

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

FLATBREADS

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

CRAFTED BOARDS

chef's charcuterie selection \$25 cured meats, cheeses, seasonal accompaniments	smoked salmon board \$22 creme fraiche, capers, red onion, lemon
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CAVIAR SERVICE

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

DOLCI

local chocolate truffles \$3.00 each
dark chocolate, cappuccino cheesecake,
bananas foster, raspberry

☆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.