CHARLES

FIRST COURSE

Yukon Gold & Celeriac Soup, Roasted Hazelnuts & Cinnamon Oil $10

Smoked Trout, Green Apples, Fennel & Black Pepper Crème Fraiche $14

Coriander Seared Tuna, Caper, Olive & Tomato Confit $17

Potato Gnocchi, Squash, Spinach & Pecorino Romano $16

Red Endive, Watercress, Dolce Gorgonzola, Sicilian Pistachios, & Pear $12

Grilled Octopus, Blood Orange, Fennel, Olives & Chilies $15

Grilled Lamb Skewers, Roasted Garlic & Mint Yogurt $ 16/25

SECOND COURSE

Braised Short Rib of Beef, Swiss Chard, Golden Raisin & Pine nuts $26

Grilled Herb Stuffed Whole Branzino, Broccoli Rabe & Lemon $29

Seared Duck Breast, Roasted Grapes & Escarole $29

Pan Roasted Chicken Charred Peppers, Marcona Almonds & Arugula $25

Seared Diver Scallops & Prawns, Fingerling Potatoes & Saffron Sauce $29

Charles Burger, Gruyere, Roasted Cipolini Onions & Hand Cut Pommes Frites $20

Pan Roasted Cod Fillet, Poached San Marizano Tomatoes & Cerignola Olives $25

Grilled Lamb Rack, Caponata & Pomegranate $35

Cast Iron New York Strip Steak, Roasted Tomatoes & Watercress $39

SIDE DISHES

Yukon Gold Potato Puree, Caramelized Onions & Roasted Hazelnuts $8

Roasted Fingerling Potatoes, Smoked Paprika & Herbs $8

White Polenta, Aged Goat Cheese $8

Roasted Mushrooms, Squash, Pancetta & Sage $8

Executive Chef John McAllister