

Locally procured produce, poultry & meat woodfired to perfection

## APPETIZERS

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

<b>RC BURRATA V</b> 15 Cherry tomato, pesto, wild arugula, grilled bread	<b>RC MEATBALLS</b> 15 Grass-fed beef, ricotta, tomato, pecorino, grilled bread
<b>SPREADS &amp; CRUDITÉ V</b> 17 Hummus, spicy feta spread, roasted eggplant dip, woodfired pita, crisp vegetables	<b>RC WOODFIRED SHRIMP SCAMPI</b> 21 Cherry tomatoes, garlic, basil, white wine, grilled bread
<b>TRUFFLE V GF FONDUE FRIES</b> 14 Crispy garlic fries, truffle pecorino cheese dip	<b>CALIFORNIA ARTICHOKE V</b> 17 Jumbo artichoke, lemon butter, pecorino <i>Subject to seasonal availability</i>
<b>SHISHITO PEPPERS VG GF</b> 12 Woodfired, sesame tahini	<b>CAULIFLOWER VG GF</b> 15 Woodfired whole cauliflower, golden beet tahini
<b>CRAB CAKE</b> 23 Fresh sweet red crab, creole remoulade, pea tendrils, lemon	<b>DT'S WOODFIRED GF WINGS</b> 17 Oven roasted (not fried), creamy blue cheese dip <b>SMOKY BARBECUE   800 SIGNATURE   ORIGINAL BUFFALO</b>

## PIZZAS

ASK ABOUT CREATING YOUR OWN PIZZA!

Substitute cauliflower crust GF +\$4 or Good Planet vegan cheese VG +\$3  
Make any pizza incarcerated for +\$2

<b>MARGHERITA V</b> 15 Fresh mozzarella, Neapolitan tomato, parmigiano, provolone, basil, extra virgin olive oil	<b>BBQ CHICKEN</b> 20 Smoked provolone, fresh mozzarella, BBQ sauce, peppadews, red onion, cilantro
<b>TARTUFO V</b> 22 Bianca, truffled pecorino, arugula, wild mushrooms, roasted garlic, fresh mozzarella	<b>HONEY BADGER</b> 20 Spicy soppressata, Calabrian chile, wildflower honey
<b>CARNI</b> 22 Italian sausage, all-natural pepperoni, smoky bacon, rosemary ham	<b>*SMOKED SALMON PASTRAMI</b> 24 Everything spice crust, crème fraîche, red onions, capers, dill
<b>DOUBLE PEPPERONI</b> 18 Crispy pepperoni & spicy soppressata on our classic margherita	<b>SAUSAGE &amp; PEPPERS</b> 18 Peppadews, Italian sausage, caramelized onions
<b>PROSCIUTTO &amp; BURRATA</b> 22 Margherita, prosciutto di parma, creamy burrata cheese	<b>ZUCCA</b> 18 Rosemary oil, roasted butternut squash, caramelized onions, crispy bacon
<b>QUATTRO FORMAGGI V</b> 17 Bianca, mozzarella, smoked provolone, gorgonzola, fontina, wildflower honey	<b>THE THADDEUS</b> 24 800° signature sweet and spicy base, fried chicken, smoked provolone, red onion, peppadews

\*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.

We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur.

20% gratuity added for parties of 6 or more.

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

## SALADS

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

<b>GORGONZOLA V GF</b> 14 Butter lettuce, candied walnuts, cranberries, gorgonzola, chives, sherry vinaigrette	<b>TWENTY DOLLAR VG GF COMPLETE SALAD</b> 20 Quinoa tabbouleh, Tuscan kale, garbanzos, avocado, cherry tomatoes, sweet corn, cucumbers, lemon tahini <i>Includes your choice of protein: woodfired salmon, shrimp or roasted chicken</i>
<b>PERFECT CAESAR</b> 15 Lemon, garlic & anchovy dressing, parmesan, homemade croutons	<b>800° CHOPPED SALAD GF</b> 17 Tri-color greens, salami, fontina cheese, garbanzos, cherry tomatoes, pepperoncini, oregano vinaigrette
<b>MARIO'S V GF GREEK SALAD</b> 18 Vine-ripened tomatoes, cucumber, sweet baby peppers, red & white onions, feta, Greek olives, wild oregano, red wine vinaigrette	

## ENTRÉES

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

<b>*STEAK FRITES GF</b> 34 Marinated coulotte/ top sirloin steak, French fries, roasted shallot jus	<b>HALF ROAST CHICKEN GF</b> 29 Fingerling potatoes, broccolini, Peruvian sauce
<b>DOUBLE CRAB CAKE</b> 36 Fresh sweet red crab, creole remoulade, pea tendrils, lemon	<b>*FILET MIGNON GF</b> 45 Petite cut & woodfired, Calabrian chile truffle reduction, rosemary fingerling potatoes, broccolini
<b>*WOODFIRED SALMON GF</b> 32 Lemon-caper citronette, quinoa tabbouleh	<b>HONEYCOMB LASAGNA</b> 28 Oven baked "little packets", bolognese, castelmagno bechamel, Neapolitan tomato
<b>B *THE "ALL AMERICAN" BURGER</b> 18 Dry-aged beef, lettuce, tomato, onion, American cheese, ketchup, secret sauce, French fries	<b>B *QC'S WOODFIRED BURGER</b> 20 Dry-aged beef, bacon jam, caramelized onion, aged white cheddar, roasted garlic aioli, French fries
<b>B FINNEGAN'S FRIED CHICKEN SANDWICH</b> 20 Natural chicken breast, butter lettuce, tomatoes, dill pickles, garlic aioli, Calabrian chili glaze, French fries	<b>NANA GLORIA'S MEATLOAF (circa 1975, Los Angeles CA)</b> 28 Free range beef & Italian sausage, seasoned to perfection, roasted purple sweet potato mash, shallot demi-glace
<b>THE JAMES GF</b> 35 Fresh woodfired Red Snapper, seared kale, roasted zucchini, haricot vert, lemon thyme vinaigrette	

## SIDES

<b>FRENCH FRIES VG GF</b> 8 Herb seasoned, ketchup	<b>BROCCOLINI VG GF</b> 8 Lemon caper citronette
<b>CHEF CARRON'S V MAC &amp; CHEESE</b> 10 Hand picked artisanal aged white cheddar, fontina cheese, crispy panko crust	<b>POTATO PURÉE V GF</b> 10 Golden potato purée, butter, sea salt <i>Sour cream &amp; chive or plain</i>
<b>QUINOA TABBOULEH VG GF</b> 8 Herbs, tomato, lemon	<b>FINGERLING POTATOES GF</b> 10 Herb roasted fingerling potatoes
<b>ROASTED PURPLE SWEET POTATO</b> 12 Woodfired with extra virgin olive oil, rosemary, thyme, salt & pepper, dot of sour cream & fresh herbs	<b>THE GREENS V GF</b> 8 Locally procured fresh greens, lemon vinaigrette, freshly grated parmesan cheese
<b>HARICOT VERTS V GF</b> 8 Blanched & sautéed with olive oil, garlic, shallots & white wine, topped with gorgonzola	<b>BRUSSEL SPROUTS GF</b> 12 Bacon jam & honey balsamic vinaigrette
	<b>ZUCCHINI VG GF</b> 8 Woodfired with salt & pepper, extra virgin olive oil

**WOODFIRED  
KITCHEN**  

---

**CAROLINAS**

