

# 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**  
\*contains pits

\$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**  
fresh mozzarella,  
tomato, basil

\$16

**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**  
cured meats, cheeses, seasonal  
accompaniments

\$25

**smoked salmon board** **\$22**  
creme fraiche, capers,  
red onion, lemon

## 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.