

MIDDAY FARE
MENU



DAILY
11:00AM-2:00PM

APERITIVOS

- SOUTH AMERICAN
DIP & SPREAD TRIO**

15

Avocado Guasacaca, Puré De Pallares Rojo,
Crème De Aji Amarillo, Taro Root Chips
- ROASTED BEET & QUINOA SALAD**

13

Black Truffle Vinaigrette, Allium, Parmesan Tuile,
Frisee
- PORTUGUESE CALDO VERDE SOUP**

9

Linguica Sausage, Fingerling Potatoes, Local Kale
- IMPOSSIBLE MEATBALLS**

15

Kofta Spiced Impossible Meatballs, Stewed Chickpeas,
Tomatoes, Grilled Pita Bread, Coriander Tofu ‘Aioli’

ENSALADAS

- FRISEE AND HARICOT VERT**

8/12

Hard Boiled Egg, Baby Heirloom Tomatoes,
Warm Bacon Vinaigrette
- FATTOUSH SALAD**

8/12

Baby Gem Lettuce, Heirloom Tomatoes,
Cracked Frecatrano Olives, Radish, Crisp Pita,
Red Onion, Persian Cucumber,
Sumac Peppercorn Dressing
- FENNEL & STRAWBERRY SALAD**

8/12

Queso De Paraguay, Spiced Tempura,
Baby Tender Greens, Orange Vinaigrette



ENHANCEMENTS

- Joyce Farms Chicken Breast

8
- Carolina White Shrimp

12
- *Sixty South Salmon Filet

11
- Beef Tenderloin Tips

13

PICADA

MEAT & CHEESE BOARD — 26
Salchichón Salami, Smoked Duck, Serrano Ham,
Merry Goat Round, Asher Blue, Olives,
House Made Chutney, Sweet Drop Peppers

SANDWICHES

Served with your choice of Parmesan Dusted Fries or Simply Green Salad

- PERUVIAN CHICKEN SALAD SANDWICH**

14

Oak Grilled Chicken Salad, Pickled Green Tomatoes, Sweet Drop Peppers, Focaccia Roll
- *SMASH BURGER**

18

2 – 4 oz Patties, Brioche Roll, Arugula, Tomato, Black Truffle Sauce, Pickled Mushrooms, Provolone,
Apple Smoked Bacon
- *ARGENTINIAN CHEESESTEAK**

17

Provolone, Sweet Drop Peppers, Pickled Onions, Chimichurri Special Sauce

ENTRADAS

- *PAN ROASTED SIXTY SOUTH SALMON**

18

Jerusalem Artichokes, Broccoli Rabe, Roasted Heirloom Carrots, Preserved Lemon Harissa Vinaigrette
- CAROLINA WHITE SHRIMP**

19

House Milled Corn Polenta, Sunchokes, Young Greens, Spotted Trotter Nduja, Shellfish Brodo
- OAK GRILLED CHICKEN**

18

Achiote Stained Chicken Breast, Green Beans, Heirloom Tomatoes, Peruvian Beans, Aji de Huacatay

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

D. FERNANDES, *Executive Chef*



J. CHAPMAN, *Chef de Cuisine*



COCKTAILS



MICO

Strawberry Infused Tito's
Vodka, Licor 43, Passion Fruit,
Honey Syrup, Lemon

* 16 *

GRAND BO OLD FASHIONED

Elijah Craig 'Grand Bohemian',
Queen City 22' Private Barrel
Select Bourbon, Demerara,
Black Walnut Bitters

* 24 *

VALLE DE LA LUNA

Ketel One Grapefruit & Rose
Vodka, Elderflower, Aperol,
Lemon, Grapefruit, Egg White

* 18 *

FIGGY FASHIONED

Basil Hayden's Bourbon, Fig
Syrup, Orange Bitters,
Cinnamon

* 19 *

MADAME MARIPOSA

Butterfly Pea Tea Infused Larios
Gin, Simple, Lemon, Sparkling
Wine

* 16 *

PRACTICE WHAT YOU PEACH

1800 Silver Tequila,
Elderflower, Rose Syrup, Lemon,
Peach Pureé

* 17 *

ROSY REVIVER

Sipsmith Gin, Lo-Fi Dry
Vermouth, Cointreau, Rose
Syrup, Lemon

* 15 *

QUEEN CITY SPRITZ

Stoli Blueberry, Honey Syrup,
Lemon, Sparkling Wine

* 14 *

MONKEY BUSINESS

Monkey Shoulder Scotch,
Domain de Canton Ginger,
Maple, Lemon

* 17 *

KESSLER MARGARITA

Exótico Reposado Tequila,
Grand Marnier, Triple Sec,
Fresh Juices

* 15 *

WINES BY THE GLASS



SPARKLING WINE

Nicholas Feuillate (187mL) • Champagne • France	22
Perelada, NV • Cava • Spain	12

WHITE WINE

Whitehaven • Sauvignon Blanc • Marlborough, New Zealand	16
Quartz 'Green' • Sauvignon Blanc • Casablanca Valley, Chile	14
Terlato • Pinot Grigio • Friuli, Italy	14
El Porvenir 'Amauta' • Torrontés • Salta, Argentina	11
Chalk Hill • Chardonnay • California	18
Kessler by Raymond • Chardonnay • California	14

ROSÉ WINE

Studio • by Miraval • Provence, France	15
Calcu 'Gran Reserva' • Calchagua Valley, Chile	12

RED WINE

Viña Cobos 'Felino' • Malbec • Mendoza, Argentina	14
Clos de los Siete • Malbec Blend • Mendoza, Argentina	16
Honoro Vera • Garnacha • Calatayud, Spain	12
Aguijon de Abeja Obrera • Cabernet Franc • San Juan, Argentina	14
Kennedy Shah • Merlot • Yakima Valley, Washington	14
Sea Sun by Caymus • Pinot Noir • California	18
Timbre Winery, Opening Act • Pinot Noir • Monterey, California	16
Montes 'Alpha' • Cabernet Sauvignon • Valle de Colchagua, Chile	15
Hindsight Vineyards • Cabernet Sauvignon • Napa Valley, California	18
Kessler by Raymond • Cabernet Sauvignon • California	14

DESSERT WINE

Fattoria del Cerro 'Vin Santo' • Montepulciano, Italy	18
Penfolds Club 'Tawny' • Port • Australia	15
Château Saint-Vincent • Sauternes • Bordeaux, France	12

CORAVIN BY THE GLASS

Paul Hobbs • Pinot Noir • Russian River Valley, California	35
Catena Alta Historic Rows • Malbec • Mendoza, Argentina	25
Hall • Cabernet Sauvignon • Napa Valley, California	44
Alesia 'Rhys Vineyards' • Chardonnay • Santa Cruz Mtn, California	35
Far Niente • Chardonnay • Napa Valley, California	45

***** CERVEZA *****

ON DRAFT

Bohemian Citra • Juicy IPA • 7.0% • Service Brewing	9
Penguin Pils ∞ • Pilsner • 5.0% • Legion Brewing	8
Lucifest 'Oktoberfest' ∞ • Märzen Lager • 6.0% • Devil's Logic Brewing	8
Mountain Candy ∞ • IPA • 7.5% • Sycamore Brewing	9
Radio Haze ∞ • Hazy IPA • 6% • NoDa Brewing Company	8
White Zombie ∞ • White Ale • 5.3% • Catawba Brewing Company	8

BOTTLES

Bud Light • Light Lager	6
Corona Extra • Lager*	6
Stella Artois • Pilsner	7
Legion, Juicy Jay ∞ • Hazy IPA	8
NoDa, Hopsidasical ∞ • Hazy IPA	7
Guinness • Stout	7
St Paulie Girl, Non-Alcoholic • Lager	6

∞ Brewed in North Carolina