

CAROLINAS

LUNCH

APPETIZERS

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

- RC BURRATA V** 15
Cherry tomato, pesto, wild arugula, grilled bread
- SHISHITO PEPPERS VG GF** 12
Woodfired, sesame tahini
- CREAMY HUMMUS VG** 11
Cherry tomatoes, cucumber & warm pita, fresh herbs
- TRUFFLE V GF FONDUE FRIES** 14
Crispy garlic fries, truffle pecorino cheese dip
- CALIFORNIA ARTICHOKE V** 17
Jumbo artichoke, lemon butter, pecorino
Subject to seasonal availability

- RC MEATBALLS** 15
Grass-fed beef, ricotta, tomato, pecorino, grilled bread
- DT'S WOODFIRED GF WINGS** 17
Oven roasted (not fried), creamy blue cheese dip
SMOKY BARBECUE | 800 SIGNATURE | ORIGINAL BUFFALO
- CAULIFLOWER VG GF** 15
Woodfired whole cauliflower, golden beet tahini
- CRAB CAKE** 23
Fresh sweet red crab, creole remoulade, pea tendrils, lemon

SALADS

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

- PERFECT CAESAR** 15
Lemon, garlic & anchovy dressing, parmesan, homemade croutons
- TWENTY DOLLAR VG GF COMPLETE SALAD** 20
Quinoa tabbouleh, Tuscan kale, garbanzos, avocado, cherry tomatoes, sweet corn, cucumbers, lemon tahini
Includes your choice of protein: woodfired salmon, shrimp or roasted chicken
- GORGONZOLA V GF** 14
Butter lettuce, candied walnuts, cranberries, gorgonzola, chives, sherry vinaigrette

- 800° CHOPPED SALAD GF** 17
Tri-color greens, salami, fontina cheese, garbanzos, cherry tomatoes, pepperoncini, oregano vinaigrette
- MARIO'S V GF GREEK SALAD** 18
Vine-ripened tomatoes, cucumber, sweet baby peppers, red & white onions, feta, Greek olives, wild oregano, red wine vinaigrette



Locally procured produce, poultry & meat woodfired to perfection



SANDWICHES

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

Additional sides for +\$3

- RC CHICKEN BACON RANCH MELT** 19
Rotisserie chicken, bacon, cheesy garlic bread, peppadews, arugula, herb ranch
choice of side
- RC ITALIAN** 19
Soppressata, chicken, chopped lettuce, herb ranch, pepperoncini, fontina cheese, tomato & oregano vinaigrette
choice of side

- RC MEATBALL PARM** 19
Grass-fed beef, cheesy garlic bread, oregano, parm, tomato sauce
choice of side
- RC AVOCADO + HUMMUS VG V** 15
Creamy hummus, avocado, arugula, heirloom tomatoes, tahini, cucumber, pita bread
choice of side

- B FINNEGAN'S FRIED CHICKEN SANDWICH** 20
Natural chicken breast, butter lettuce, tomatoes, dill pickles, garlic aioli, Calabrian chili glaze, French fries
- B *QC'S WOODFIRED BURGER** 20
Dry-aged beef, bacon jam, caramelized onion, aged white cheddar, roasted garlic aioli, French fries

- B *THE "ALL AMERICAN" BURGER** 18
Dry-aged beef, lettuce, tomato, onion, American cheese, ketchup, secret sauce, French fries

PLATES

1. CHOOSE YOUR PLATE PROTEIN

- Roasted chicken **QTR 24 HLF 29**
- Woodfired salmon **32**

2. CHOOSE YOUR 2 SIDES

- Fingerling potatoes **GF**
- Sweet corn & cherry tomato **VG GF**
- Farm greens **V GF**

3. CHOOSE A SAUCE

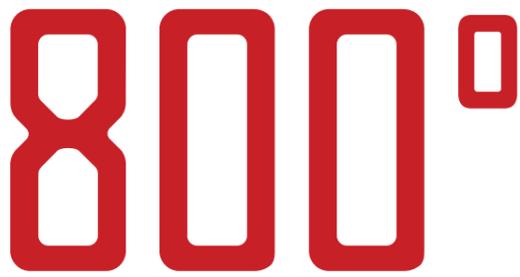
- Quinoa tabbouleh **VG GF**
- French fries **VG GF**
- Broccolini **VG GF**
- Peruvian green sauce
- Lemon tahini
- Herb ranch
- BBQ

*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



LUNCH

CAROLINAS

SPECIALTY PIZZAS

Cauliflower Crust +\$4, make any pizza with vegan cheese +\$3, make any pizza incarcerated for +\$2

QUATTRO FORMAGGI v 17 Bianca, mozzarella, smoked provolone, gorgonzola, fontina, wildflower honey	PROSCIUTTO & BURRATA 22 Margherita, prosciutto di parma, creamy burrata cheese	SAUSAGE & PEPPERS 18 Peppadews, Italian sausage, caramelized onions	ZUCCA 18 Rosemary oil, roasted butternut squash, caramelized onions, crispy bacon
TARTUFO v 22 Bianca, truffled pecorino, arugula, wild mushrooms, roasted garlic, fresh mozzarella	DOUBLE PEPPERONI 18 Crispy pepperoni & spicy soppressata on our classic margherita	BBQ CHICKEN 20 Smoked provolone, fresh mozzarella, BBQ sauce, peppadews, red onion, cilantro	HONEY BADGER 20 Spicy soppressata, Calabrian chile, wildflower honey
TROPICALE 17 Margherita with ham, roasted Hawaiian pineapple	CARNI 22 Italian sausage, all-natural pepperoni, smoky bacon, rosemary ham		

CREATE YOUR OWN PIZZA

1. CHOOSE YOUR BASE

Cauliflower Crust +\$4, make any pizza with vegan cheese +\$3, make any pizza incarcerated for +\$2

MARGHERITA v 15 Fresh mozzarella, Neapolitan tomato, parmigiano, provolone, basil, extra virgin olive oil	BIANCA v 12 White pie (no sauce), fresh mozzarella, parmigiano, garlic, oregano, olive oil	VERDE v 15 Green pie (pinenut-basil pesto), fresh mozzarella, aged parmigiano
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2. SELECT ADD-ONS

We suggest a maximum of 2-3 add-ons per pizza

PROTEINS +\$2

Anchovies	Rosemary ham
Smoked bacon	Pepperoni
Chicken	Italian sausage
Beef meatballs	Spicy soppressata

VEGETABLES v +\$1

Avocado	Kalamata olives	Basil pesto
Sweet corn	Caramelized onions	Pineapple
Roasted garlic	Raw red onions	Pine nuts
Fresh jalapeños	Pepperoncini	Butternut squash
Roasted mushrooms	Green bell peppers	Cherry tomatoes
	Peppadew peppers	Sun-dried tomatoes

CHEESES v +\$2

Feta	Truffle pecorino +\$3
Fontina	Smoked provolone
Gorgonzola	Ricotta

FREE EXTRAS

Oregano • Chiles • Garlic

3. SELECT OPTIONAL FINISHES

Added AFTER baking to ensure ingredient integrity

Arugula +\$1 • Prosciutto +\$3 • Burrata +\$3 • Honey (free)

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