

Charlotte

RESTAURANT & LOUNGE

FRUITS & GRAINS

Fruit Plate	18
Assorted Berries	17
Steel Cut Oatmeal <i>dried fruit, cinnamon-brown sugar, toasted seeds</i>	13
Greek Yogurt Parfait <i>gluten free granola, ellenos greek yogurt, berries, marcona almond</i>	16

BREAKFAST ENTRÉES

American Breakfast <i>two eggs any style, breakfast potatoes, choice of breakfast side, toast</i>	20
Avocado Toast <i>egg, tomato, feta, pickled onion, olive, everything spice, country wheat</i>	19
Dungeness Crab Toast <i>egg, avocado, pickled fresno chile, lemon, fried shallot, sourdough</i>	26
Eggs Bernard <i>two poached eggs, smoked salmon, avocado, sprouts, cilantro salsa verde, english muffin</i>	28
Cage-Free Omelet <i>breakfast potato, toast</i>	
<i>parisian ham, peppers, white cheddar</i>	22
<i>wild mushroom, kale, fontina</i>	20
<i>bacon, onion, gruyère</i>	22
Buttermilk Pancake <i>plain or blueberry, maple syrup</i>	18
Brioche French Toast <i>candied walnut, berries, maple syrup</i>	20

BREAKFAST SIDES

Protein		Breakfast Pastries	
<i>eggs</i>	4ea	<i>croissant</i>	7
<i>smoked bacon</i>	10	<i>blueberry muffin</i>	6
<i>pork sausage</i>	10	<i>cocoa nib banana bread</i>	6
<i>smoked salmon</i>	12		
Vegetables		Dairy & Fruit	
<i>breakfast potatoes</i>	6	<i>ellenos greek yogurt</i>	8
<i>tomatoes</i>	6	<i>seasonal fruit</i>	6
<i>avocado</i>	8	<i>berries</i>	6
		<i>banana</i>	5

Please inform us of any food allergies or special dietary requirements.

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

20% service charge is added to all guest checks. 85% of this service charge is distributed between our service staff members.

The remaining 15% is distributed between our hourly culinary employees responsible for the meal experience.

SIGNATURE COCKTAIL MENU

#loveforlotte 18
gin, lemon, blackberry, treveri sparkling

Rosemary & Rose Limonata 16
rosemary, rose, lemon

Peach Cup 16
peach, lemon, treveri sparkling

Jeju Island Tea 18
gin, lemon, thyme, earl grey

Mimosa 15
perricone orange juice, treveri sparkling

Bloody Mary 15
soju, kombucha, kimchi salt, lemon, onion, cornichon

WINES BY THE GLASS

SPARKLING

Treveri Cellars, *Blanc de Blancs, Yakima Valley, Washington, NV* 14/70

Pierre Sparr, *Rosé, Crémant d'Alsace, Alsace, France, NV* 18/90

Moët & Chandon, *Brut, Champagne, France, NV* 30/150

STILL

Avennia, *'Oliane', Sauvignon Blanc, Yakima Valley, Washington 2020* 16/80

Penner Ash, *Riesling, McMinnville, Oregon, 2017* 20/100

Ponzi, *Chardonnay, Willamette Valley, Oregon, 2017* 18/90

Peyrassol, *Rosé, Côtes de Provence, France, 2021* 14/70

Sass, *Pinot Noir, Willamette Valley, Oregon, 2019* 18/90

BEERS + CIDERS

Kloud, *Pilsner, South Korea* 8

Fremont, *'Sky Kraken', Pale Ale, Seattle, Washington* 10

Georgetown, *Bodhizafa IPA, Washington* 10

Seattle Cider Co, *Dry Hard Cider, Washington* 10

Clausthaler, *non-alcoholic lager, Germany* 8

SPIRIT FREE SELECTIONS

Café Umbria Coffee <i>regular or decaf, unlimited</i>	8	Juice <i>orange, ruby red grapefruit, apple cranberry, pineapple, tomato</i>	8 6
Espresso <i>regular or decaf</i>		Milk	6
<i>single</i>	6	<i>whole, low-fat, soy, almond, or oat</i>	
<i>double</i>	8		
Cappuccino or Latte	8	Bottled Spring Water	6/10
+ <i>chocolate, vanilla, caramel or peppermint</i>	2	<i>small / large</i>	
Loose Leaf Rishi Tea <i>jasmine green, china breakfast, earl grey, chamomile, ruby oolong, peppermint</i>	8	Bottled Sparkling Water	6/10
		<i>small / large</i>	