
CHARCUTERIE BOARD

Local and house cured meats, violet mustard, pickled vegetables, crostini 14/19

CRISPY PORK CRACKLINGS

Calabrian chili salt 8

CARNE CRUDA*

Charred lemon, pickled shimeji mushrooms, mustard seed 13

CRISPY PARMESAN POLENTA

Broccolini, poached egg, pickled chilies, saba 12

PERUVIAN CEVICHE*

Habanero, cilantro, sweet potato chip, red onion, lime juice 14

CRISPED PORK BELLY

Basil arancini, stonefruit mostarda, shaved radish 15

CHILLED POACHED LOBSTER

Red pepper gazpacho, fennel, watercress, smoked roe 24

FRISEE SALAD

Baby arugula, lardons, pears, poached egg, cracked black pepper 12

HEIRLOOM TOMATO + BURRATA

Focaccia, basil, aged balsamic, smoked salt 12

SCALLOPS*

Basil, sweet corn, fava beans, smoked pancetta 32

CORNISH HEN

Crispy Parmesan polenta, bell pepper agrodolce, pine nut salsa verde 28

PETIT FILET MIGNON 6 OZ

Truffle potato puree, garlic broccolini 38

BUTCHER BURGER*

Balsamic onion marmalade, roasted garlic aioli, smoked provolone, frico 16

ALL DAY BAR MENU

*These items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PINE NUT TART

Whipped mascarpone, apricot cranberry marmellata

10

OLIVE OIL CAKE

Infused pears, blood orange, honey gelato

10

illy ESPRESSO CHOCOLATE TORTE

Bourbon caramel, sour cherries, hazelnut gelato

10

BERRY + RICOTTA

Lavender honey, mint, boscotti crumble

10

BUTTERSCOTCH BUDINO

Salted caramel, shortbread cookies

10

ASSORTMENT OF GELATOS + SORBETS

Please ask your server for flavors

10

CHEESE BOARD

Seasonal local fruit jam, honeycomb, crostini

13/18

SEASONAL LE MERIDIEN SPARKLING BEVERAGES
REFRESCOS DE TEMPORADA

WITH A SOPHISTICATED ARRAY OF SPIRITED LIBATIONS, LE MERIDIEN SPARKLING ADDS A MODERN TWIST TO THE RITUAL OF COCKTAIL HOUR.

CON UNA SOFISTICADA LINEA DE LICORES, LE MERIDIEN SPARKLING AÑADE UN TOQUE MODERNO AL RITUAL DE LA HORA DEL COCTEL.

LA FLEUR DE POIRE

Muddled pear, gin, simple syrup, fresh lemon juice, pear cider

10

RASPBERRY MOJITO

Muddled lime, muddled raspberries, brown sugar, fresh mint, rum, Chambord, soda water

10

SPRING TEMPTATION

Apricot marmalade, vodka, apricot brandy, fresh lemon juice, Earl Grey tea, sparkling wine

10

CHARLOTTE SLING

Rum, orange juice, club soda, maple syrup, bitters

10

CRAFT ROOT BEER (NA)

6

CRAFT MEXICAN SODA (NA)

6

CRAFT GINGER BEER (NA)

6

RED**PINOT NOIR**

2012 A to Z, Willamette Valley, Oregon bottle 59 glass 15

PINOT NOIR

2011 Four Graces, Willamette Valley, Oregon bottle 73 glass 19

MERLOT

2010 BV Coastal Estates, California bottle 48 glass 12

MERLOT

2010 Franciscan, Napa Valley, California bottle 58 glass 15

CABERNET

2011 Matchbook, Lake County, California bottle 48 glass 14

CABERNET

2012 Justin, Paso Robles, California bottle 72 glass 20

CABERNET

2012 Rust en Vrede, South Africa bottle 88 glass 22

SYRAH

2010 Qupe, Central Coast, California bottle 68 glass 17

MALBEC

2012 Crios, Mendoza, Argentina bottle 44 glass 14

BLEND

2009 Barbera | Prunotto Barbera d' Asti, Italy bottle 60 glass 15

WHITE**SPARKLING**

Ca Furlan Prosecco, Veneto Region bottle 49 glass 14

SPARKLING

Brut Gruet, Albuquerque bottle 60 glass 17

SAUVIGNON BLANC

2012 Brancott, Marlborough, New Zealand bottle 44 glass 11

SAUVIGNON BLANC

2011 Stag's Leap Wine Cellars, Napa Valley bottle 70 glass 18

PINOT GRIGIO

2012 Barone Fini, Valdadige, Italy bottle 42 glass 11

CHARDONNAY

2012 La Chevaliere, Pays d'Oc, France bottle 43 glass 11

CHARDONNAY

2012 Sonoma-Cutrer, Russian River Valley bottle 66 glass 17

RIESLING

2011 Kung Fu Girl, Washington bottle 42 glass 11

RIESLING

2009 St. Urbans-Hof, Germany bottle 54 glass 14

AROMATIC WHITE

2011 Torrontes, Crios, Mendoza, Argentina bottle 44 glass 11

ABBEY DUBBEL

Abita Brewing Co. Abbey Ale, 22 oz., Louisiana, 8%

20

TRIPLE

Victory Brewing Golden Monkey, Pennsylvania, 9.5%

13

HEFEWEISEN

OMB Southside Weiss, Charlotte, 5.4%

8

AMBER

Triple C Brewing Smoked Amber, 22oz., Charlotte, 5.5%

26

PALE ALE

NODA Brewing Co. Jam Session, 16 oz. can, Charlotte, 5.1%

10

BROWN ALE

Dogfish Head Brewing Co. Indian Brown Ale, Delaware, 7.2%

11

BLONDE ALE

NODA Brewing Co. Cavu, 16 oz. can, Charlotte, 4.6%

10

BROWN ALE

Abita Brewing Co. Turbo Dog, Louisiana, 5.6%

10

WHEAT

Lagunitas Little Sumpin', California, 7.5%

10

BEERS

All pricing on this page includes tax.

PILSNER			IPA	
Abita Brewing Co. Purple Haze, Louisiana, 4.2%	10		Lagunitas Brewing Co. Maximus, California, 8.2%	11
PILSNER			IPA	
OMB Captain Jack, Charlotte, 4.8%	8		Lagunitas Brewing Co. Seasonal Daytime, California, 4.65%	11
PILSNER			IPA	
Victory Brewing Co. Prima Pilsner, Pennsylvania, 5.3%	10		Triple C Brewing IPA, 22 oz., Charlotte, 6.5%	26
DOPPLEBOCK			IPA	
Abita Brewing Co. Andygator, Louisiana, 8%	13		Triple C Brewing Babymaker Double IPA, 22 oz., Charlotte, 8.5%	39
ALTBIER			IPA	
OMB Copper, Charlotte, 4.8%	8		NODA Brewing Co. Hop, Drop n Roll, 16 oz. can, Charlotte, 7.2%	12
PORTER			IPA	
NoDa Coco Loco, Charlotte, 6.2%	12		Stone Brewing Co. Ruination, California, 8.2%	19
			IPA	
			Dogfish Head Brewing Co. 90 Minute IPA, Delaware, 9%	17

BEERS

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LAVENDER COSMO

House-infused lavender Skyy vodka, fresh lemon and lime juice, Triple Sec, simple syrup, cranberry juice 15

THE X-PERTISE

Muddled raspberries, Lillet Blanc, fresh lemon juice, honey simple syrup, Prosecco floater 14

MANDARIN

House-made mandarin Skyy vodka, simple syrup, fresh lemon juice, gin barrel aged orange bitters, Prosecco floater 15

MAD IRISHMAN

Jameson Irish Whiskey, Cassis, orange juice, fresh lemon juice, black walnut bitters, quail egg, dash of cinnamon 18

KUMQUAT SAZERAC

Redemption Rye, simple syrup, Sambuca, muddled kumquat, dash of allspice bitters 15

HANKY PANKY

Eagle Rare Whiskey, Fernet Blanca, orange bitters, simple syrup 16

NC NEGRONI

Campari, Sweet Vermouth, Barrel Rested Cardinal Gin, fresh lemon juice, orange marmalade, orange star peel 18

THE NEW SEDUCTION

Muddled blackberries, Topo Gin, fresh lemon juice, rosemary simple syrup, Dammann Earl Grey tea, Champagne floater 15

AIGRE-DOUX (SWEET + SOUR)

Skyy Vodka, pineapple simple syrup, St. Germain, Aperol, ruby red grapefruit juice, topped with soda 15

SPECIALTY COCKTAILS

AFTERNOON ON THE GREEN LAWN

Ketel One Vodka, strawberry simple syrup, muddled basil and strawberries, topped with soda 16

UPPER WESTSIDE DREAM

House-infused vanilla Skyy vodka, Bailey's, Godiva dark chocolate liqueur, cream 15

LE TRAIPISE

Grey Goose Vodka, Cointreau, grapefruit juice, Champagne floater 18

HUDSON REGATTA

Cardinal Gin, fresh lemon juice, honey simple syrup, rosemary 18

THE X-FACTOR

10 Cane Rum, muddled mint and ginger, fresh lime juice, simple syrup, ginger beer 14

THE X-TREME MARGARITA

Cuervo Gold Tequila, muddled cucumbers and jalapenos, fresh lemon and lime juice, orange juice 12

X-EDGAR ALLEN POE

Skyy Vodka, Pama Pomegranate, fresh citrus juice, hibiscus simple syrup 15

THE X-CEPTION

Hendricks Gin, St. Germain, muddled cucumbers, fresh lime juice, topped with soda 18

GINGER-MINT APHRODISIAC

Horny Goat Weed infused Skyy vodka, fresh lemon juice, ginger simple syrup, topped with soda 15