

# 800°

# WOODFIRED KITCHEN

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## CAROLINAS

## APPETIZERS

<b>BURRATA</b> <b>V</b> 14 Cherry tomato, pesto, wild arugula, grilled bread	<b>MEATBALLS</b> 14 Grass-fed beef, ricotta, tomato, pecorino, grilled bread
<b>SPREADS &amp; CRUDITÉ</b> <b>V</b> 15 Hummus, spicy feta spread, roasted eggplant dip, woodfired pita, crisp vegetables	<b>WOODFIRED SHRIMP SCAMPI</b> 18 Cherry tomatoes, garlic, basil, white wine, grilled bread
<b>TRUFFLE</b> <b>V GF</b> 12 <b>FONDUE FRIES</b> Crispy garlic fries, truffle pecorino cheese dip	<b>CALIFORNIA ARTICHOKE</b> <b>V</b> 16 Jumbo artichoke, lemon butter, pecorino <i>Subject to seasonal availability</i>
<b>SHISHITO PEPPERS</b> <b>VG GF</b> 10 Woodfired, sesame tahini	<b>CAULIFLOWER</b> <b>VG</b> 12 Woodfired whole cauliflower, golden beet tahini
<b>CRAB CAKE</b> 21 Fresh snow crab, creole remoulade, pea tendrils, lemon	<b>UD'S WOODFIRED WINGS</b> 16 Oven roasted (not fried), creamy blue cheese ranch dip <b>SMOKY BARBECUE   800 SIGNATURE   ORIGINAL BUFFALO</b>

## SALADS

*Add roast chicken +\$6, woodfired salmon\* +\$8  
or shrimp +\$8 to any salad*

<b>GORGONZOLA</b> <b>V</b> 14 Butter lettuce, candied walnuts, cranberries, gorgonzola, chives, sherry vinaigrette	<b>TWENTY DOLLAR</b> <b>VG GF</b> 20 <b>COMPLETE SALAD</b> Quinoa tabbouleh, Tuscan kale, garbanzos, avocado, cherry tomatoes, sweet corn, cucumbers, lemon tahini <i>Includes your choice of protein: woodfired salmon or roasted chicken</i>
<b>PERFECT CAESAR</b> 13 Anchovy & garlic dressing, parmigiano, toasted croutons	<b>800° CHOPPED SALAD</b> <b>GF</b> 15 Tri-color greens, salami, fontina cheese, garbanzos, cherry tomatoes, pepperoncini, oregano vinaigrette
<b>MARIO'S</b> <b>V GF</b> 16 <b>GREEK SALAD</b> Vine-ripened tomatoes, peppers, cucumber, red & white onions, feta, Greek olives, wild oregano	



*Locally procured produce, poultry & meat woodfired to perfection*



## PIZZAS

**ASK ABOUT CREATING YOUR OWN PIZZA!**

*Substitute caulipower crust **GF** +\$4 or Good Planet vegan cheese **VG** +\$3  
Make any pizza *incarcerado* for +\$2*

<b>MARGHERITA</b> <b>V</b> 14 Fresh mozzarella, Neapolitan tomato, parmigiano, provolone, basil, extra virgin olive oil	<b>BBQ CHICKEN</b> 18 Smoked provolone, fresh mozzarella, BBQ sauce, peppadews, red onion, cilantro
<b>TARTUFO</b> <b>V</b> 21 Bianca, truffled pecorino, arugula, wild mushrooms, roasted garlic, fresh mozzarella	<b>HONEY BADGER</b> 17 Spicy soppressata, Calabrian chile, wildflower honey
<b>CARNI</b> 19 Italian sausage, all-natural pepperoni, smoky bacon, rosemary ham	<b>*SMOKED SALMON PASTRAMI</b> 24 Everything spice crust, crème fraiche, red onions, capers, dill
<b>DOUBLE PEPPERONI</b> 17 Crispy pepperoni & spicy soppressata on our classic margherita	<b>SAUSAGE &amp; PEPPERS</b> 17 Peppadews, Italian sausage, caramelized onions
<b>PROSCIUTTO &amp; BURRATA</b> 21 Margherita, prosciutto di parma, creamy burrata cheese	<b>ZUCCA</b> 17 Rosemary oil, roasted butternut squash, caramelized onions, crispy bacon

*\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness, especially if you have certain  
medical conditions.*

20% gratuity added for parties of 6 or more.

**V** vegetarian **VG** vegan **GF** gluten free

## ENTRÉES

<b>*STEAK FRITES</b> 29 Marinated hanger steak, French fries, roasted shallot jus	<b>HALF ROAST CHICKEN</b> <b>GF</b> 25 Fingerling potatoes, broccolini, Peruvian sauce
<b>DOUBLE CRAB CAKE</b> 34 Fresh snow crab, creole remoulade, pea tendrils, lemon	<b>*FILET MIGNON</b> 42 Petite cut & woodfired, tempura mushrooms, potato purée, truffle-Chianti reduction
<b>*WOODFIRED SALMON</b> <b>GF</b> 29 Lemon-caper citronette, quinoa tabbouleh	<b>HONEYCOMB LASAGNA</b> 28 Oven baked "little packets", bolognese, castelmagno bechamel, Neapolitan tomato
<b>*THE "ALL AMERICAN" BURGER</b> 18 Dry-aged beef, lettuce, tomato, onion, American cheese, ketchup, secret sauce, French fries	<b>*DWADE'S WOODFIRED BURGER</b> 19 Dry-aged beef, bacon jam, caramelized onion, aged white cheddar, roasted garlic aioli, French fries
<b>UD'S FRIED CHICKEN SANDWICH</b> 18 Natural chicken breast, butter lettuce, tomatoes, dill pickles, garlic aioli, UD's Calabrian chili glaze, French fries	

## SIDES

<b>FRENCH FRIES</b> <b>V GF</b> 8 Herb seasoned, ketchup	<b>BROCCOLINI</b> <b>VG</b> 8 Lemon citronette
<b>CHEF CARRON'S</b> <b>V</b> 8 <b>MAC &amp; CHEESE</b> Hand picked artisanal aged white cheddar, fontina cheese, crispy panko crust	<b>POTATOE PURÉE</b> <b>V</b> 8 Golden potatoe purée, butter, sea salt <i>Sour cream &amp; chive or plain</i>
<b>QUINOA TABBOULEH</b> <b>V</b> 8 Herbs, tomato, lemon	<b>FINGERLING POTATOES</b> <b>V GF</b> 8 Herb roasted fingerling potatoes
	<b>THE GREENS</b> <b>V</b> 8 Locally procured fresh greens, lemon vinaigrette, freshly grated parmesan cheese

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