

APPETIZERS  
Salads & Appetizers

|  |    |
|--|----|
| FRISÉE SALAD   | 12 |
| Baby Arugula, Lardons, Pears,<br>Poached Egg, Cracked Black Pepper |    |
| SPRING GREENS  | 13 |
| Radish, Snap Peas, Prosciutto,<br>Meyer Lemon Vinaigrette          |    |
| ROMAINE HEARTS*  | 11 |
| Pepato, Cured Tomatoes,<br>Roasted Garlic Vinaigrette              |    |
| LOBSTER COCKTAIL   | 24 |
| Poached, Shelled, Chilled,<br>Red + Yellow Bell Peppers            |    |
| CRISPED PORK BELLY   | 15 |
| White Asparagus, Morels,<br>Pickled Ramp Salsa Verde               |    |
| SWEET ONION BISQUE   | 13 |
| Sourdough, Parmesan, Egg Yolk, Black Truffle                       |    |

CRUDOS  
A Selection of Raw Fish

|  |    |
|--|----|
| ESCOLAR *  | 15 |
| Snap Peas, Spring Onion, Meyer Lemon,<br>Coriander Oil                 |    |
| YELLOWFIN TUNA*  | 16 |
| Barolo Pickled Onions, Caperberries,<br>Celery Heart, Smoked Olive Oil |    |
| PERUVIAN CEVICHE*  | 14 |
| Habanero, Cilantro, Sweet Potato Chips,<br>Red Onion, Lime Juice       |    |
| CARNE CRUDA*   | 13 |
| Charred Lemon, Pickled Shimeji Mushrooms,<br>Mustard Seed              |    |
| SALMON*  | 13 |
| Fava Beans, Pickled Chilies,<br>Preserved Lemon, Basil                 |    |
| DIVER SCALLOP*   | 19 |
| Orange, Shaved Fennel, Toasted Pine Nuts,<br>Kalamata Olives           |    |

EVOKE  
DINNER

STEAKS & CHOPS  
USDA Prime &  
Certified Black Angus Beef

|                                      |
|--------------------------------------|
| 21-DAY DRY-AGED NY STRIP*   16 OZ—52 |
| BONE IN TENDERLOIN*   12 OZ—42       |
| PETIT FILET MIGNON*   6 OZ—34        |
| DOMESTIC LAMB CHOPS*   12 OZ—46      |
| RIBEYE*   16 OZ—48                   |
| NIMAN RANCH PORK CHOP*   20 OZ—39    |
| PORTER HOUSE*   40 OZ—84             |

ENTRÉES

|   |
|---|
| SEAFOOD BRODETTO   32   |
| Scallops, Mussels, Shrimp,<br>Roasted Tomato + Black Garlic Brodo   |
| SCALLOPS   32   |
| Cauliflower, Golden Raisins,<br>Cipollini Agrodolce, Barolo Vinegar |
| PORK TENDERLOIN   28  |
| Ndjua, Parsnip Puree, Romanesco,<br>Violet Mustard                  |
| CHICKEN   26  |
| Green Garlic Risotto, English Peas, Morels                          |

555 South McDowell Street  
Charlotte, North Carolina 28204

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

PASTAS  
Fresh House Made Pastas

|   |    |
|---|----|
| GNOCCHI   | 18 |
| Smoked Pancetta, Jumbo Lump Crab,<br>Bottarga             |    |
| CHITARRA ALLA CARBONARA                                   | 15 |
| Pancetta, Snap Peas, Pecorino Grand Cru,<br>Smoked Pepper |    |
| SPRING PEA AGNOLOTTI                                      | 16 |
| Lobster, Green Garlic, Truffle Butter                     |    |
| BUCATINI  | 18 |
| Beef Tenderloin, Madeira, Mushrooms,<br>Pine-Nut Crust    |    |
| SQUID INK TAGLIOLINI                                      | 16 |
| Bay Scallops, Garlic, Lemon, Chili                        |    |
| MINT PAPPARDELLE  | 15 |
| Braised Lamb, Fava Beans, Morels,<br>Ricotta Salata       |    |

SIDES  
Vegetables & Starch

|                          |   |
|--------------------------|---|
| TRUFFLE POMME FRITES     | 7 |
| TRUFFLE POTATO PUREE     | 8 |
| TOASTED FARRO            | 7 |
| GRILLED ASPARAGUS        | 7 |
| SEARED WILD MUSHROOMS    | 9 |
| BAKED CREAMED SPINACH    | 9 |
| SAUTEED HEIRLOOM CARROTS | 8 |
| GARLIC BROCCOLINI        | 7 |

Executive Chef Oscar LaFuente  
Chef de Cuisine Robert Reinken