

APPETIZERS

Salads & Appetizers

FRISÉE SALAD	12
Baby Arugula, Lardons, Pears, Poached Egg, Cracked Black Pepper	
HEIRLOOM TOMATO + BURRATA	12
Focaccia, Basil, Aged Balsamic, Smoked Salt	
ROMAINE HEARTS*	11
Pepato, Cured Tomatoes, Roasted Garlic Vinaigrette	
CHILLED POACHED LOBSTER	24
Red Pepper Gazpacho, Fennel, Watercress, Smoked Roe	
CRISPED PORK BELLY	15
Basil Arancini, Stonefruit Mostarda, Shaved Radish	
SWEET ONION BISQUE	13
Sourdough, Parmesan, Egg Yolk, Black Truffle	

CRUDOS

A Selection of Raw Fish

YELLOWFIN TUNA*	15
Cucumber Brodo, Chili Oil, Pickled Sweet Onion, Toasted Coriander	
PERUVIAN CEVICHE*	14
Habanero, Cilantro, Sweet Potato Chips, Red Onion, Lime Juice	
CARNE CRUDA*	13
Charred Lemon, Pickled Shimeji Mushrooms, Mustard Seed	
SALMON*	13
Horseradish Mascarpone, Pickled Shallots, Crispy Potatoes, Mint	
DIVER SCALLOP*	19
Orange, Shaved Fennel, Toasted Pine Nuts, 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

SEARED TUNA | 32

Farro, Shaved Fennel, Pickled Onions,
Citrus Vinaigrette

SCALLOPS | 32

Basil, Sweet Corn, Fava Beans, Smoked Pancetta

PORK TENDERLOIN | 28

Ndjua, Parsnip Puree, Baby Summer Squash,
Violet Mustard

CORNISH HEN | 28

Crispy Parmesan Polenta, Bell Pepper Agrodolce,
Pine Nut Salsa Verde

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, Bottarga	
RADIATORI	15
Braised Rabbit, Sweet Corn, Chanterelles, Summer Savory	
AGNOLOTTI	14
Fresh Ricotta, Baby Tomatoes, Saba, Basil	
BUCATINI	18
Beef Tenderloin, Madeira, Mushrooms, Pine-Nut Crust	
SQUID INK TAGLIOLINI	16
Bay Scallops, Garlic, Lemon, Chili	
SPACCATELI	14
Radicchio, Walnuts, Gorgonzola, White Pesto	

SIDES

Vegetables & Starch

TRUFFLE POMME FRITES	7
TRUFFLE POTATO PUREE	8
TOASTED FARRO	7
GRILLED ASPARAGUS	7
SEARED WILD MUSHROOMS	9
BABY SUMMER SQUASH	9
SAUTEED HEIRLOOM CARROTS	8
GARLIC BROCCOLINI	7

Executive Chef Oscar LaFuente
Chef de Cuisine Robert Reinken