

800°

WOODFIRED KITCHEN

CAROLINAS

APPETIZERS

(RC) Rosemary infused ciabatta, custom made for 800° by Amélie's Bakery

RC BURRATA V 15	RC MEATBALLS 15
Cherry tomato, pesto, wild arugula, grilled bread	Grass-fed beef, ricotta, tomato, pecorino, grilled bread
SPREADS & CRUDITÉ V 17	WOODFIRED SHRIMP SCAMPI 21
Hummus, spicy feta spread, roasted eggplant dip, woodfired pita, crisp vegetables	Cherry tomatoes, garlic, basil, white wine, grilled bread
TRUFFLE V GF 14	CALIFORNIA ARTICHOKE V 17
FONDUE FRIES	Jumbo artichoke, lemon butter, pecorino
Crispy garlic fries, truffle pecorino cheese dip	<i>Subject to seasonal availability</i>
SHISHITO PEPPERS VG GF 12	CAULIFLOWER VG 15
Woodfired, sesame tahini	Woodfired whole cauliflower, golden beet tahini
CRAB CAKE 23	DT'S WOODFIRED WINGS 17
Fresh sweet red crab, creole remoulade, pea tendrils, lemon	Oven roasted (not fried), creamy blue cheese ranch dip

SMOKY BARBECUE | 800 SIGNATURE | ORIGINAL BUFFALO

SALADS

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

GORGONZOLA V 14	TWENTY DOLLAR VG GF 20
Butter lettuce, candied walnuts, cranberries, gorgonzola, chives, sherry vinaigrette	COMPLETE SALAD
PERFECT CAESAR 15	Quinoa tabbouleh, Tuscan kale, garbanzos, avocado, cherry tomatoes, sweet corn, cucumbers, lemon tahini
Anchovy & garlic dressing, parmigiano, toasted croutons	<i>Includes your choice of protein: woodfired salmon, shrimp or roasted chicken</i>
MARIO'S V GF 18	800° CHOPPED SALAD GF 17
GREEK SALAD	Tri-color greens, salami, fontina cheese, garbanzos, cherry tomatoes, pepperoncini, oregano vinaigrette
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 cauliflower crust **GF** +\$4 or Good Planet vegan cheese **VG** +\$3
Make any pizza *incarcerado* for +\$2

MARGHERITA V 15	BBQ CHICKEN 20
Fresh mozzarella, Neapolitan tomato, parmigiano, provolone, basil, extra virgin olive oil	Smoked provolone, fresh mozzarella, BBQ sauce, peppadews, red onion, cilantro
TARTUFO V 22	HONEY BADGER 20
Bianca, truffled pecorino, arugula, wild mushrooms, roasted garlic, fresh mozzarella	Spicy soppressata, Calabrian chile, wildflower honey
CARNI 22	*SMOKED SALMON PASTRAMI 24
Italian sausage, all-natural pepperoni, smoky bacon, rosemary ham	Everything spice crust, crème fraîche, red onions, capers, dill
DOUBLE PEPPERONI 18	SAUSAGE & PEPPERS 18
Crispy pepperoni & spicy soppressata on our classic margherita	Peppadews, Italian sausage, caramelized onions
PROSCIUTTO & BURRATA 22	ZUCCA 18
Margherita, prosciutto di parma, creamy burrata cheese	Rosemary oil, roasted butternut squash, caramelized onions, crispy bacon
QUATTRO FORMAGGI V 17	
Bianca, mozzarella, smoked provolone, gorgonzola, fontina, wildflower honey	

*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) Handmade brioche, custom made for 800° by Amélie's Bakery

*STEAK FRITES 34	HALF ROAST CHICKEN GF 28
Marinated coulotte/ top sirloin steak, French fries, roasted shallot jus	Fingerling potatoes, broccolini, Peruvian sauce
DOUBLE CRAB CAKE 36	*FILET MIGNON 45
Fresh sweet red crab, creole remoulade, pea tendrils, lemon	Petite cut & woodfired, Calabrian chile truffle reduction, rosemary fingerling potatoes, broccolini
*WOODFIRED SALMON GF 32	HONEYCOMB LASAGNA 28
Lemon-caper citronette, quinoa tabbouleh	Oven baked "little packets", bolognese, castelmagno bechamel, Neapolitan tomato
B *THE "ALL AMERICAN" BURGER 18	B *QC'S WOODFIRED BURGER 20
Dry-aged beef, lettuce, tomato, onion, American cheese, ketchup, secret sauce, French fries	Dry-aged beef, bacon jam, caramelized onion, aged white cheddar, roasted garlic aioli, French fries
B FINNEGAN'S FRIED CHICKEN SANDWICH 20	
Natural chicken breast, butter lettuce, tomatoes, dill pickles, garlic aioli, Calabrian chili glaze, French fries	

SIDES

FRENCH FRIES V GF 8	BROCCOLINI VG 8
Herb seasoned, ketchup	Lemon citronette
CHEF CARRON'S V 10	POTATO PURÉE V 10
MAC & CHEESE	Golden potato purée, butter, sea salt
Hand picked artisanal aged white cheddar, fontina cheese, crispy panko crust	<i>Sour cream & chive or plain</i>
QUINOA TABBOULEH V 8	FINGERLING POTATOES V GF 10
Herbs, tomato, lemon	Herb roasted fingerling potatoes
	THE GREENS V 8
	Locally procured fresh greens, lemon vinaigrette, freshly grated parmesan cheese

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