



500 W. 5<sup>TH</sup> STREET, CHARLOTTE, NC 28202  
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## the fondue menu

the cheese fondue

~~18~~  
**The Petite**

*Serves approximately 1-3 guests*

~~28~~  
**The Grande**

*Serves approximately 4-6 guests*

Imported Gruyere cheese blended with white wine, kirsch cherry brandy, garlic, and a 10-spice blend; served with house made croutons, apple slices, pretzels, and artisan bread.

### Additional Options:

- ~~4~~ Medley of Seasonal Vegetables
- ~~5~~ Guinness® beer-battered onion rings

## the chocolate fondue

~~18~~  
**The Petite**

*Serves approximately 1-3 guests*

~~28~~  
**The Grande**

*Serves approximately 4-6 guests*

A decadent hand-blended mixture of melted dark and milk chocolate; served with seasonal fruits, brownies, pretzels, and marshmallows.

### Add A Flavored Liqueur:

~~4~~

- |                          |                                      |
|--------------------------|--------------------------------------|
| Chambord – Raspberry     | Frangelico – Hazelnut                |
| Grand Marnier – Orange   | Tuaca – Citrus Vanilla               |
| Kahlua – Coffee or Mocha | Godiva – Original or White Chocolate |

## the warm bites

40 spiced hummus

~~9~~

Traditional hummus spiced with 40 different flavors served with roasted red peppers, olive salad, crumbled bleu cheese and plated with toasted coriander pita slices.

### spinach and artichoke dip

~9~

Fresh spinach and artichokes simmered in a Tuscan cream sauce and served with warm tortilla chips.

### pancetta & chicken flatbread pizza

~11~

Crispy flatbread prepared with a pesto base and a blend of asiago, parmesan, and mozzarella cheeses, lean pancetta, and tender roasted chicken breast.

### creole crab cakes

~13~

Oven-crusted crab cakes served over greens and tossed in a citrus vinaigrette accented with a Cajun peach remoulade.

### pork empanadas

~12~

Ground pork seasoned with a spicy brown sugar rub, sautéed with a black bean and corn relish, and wrapped in our house made chipotle empanada dough.

### kettle chips

~8~

Golden crisp kettle chips tossed with sea salt and black pepper, topped with blue cheese crumbles and minced bacon, and served with a brown sugar aioli sauce.

### bruschetta pomodoro

~9~

Pan-seared pancetta, kamali olives, and oven roasted roma tomatoes with fresh basil and garlic pesto atop toasted artisan bread and finished with an asiago and parmesan cheese blend.

### lamb lollipops

~13~

Tender lamb chops encrusted with a brown sugar and vanilla dry-rub, broiled and served with sweet potato medallions, and drizzled with a spicy demi-glaze.

## the soups

### crab & lobster bisque

~9~

Rich lobster bisque with whispers of sweet sherry and bites of jumbo lump Maryland crab, served warm in a crisp and buttery baked bread bowl.

### three bean bourbon & brown sugar chili

~8~

Three bean chili infused with brown sugar and a Tennessee bourbon reduction, served with fresh baked corn and green pepper muffin and topped with sour cream and cheese.

### french onion soup

~8~

Sweet caramelized red onions sautéed with a white wine reduction, topped with a crostini and swiss cheese toasted and served warm.

# the sliders

## **gourmet angus**

~9~

3 angus mini burgers with melted bleu cheese, caramelized onions, and a peppercorn Dijon.

## **spicy buffalo chicken**

~9~

3 grilled chicken sliders served with our spicy buffalo sauce.

## **carolina bbq chicken**

~9~

3 grilled chicken sliders served with our Carolina BBQ sauce.

## **combination trio**

~10~

An Angus mini burger, a spicy buffalo chicken slider, and a Carolina BBQ chicken slider.

# the cupcakes

Each selection comes in pairs, so mix and match!

~8~

## **detailed devils**

Red velvet cupcakes mounded with a rich white chocolate frosting.

## **cocoa cocoa**

Dark chocolate cupcakes laced with mild chocolate icing.

## **bugs bunny ®**

Walnut studded carrot cupcakes with light cream cheese frosting.

## **vanilla bean**

Classic yellow cake cupcakes topped with a light vanilla bean frosting.

## **strawcup berrycake**

Strawberry infused cupcakes laced with cream cheese frosting.

# the chef's selections

~9~

## **the american**

Classic apple pie infused with Apple Jack Brandy with a bourbon caramel sauce and serve with vanilla ice cream.

## **beribo peach crisp**

Delicate peach tart with a hint of brown sugar served warm and topped with cinnamon ice cream.

### **french quarter beignets**

Three delicately prepared beignets inspired by the traditions of the French Quarter; topped with powdered sugar and served with an accompaniment of cinnamon ice cream and a chocolate drizzle.

## **the classics**

~9~

### **charvista la crème**

Tahitian vanilla bean crème brulee coupled with raspberry sorbet & a crispy, citrus tuile.

### **pineapple...flipped out**

Flavorful pineapple upside-down cake served with a true caramelized pineapple.

un café

Tiramisu with espresso crème anglaise, chocolate-smoldered coffee beans and finished with rich cocoa powder.

## **the chocolate menu**

~10~

### **inside-out chocolate "covered" strawberries**

Six large sun-ripened strawberries filled with decadent dark chocolate and finished with a caramel drizzle.

~8~

### **pb & c**

Creamy peanut butter mousse layered between chocolate cake and chocolate cheesecake and topped with toasted peanuts.

~8~

### **s'mores platter**

Hershey's Milk chocolate, graham crackers, marshmallows, served with skewers and your own mini fire pit for toasting.  
Welcome back to your childhood!

## **the cheesecakes**

~8~

### **new yorker**

A silky, traditional New York cheesecake with a buttery graham cracker crust.

### **caramel pecan turtle**

Pecan brownie and caramel fudge swirl cheesecake, topped with caramel turtle pecans and a rich chocolate glaze.

### **white chocolate raspberry**

European white chocolate and raspberries added to a classic New York cheesecake with a chocolate cookie crust and finished with a raspberry glaze.

### **the big dipper**

The ultimate indulgence for any chocolate enthusiast. Our traditional New Yorker cheesecake dipped in melted milk chocolate.

## **the Layer cakes**

-8-

### **scarlet letter**

Red velvet cake filled and frosted with cream cheese and garnished with toasted pecans.

### **double-decker strawberry shortcake**

Southern traditional strawberry shortcake stacked with New York style cheesecake and finished with a rich strawberry glaze.

### **the victorian**

Three moist layers of rich chocolate cake stuffed with a dark chocolate mousse, enveloped with decadent chocolate butter cream icing.

*\* Free parking in Camden Cotton Mills parking deck. Valet parking available on Friday & Saturday nights.*

*\* Dress code on Friday & Saturday evenings is not merely based on articles of clothing, but rather on style and execution.*

*\* 18% gratuity added to parties of 6 or more.*