

CUSTOMSHOP

Handcrafted Food

starters & shared

Cheese Board, daily selections. 16

Butter Lettuce, green goddess dressing, green apple, fresh herbs, buttermilk blue, brioche crouton. 12

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

***Tuna Crudo**, cherry blossom shoyu, hot smoked spicy peanuts, blood orange, scallions. 14

***Burrata di Bufala**, Cheshire ham, pistachio pesto, foccaccia. 16

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

Quail Saltimbocca, apple-shallot purée, demi glace. 18

Crispy Brussels Sprouts, apple cider reduction. 10

Frites, horseradish & lemon aioli. 8

pastas & mains

Cheese Ravioli, fall squash soffrito, smoked bacon, apple, turnips. 24

Pumpkin Balanzoni, venison sausage, sage, cream. 26

Crab Cappelletti, smoked bacon, roasted corn, mushrooms, soffrito. 26

Squid Ink Linguine, shrimp, spicy chorizo, mint. 26

Veal Schnitzel, roasted baby turnips, apple, mushroom demi. 26

***Yellowfin Tuna**, tomato-ginger jam, tempura UGF mushrooms, basil oil. 27

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

***Bistro Steak**, Diablo sauce, frites, horseradish & lemon aioli. 28

***Scallops a la Plancha**, butternut squash & mushroom risotto. 32

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

Open Tuesday-Thursday 5:00 PM-10:00 PM; Friday & Saturday 5:00 PM-11:00 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

*** Scallop Crudo**

Blood orange, hot-smoked peanuts, scallions.

Bidoli Sauvignon

2019 (Veneto) Sauvignon blanc.

TWO

Burrata di Bufala

Pistachio pesto, Cheshire ham, sourdough.

Avinyó Petillant Blanc

2019 (Penedés) Muscat, macabeo.

THREE

Potato Gnocchi

Venison sausage ragú.

Musto Carmelitano 'Maschitano'

2016 (Vulture) Aglianico.

FOUR

*** Bistro Steak**

Diablo sauce, frites.

Valle Reale 'Vignetto di Popoli'

2013 (Abruzzo) Montepulciano.

FIVE

Warm Onyx Chocolate Brownie

Vanilla ice cream.

Saveiro 'Vento de Oeste'

NV. Barrel-aged Madeira.

\$50 per person

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Updated 11/27/20