

- Crispy Tempura Shrimp** | Creamy Cloister Honey Glaze, Sesame \$18
- \*Dutch Harbor King Crab** | Garlic, Butter, Sea Salt, Lemon | MKT
- \*Raw Oysters** | Black Pepper Cocktail Sauce, Citrus Mignonette, Lemon | MKT
- Grilled Avocado** | Citrus Ponzu, Furikake Toast, Heirloom Tomatoes, Sea Salt \$14
- \*Ahi Poke Nachos** | Tuna, Wontons, Pickled Red Onions, Jalapeños, Green Onions, Chili Aioli \$16
- American Wagyu Short Rib Steamed Buns** | Honey Crisp Apple & Celery Sunomono, Apple & Ginger Glaze, Cilantro \$15
- Charlotte Nachos** | Fresh Fried Potato Chips, Pimento Fondue, Scallions, Applewood Bacon \$16
- Pork Belly Poutine** | Crispy Braised Pork Belly, Crinkle Cut Fries, Melted Cheddar Curds, Pork Gravy, Sour Cream, Bacon \$15
- Cajun Crab Cakes** | Jumbo Lump Crab Cakes, Sweet Corn Chowder, Bacon, Green Onions \$18
- Maui Onion Lobster Crunch** | Tempura Onion, Poached Lobster, Pickled Onions, Pimento Fondue \$22

## SALADS

- Rooftop House Salad** | Baby Greens, Shaved Celery, Watermelon Radish, Miso Dressing \$15
- Roasted Beet & Couscous Salad** | Crispy Israeli Couscous, Roasted Red Beets, Goat Cheese, Cucumbers, Cherry Tomatoes, Baby Mixed Greens, Balsamic Vinaigrette \$15
- The Wedge** | Baby Iceberg, Cherrywood Bacon, Heirloom Tomatoes, Bleu Cheese Crumbles, Stilton Bleu Cheese Dressing \$15

## SHAREABLE SIDES

- Crispy Fried Brussels** | Smoked Bacon, Pecorino, Apple Cider Vinegar \$12
- Vegetable Fried Rice** | Mushroom, Broccoli, Pepper, Soybean, Farm Eggs \$12
- Loaded Baked Potato** | Sour Cream, Whipped Butter, Bacon, Chive \$12
- Kung Pao Cauliflower** | Peanuts, Green Onions \$12

## PIZZAS (14 Inch)

- Pepperoni** | Fennel Confit, Crushed Tomatoes, Provolone, Crushed Red Pepper, Parmesan \$24
- Margherita** | Diced Tomatoes, Fresh Tomatoes, Fresh Mozzarella, Olive Oil, Basil \$23
- Mr. Fungi** | Roasted Exotic Mushrooms, Asparagus, Brussels Sprouts, Truffle Oil \$24
- Smoked Chicken Pizza** | White BBQ, Artichokes, Heirloom Tomatoes, Jack Cheese, Fontina, Caramelized Onions \$24

## HANDHELDS & BOWLS

- Spicy Chicken Katsu Sandwich** | Pickles, Lettuce, Tomato, Motoyaki Mayo, Brioche, Crinkle Fries \$13
- Lobster Grilled Cheese** | Brie, Gruyere, Sourdough, Butter Poached Lobster, Crinkle Fries \$16
- Smash Burger** | Two 4oz Beef Patties, American, Lettuce, Tomato, Brioche, BBQ Aioli, Crinkle Fries \$13
- Impossible Burger (Vegan)** | Impossible Burger, Lettuce, Tomato, Pickle, UnbelievaBun, Cilantro Avocado Sauce, Crinkle Fries \$13

## SIGNATURE ENTREES

- \*Hand Cut 10 oz Filet** | Mashed Potatoes, Mushroom Red-Eye Gravy, Braised Collard Greens \$55
- Slow Braised American Wagyu Short Ribs** | Teriyaki Lo Mein, Roasted Wild Mushrooms, Baby Bok Choy, Apple Syrup, Toasted Sesame Seeds \$40
- \*Seared Diver Scallops** | Celery Root Puree, Wild Appalachian Mushrooms, Tomato Relish \$38
- Springer Mountain Farms Roasted Chicken Mac & Cheese** | Goat Cheese, Rigatoni, Rosemary \$36
- \*Bone-in Pork Chop** | Braised Lentils, Swiss Chard, Apple Whiskey Bordelaise \$38
- Lobster Pot Pie** | Butter Poached Lobster Tail, Tarragon Cognac Reduction, Sweet Peas, Carrots, Puff Pastry \$42
- Harvest Vegetable Plate (Vegan)** | Roasted Sweet Potato, Turnips, Red Beets, Parsnips, Chimichurri, Pistachios \$28
- \*22 oz Bone-in Cowboy Ribeye** | Horseradish Cream Scalloped Potatoes, Asparagus, Bordelaise \$65
- Mediterranean Kofta** | Roasted Lamb Kofta, Cucumbers, Kalamata Olives, Red Onion, Cherry Tomatoes, Feta, Iceberg, Pita Bread, Tzatziki, Greek Dressing \$30
- \*Soy Glazed Salmon** | Sweet Eggplant, Charred Carrots, Red Onions, Shiitake Mushrooms, Red Bell Pepper, Buckwheat Soba Noodles, Sesame Seeds \$36

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## CURBSIDE PICKUP LOCATED AT VALET ENTRANCE

*\* 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.*

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