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BRUNCH MENU

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

Granny Lisa's Fried Chicken and Waffles | Buttermilk Waffle, Fried Chicken, Compound Butter \$16

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

EYE OPENERS

Spicy Charlotte | Absolut Vanilla Vodka, Jalapeño, House Simple, Lime, Local Honey, Soda \$13

Sweet Georgia Brown | Bird Dog Peach Whiskey, White Peach Puree, Cranberry, Lemon, House Simple, Fresh Fresno Pepper \$14

Mimosa | Orange & Local Honey \$8

Kimchi Bloody Mary | Tito's Vodka, House Kimchi, NC Shrimp, Olive, Pickled Okra, Celery, Lemon \$10

Assorted Juices | Ask Your Server for Daily Selections \$4.5

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.

Follow us on Instagram and Twitter @FahrenheitCLT