

Charlotte's

WINE BAR & TAPAS

APERITIVO BITES

whipped ricotta	14	prosciutto & manchego with membrillo	17
local honey, cracked pepper, warm crostini		16 month aged & sweet quince paste	
charlotte's pimento cheese	14	tuna wonton bites	22
charlotte's recipe served with warm crostini		soy sesame marinated tuna tartare, sprouts, cucumber, wasabi crème fraîche M	
caviar deviled eggs ☆	26	burrata caprese	17
4 halves topped with caviar & chives		heirloom tomatoes, basil, balsamic glaze	
caviar blinis	25	marinated olives & nuts	11
4 blinis, crème fraîche, caviar		*contains pits	

OVEN FIRED TAPAS

charlotte's garlic shrimp ☆	22	roasted cauliflower	15
creole butter garlic shrimp, served nola style with crostini M		tahini drizzle, pomegranate, mint	
meatballs al forno ☆	18	stuffed mushrooms	13
san marzano tomato, parmigiano, basil, crostini		italian sausage, herbed breadcrumbs, pecorino	
baked brie en crouete ☆	19	hot artichoke dip	15
fig jam, toasted almonds, arugula, crackers		artichoke hearts, fresh parmesan, mayo, crostini	

FLATBREADS

margherita	17	mushroom & truffle	19
fresh mozzarella, tomato, basil		wild mushrooms, taleggio, arugula, truffle oil	
smoked salmon & crème fraîche	26	mediterranean veggie	17
crème fraîche, capers, red onion, lemon		roasted peppers, zucchini, feta, oregano, red onions, balsamic glaze	
soppressata & hot honey ☆	19		
spicy italian salami, ricotta, calabrian chili honey			

CRAFTED BOARDS

chef's charcuterie selection	30	smoked salmon board	25	artisan sardine board	28
cured meats, cheeses, seasonal accompaniments		crème fraîche, capers, red onion, lemon		pt. sardines in spiced olive oil, tomatoes in bv, crostini	

CAVIAR SERVICE

90 per 1 ounce tin

locally sourced caviar

DOLCI

seasonal gelato 12

charlotte's bananas foster 15

☆Charlotte's Picks

M Fresh Daily from Mt. Pleasant Seafood

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.