

Charlotte City Club

LUNCH MENU

SUMMER 2018



SALADS AND SMALL PLATES

Corn and Crab Chowder

The City Club tradition finished with sherry

Ancient Grains

Rainbow quinoa, assorted stone fruit, avocado, pickled red onion, cucumber, lemon verjus vinaigrette

Beets

Roasted baby beets, candied pecan, citrus, chevre, fresh herbs, beet vinaigrette

Caesar Salad

Hearts of romaine, grilled focaccia, boquerones, marinated cherry tomato, shaved reggiano, Caesar dressing

Cobb Salad

City Club Cobb salad, butter lettuce, sweet corn, smoked bacon, heirloom tomato, marinated cucumber, grated farm egg, avocado, buttermilk herb dressing

Tomatoes

Assortment of heirloom tomatoes, mozzarella di bufala, fresh herbs, EVOO, 50 year balsamic vinegar

Frito Misto

Cornmeal dusted fried calamari and shrimp, lemon, pickled mustard seed aioli

Salad Addendum: *chicken, crab cake, steak*

We are happy to prepare your meal to your preferences.

Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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TWO HANDS

served with your choice of marinated cole slaw, french fries, sweet potato fries or fresh fruit

Fish Tacos

*Swordfish, marinated cabbage, carrot and cilantro slaw,
pickled red onion, lime crème fraiche, corn tortilla*

Burger

*City Club grass fed custom brisket and sirloin grind, farmhouse cheddar,
heirloom tomato, bacon onion jam, challah roll*

Panini

*Grilled chicken, prosciutto, roasted pepper, spinach, jarlsburg,
pressed on herbed focaccia bread*

Crab Cake

*Carolina crab cake, heirloom tomato, avocado, butter lettuce,
lemon and chervil aioli, challah roll*

BBQ

Pulled pork, Carolina gold BBQ sauce, marinated slaw, challah roll

MAIN COURSE

Shrimp and Grits

*Sautéed Carolina shrimp, Anson Mills coarse ground grits, leek,
charred peppers, cherry tomato, lemon basil butter*

Quail

Grilled quail, farro, spinach, fennel, peach chutney, aged sherry

Eat Your Veggies

*Grilled portabella mushroom, beefsteak tomato, marinated summer
squash and eggplant, goat cheese croutons, basil pesto*

Steak Frites

*Five peppercorn NY steak, herbed french fries, petite baby greens,
horseradish*

Salmon

*Wild king salmon, rainbow quinoa, braised kale, slow roasted tomato,
fennel, lemon fondue*

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