

RESTAURANT CHARLOTTE

Autumn Weekend Lunch Menu

First Plates

Cortland Apple and Butternut Squash Soup

Apple spice cream
\$8

Today's Daily Soup

Prepared fresh every day
\$8

Speck Ham and Aged Cheese Board

Shaved Ham, Cave aged gruyere, poached pear, hazelnuts and dried fruits with bread sticks
\$15

Kaitafi Wrapped Shrimp

Over lime scents spaghetti squash, mint and jicama
\$14

Sandwiches

Classic Club Charlotte

Roasted turkey, bacon, lettuce, tomato, mayonnaise, root-vegetable chips
\$16

Grilled Rosemary Chicken Panini

Rosemary Marinated grilled chicken, smoked mozzarella, Arugula and olive spread on a pressed panini roll served with Pickled peppers and fresh-herb potato chips
\$17

Big Apple Sirloin Burger 10oz

Brioche roll, hand-cut French fries, house-made pickles
\$18

Salads

Classic Caesar Salad

Crispy hearts of romaine lettuce, Parmigiano-Reggiano dressing
\$12
+Grilled chicken \$5 add.
+Sliced skirt steak \$6 add.
+Grilled shrimp \$7 add.

The Autumn Charlotte Salad

Roasted beets, gala apples, endive, gorgonzola and spicy walnuts with a aged red wine vinaigrette
\$14

BLT Wedge Salad

Crisp Iceberg, smoked bacon, ripe tomato, blue cheese and crispy onions with a buttermilk dressing
\$17

Grilled Tuna Niçoise Salad

Charred, rare tuna, spring vegetables, white anchovies and Hard-boiled quail eggs drizzled with white balsamic vinaigrette
\$19

Main Plates

Ashley Farms Roasted Chicken

Roasted Mushroom and Pumpkin risotto
\$24

Fresh Rigatoni Pasta

With Shrimp, Roasted Tomato, Arugula and basil
\$22

Roasted King Salmon

Garam Masala, lump crab fried rice and broccolini
\$27

Grilled Flat Iron Steak

Chimichuri, yuka fries and avocado tomato salad
\$31

SIDE DISHES \$6

*Steamed Vegetables,
Black Bean and Corn salad
Pumpkin Risotto
Tangy Cabbage Salad,
Yuka Fries
Hand Cut Fries
Fresh Potato Chips*