

CUSTOMSHOP

Handcrafted Food

starters

Cheese Board, daily selections. 16

Butter Lettuce, buttermilk blue, green goddess, apple, brioche. 10

Salt-Roasted Baby Beets, goat's milk yogurt, macadamias. 12

***Grouper Crudo**, passion fruit, chili aioli, mint oil. 14

***Salmon Belly**, kefir, spiced pecans, pear, lime, candied orange. 16

shared

Burrata di Bufala, Cheshire ham, pistachio pesto, sourdough. 16

Quail & Pork Terrine, house mustard, red onion, beets, apple butter. 14

***Beef Carpaccio**, horseradish, parmesan, lemon aioli, celery. 16

Pork Belly, cherry blossom shoyu, smoked peanuts, scallions. 16

Crispy Brussels Sprouts, apple cider reduction. 10

pastas

Ricotta Gnocchi, spicy pork sugo. 26

Pappardelle, veal bolognese, parmesan reggiano. 26

Orecchiette, fennel & orange pork sausage, broccoli. 28

Squid Ink Linguine, shrimp, spicy chorizo, tomato, mint. 28

main s

***Black Grouper**, apple-shallot purée, warm cider
& bacon vinaigrette. 28

***Crispy Duck**, candied savoy cabbage, beluga lentils, pear. 28

***Bistro Steak**, house steak sauce, frites & lemon aioli. 28

***Ribeye Deckle**, buttermilk blue cheese. 34

Open Tuesday — Saturday 5:00 PM-10:00 PM.

Questions? Like to make reservations? Interested in booking a private event?
Call 704-333-3396 or visit us at www.customshopfood.com

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Chef's Tasting Menu

Available Tuesdays, Wednesdays & Thursdays

ONE

*** Salmon Belly Crudo**
kefir, spiced pecans, candied orange.

Bidoli Sauvignon
2019 (Friuli) Sauvignon blanc.

TWO

Burrata di Bufala
pistachio pesto, Cheshire ham, sourdough.

Bénédicte & Stéphane Tissot 'Patchwork'
2015 (Arbois) Chardonnay.

THREE

Orecchiette
fennel & orange pork sausage, broccolini

Musto Carmelitano 'Maschitano' Rosso
2016 (Vulture) Aglianico.

FOUR

*** Bistro Steak**
house steak sauce, frites & lemon aioli

Clos Troteligotte 'K-nom' by Emmanuel Rybinski
2018 (Cahors) Malbec.

FIVE

Warm Onyx Chocolate Brownie
vanilla ice cream.

Saveiro 'Vento de Oeste'
NV. Barrel-aged Madeira.

\$50 per person

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Updated 1/19/21