

BRUNCH MENU

The Charlotte
RESTAURANT & BAR

HAPPY HOUR
MONDAY-FRIDAY 4-7

BRUNCH COCKTAILS

APEROL SPRITZ 15 bubbles and Aperol	WHITE PEACH BELLINI 14 bubbles and white peach
SARTI SPRITZ 14 bubbles and Sarti	BLOODY MARY 16 vodka, bloody mix, blue cheese olives
HUGO SPRITZ 17 vodka, St. Germain, bubbles	MIMOSA 10 bubbles and oj
LIMONCELLO SPRITZ 16 Limoncello, simple, basil, bubbles	MIMOSAS FOR THE TABLE 35//60 1 or 2 bottles of sparkling, pick 3 (oj, cranberry, pineapple, grapefruit, pomegranate)

STARTERS

CHARRED ELOTE ON THE COB 16 lime, cotija, cilantro
CHARRED RIBEYE SKEWERS 🍴🍴 19 suya spiced, crushed peanut
CRAB FINGERS 🍴 25 garlic lemon butter or cajun butter
CALAMARI 16 olives, zucchini
WINGS 17 biryani spiced, citrus ranch
CRAB FRIED RICE 26 egg, carrots, sesame
SPINACH & ARTICHOKE DIP 20 salsa, sour cream, tortilla chips
CHARBROILED OYSTERS 25//48 6 or 12 oysters on the half shell, cajun butter or garlic lemon butter <i>ADD CRAB 12//24</i>

SANDWICHES

SERVED W/ FRIES	
SMASH BURGER 🍴 19 caramelized onion, pickles, jerk aioli, double patties, american cheese	
TURKEY CLUB 18 bacon, provolone, cajun mayo	
CHICKEN SANDWICH (GRILLED OR FRIED) 19 lettuce, tomato, onion, pickles, remoulade	
SALADS	
CAESAR 16 parmesan, cornbread croutons	
COBB 23 chicken, bacon, bleu cheese, eggs	
KALE 16 kale, nappa cabbage, candied walnuts, ricotta salata	

PASTA

SPAGHETTI & CATFISH 🍴 crispy fillet, spicy meat sauce, parmesan 29

TRUFFLE MAFALDINE roasted red pepper, truffle cream sauce 24

SPICY VODKA 🍴🍴🍴 aleppo, parmesan, breadcrumbs 24

ADD A PROTEIN

BLACKENED CHICKEN 10

CRISPY CHICKEN 10

BLACKENED SHRIMP 11

SALMON 13

STEAK 14

CRISPY CATFISH 11

BRUNCH

FRENCH TOAST 16 french toast, chantilly, strawberries, mint	CRAB CAKE BENEDICT 18 poached egg, brown butter hollandaise, texas toast, side salad
BREAKFAST FRIED RICE 20 egg, spicy beef sausage, sesame	SHRIMP & GRITS OR CRISPY CATFISH 32 blackened shrimp, andouille, cheesy grits
BREAKFAST SANDWICH 18 house beef sausage, bacon, egg, hash potatoes	STEAK & EGGS 32 chef's cut, 2 scrambled eggs, hash potatoes
AVOCADO TOAST 15 brown butter, cream cheese, crispy shallots, sourdough Egg Salad, Poached Egg, or Plain	SPICY LAMB CHOPS 🍴🍴🍴 48//65 4 or 6, chimichurri, asparagus
BUTTERMILK PANCAKES 15 Cinnamon Roll, or Plain, whipped topping, maple syrup	CHICKEN & CAVIAR 75 panko breaded nuggets, egg salad, creme fraiche

SIDES

FRIES 7

TRUFFLE FRIES 10

WHIPPED POTATOES 9

TURKEY BACON 6

BACON 6

HASH POTATOES 9

SWEETS

CEREAL MILK & COOKIES 12 sub ice cream for +2	SUNDAE 12
BANANA BREAD 12	BIRTHDAY CAKE 17 // 65

🍴 = denotes spice level

We are concerned for your well-being. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu. We kindly ask that you keep in mind our 90-minute reservation time, so we can warmly welcome all guests waiting to dine with us.

A 20% gratuity is added to parties of 6 or more. To accommodate all guests, parties larger than the original reservation will be seated separately.