

FAHRENHEIT

SMALL PLATES				
Butter Poached Lobster Rolls Toasted Brioche, Japanese Cucumber	13			
All Day Heritage Farms Bacon (NC) Local Buttery Grits, Cloister Honey (NC)	11			
Chorizo Stuffed Dates Bacon, Tomato Aioli	12			
Confit Chicken Wings Garlic, Citrus, Scallions, Chillies, Parmesan	11			
Crispy Calamari Salad Miso-Vinaigrette, Kim Chee, Thai Sauce	10			
*Ahi Tuna Wontons Pickled & Candied Habanero, Mango	14			
Sweet Potato Biscuits Lobster & Neese's Sausage (NC) Gravy	12			
*Sashimi Ponzu Jelly	MKT			
Charlotte Nachos Pimento Fondue, Scallions, Crispy Bacon	15			
Crispy Cauliflower Capers, Pecorino, Chillies, Cider Reduction	9			
Local Cheese & Salumi Selections Chutney, Toast, Cloister Honey	MKT			
Crispy Vietnamese Chicken Spring Rolls Bibb, Pickled Cucumbers, Hong Kong Dipping Sauce	9			
SALADS		SIGNATURE ENTREES		
Fried Goat Cheese Local Pig Vinaigrette, Serrano-Cherry Tapenade, Pistachio Brittle	9.5	Kobe Beef Short Ribs Lo Mein, Teriyaki, Mushrooms, Napa Cabbage, Apple Syrup	39	
Lacinato Kale Lemon Vinaigrette, Croutons, Manouri	10.5	Carolina Pork Shank Creamy Mascarpone Grits, Roasted Broccoli, Jus	31	
*Good (Morning) Charlotte Brioche & Manchego Toast, Fried Egg, Frisee, Craft Beer Vinaigrette	12	*Seared Tuna Indonesian Wok Fried Rice, Green Curry	32	
Tega Hills (SC) Farm Greens Shaved Carrots, Cashew Candy, Miso Vinaigrette	8.5	King Crab Ramen Pork Belly, Hondashi Broth, Scallions, Mushrooms, Truffle	42	
Korean BBQ Beef Shaved Cucumbers, Rice Noodles, Carrot, Peanuts, Fish Sauce Vinaigrette	16	Butter Poached Lobster Mac/n/Cheese ODT, Brie, Parmesan	32	
TJ's Roasted Beets Whipped Cloister Honey, (NC), Frisee, Pistachios	11.5	Griddled Burger Lafrieda Beef, White Cheddar, Greens, Tomato Aioli, Grilled Onions, Frites	17	
		*Seared Scallops Cauliflower Puree, Roasted Cauliflower, Pomegranate, Arugula	29	
		18 oz Smoked Ribeye Salsa Verde, BBQ Carrots	42	
		*Wood Grilled Lamb Loin Heirloom Tomato, Cucumber, Feta, Calamata, Dill Vinaigrette, Frites	30	
		*45 Day Bone In Dry Aged Strip Steak Chillies, Pickled Shallots, Citrus, Fingerlings	MKT	
		*King Salmon Wasabi Mash Potatoes, Blood Orange, Saikyo Miso, Pickled Cucumbers	25	
		*Coffee & Mustard Crusted Pork Tenderloin Whipped Sweet Potatoes, Spinach, Maple, Macadamia	26	
		All signature items can "Surf" 4 oz Butter Poached Lobster Tail and/or 4 oz King Crab	13 14	
PIZZAS		SIDES		
Wild Mushroom Chèvre, Caramelized Onions, Roasted Garlic	17	Maine Lobster Mashed Potatoes	12	
Pepperoni Fennel, Parmesan & Chillies, Mozzarella	18	Pork Belly Fried Rice	8	
Margherita Roof-Dried Tomato, Mozzarella, Basil	16	Mash Du Jour	6	
Sausage Roasted Chicken, Bechamel, Fennel, Black Pepper, Mozzarella	20	Szechuan Green Beans	8	
		BBQ Grilled Carrots	10	

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.