



CHARLOTTE

F A H R E N H E I T

DINNER MENU

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 \$18

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

- 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

SIGNATURE ENTREES

- *Hand Cut 10 oz Filet** | Mashed Potatoes, Mushroom Red-Eye Gravy, Braised Collard Greens \$59
- Slow Braised American Wagyu Short Ribs** | Teriyaki Lo Mein, Roasted Wild Mushrooms, Baby Bok Choy, Apple Syrup, Toasted Sesame Seeds \$44
- *Seared Diver Scallops** | Celery Root Puree, Wild Appalachian Mushrooms, Tomato Relish \$38
- Springer Mountain Farms Roasted Chicken Mac & Cheese** | Goat Cheese, Rigatoni, Oyster Mushrooms, Tomatoes, 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 \$38

DESSERT

- Red Velvet Brookie** | Red Velvet Brownie Cookie, Crushed Oreos, White Chocolate, Vanilla Ice Cream, Dark Chocolate Sauce \$12
- Spiced Creme Brûlée Cheesecake** | Torched Spiced Sugar, Brown Butter Sauce, Spiced Candied Pecans, Gingerbread Tuile \$13
- Lemon Poppyseed Crepe Cake** | Poppyseed Chiffon Cake, Mascarpone Creme, Lemon Curd, Blueberry Compote, Fresh Mint \$13
- Apple Fritter Bread Pudding** | Fried Cinnamon Roll Dough, Apple Compote, Caramel Sauce, Brown Sugar Crumble, Creme Anglaise \$12

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.

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