

Charlotte's

WINE BAR & TAPAS

APERITIVO BITES

whipped ricotta local honey, cracked pepper, warm crostini	\$10
prosciutto & manchego with membrillo 16 month aged & sweet quince paste	\$16
tuna wonton bites soy sesame marinated tuna tartare, sprouts, cucumber, wasabi creme fraiche M	\$18
burrata caprese heirloom tomatoes, basil, balsamic glaze	\$16
caviar deviled eggs ☆ 4 halves topped with caviar & chives	\$24
marinated olives* & nuts <i>*contains pits</i>	\$10

OVEN FIRED TAPAS

new orleans bbq shrimp ☆ creole shrimp, served nola style with toasted bread M	\$18
meatballs al forno ☆ san marzano tomato, parmigiano, basil	\$14
sausage in red wine conecuh, al sausage infused in red wine, crostini	\$14
stuffed mushrooms italian sausage, herbed breadcrumbs, pecorino	\$12
baked brie en croute ☆ fig jam, toasted almonds, arugula, crackers	\$15
roasted cauliflower tahini drizzle, pomegranate, mint	\$14

FLAT BREADS

margherita fresh mozzarella, tomato, basil	\$16	mushroom & truffle wild mushrooms, taleggio, arugula, truffle oil	\$18
smoked salmon & creme fraiche creme fraiche, capers, red onion, lemon	\$25	mediterranean veggie roasted peppers, zucchini, feta, oregano, red onions, balsamic glaze	\$16
soppressata & hot honey ☆ spicy italian salami, ricotta, calabrian chili honey	\$18	spanish flatbread zucchini, tomatoes, black olives, pine nuts	\$16

CRAFTED BOARDS

chef's charcuterie selection cured meats, cheeses, seasonal accompaniments	\$25	smoked salmon board creme fraiche, capers, red onion, lemon	\$22	artisan sardine board pt. sardines in spiced olive oil, tomatoes in bv, crostini	\$25
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CAVIAR SERVICE

\$90 per 1 ounce tin locally sourced by mashallberg farms

DOLCI

pistachio gelato	\$9
crème brûlée cheesecake	\$13

☆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.