

EVOKE

BBQ PORK CRACKLING smoked air/ sweet bbq dust/ beer mustard	6
MAPLE GLAZED CORNBREAD bacon/ green onion	6
VEGETABLE BASKET locally sourced vegetables/ pickled/ Esauce	9
ROMAINE WEDGE crispy pork cake/ white bbq/ onion escabeche/ crackling crumb/ sliced radish	9
BAKED OYSTERS* pepato cheese/ herb breadcrumbs/ garlic	11

MUSHROOM BOUILLABAISSE bison reduction/ goat curd/ cornmeal crumble	11
CAROLINA GOLD RICE GRITS perigord truffle/ roquefort foam/ chive dust	12
ROASTED CARROTS honey glazed/ sherry/greek yogurt	7
BRAISED GREENS kombu/ house relish/cider vinegar	6
TAJIN FINGERLINGS e-sauce/ house relish	7

SCOTCH EGGS heritage pork/ middleground quail egg/ white bbq	9
CHARRED OCTOPUS rosemary air/ crispy potato/ romesco aioli	14
STEAMED SHELLS perry lowe apple cider/ spicy chorizo/ house relish	12
SHRIMP PO' BOY BITES bao pillows/ cornmeal tempura/ house pickle remoulade	12
FOIE SKILLET amaretto/ seasonal fruit/ truffle butter/ brioche	16
SEAFOOD STACK squid ink pasta/ blue crab/ shrimp/ parmesan breadcrumbs	16
GLAZED SPARE RIBS cheerwine glaze/ sweet and sour peppers/ smoked shoyu	14

	Small / Large
COUNTRY FRIED STEAK wagyu flatiron/ market salad/ cider vinaigrette/ bison gravy/ rice grits	20/35
SEARED FLUKE hazelnut spread/ lemon lime beurre noisette/ toasted cacao seed	18/27
BISON STROGANOFF porcini spacetelli/ goat cheese crema/ wild mushrooms	12/18
MOJO GUINEA HEN scotch egg/ frisee slaw/ heirloom carrot/ white bbq foam	16/24
NY STRIP 8oz / 16oz expertly aged 35 days/ tajin fingerlings/ e-sauce	20/35

*These items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

EVOKE

KINDERED SPIRiT

monte negro amaro/ bulleitt bourbon/ spiced syrup
angostura bitters

FLAMING FIGUrE

acholado pisco/ green chartreuse/ lime/ fig preserve
habanero syrup/ rhubarb bitters

CHILLAdA

OMB southside weiss/ milagro reposado/ pepper juice
grapefruit/ tajin salt rim

BERRY PERFECT

doc porters vodka/ blueberry compote/ lemon
basil simple/ grand marnier

Hi TAi

queen charlotte carolina rum/ lime juice/ orgeat
coconut foam/ almond

LIGHT MY FirE

milagro reposado/ ginger syrup/ strawberry/ agave
black lava salt

WINE BY THE GLASS

WHITES

SPARKLInG

Astoria Prosecco, Veneto 8/30

PINOT GRIGiO

2012 Barone Fini, Valdadige, Italy 8/30

SAUVIGNON BLAnC

2012 Whitehaven, Marlborough 11/42

CHARDONNAY

2012 Sonoma-Cutrer, Russian River 18/70

2014 Laguna, Russian River 12/46

REDS

PINOT NOiR

2014 J Vineyards, "Black", Russian River 13/50

MERLoT

2014 BV, California 7/26

ZINFANDeL

1000 Stories, California 12/46

MALBeC

2014 Finca Las Moras, Mendoza 12/46

BLENDs

2015 Annabella 5, California 12/46

CABERNET SAUVIGNON

2012 Rust en Vrede, South Africa 21/82

2014 Storypoint, Lake County 10/38

BEER

Olde Mecklenburg, Southside Weiss, **Wheat**
Charlotte, NC 5.4%, 16 IBU 7

Tripe C, Golden Boy, **Blonde Ale**
Charlotte, NC 4.5%, 23 IBU 8

Noda Brewing, Jam Session, **Pale Ale**
Charlotte, NC 5.15% 31 IBU 9

Triple C, 3C, **Indian Pale Ale**
Charlotte, NC 6.2%, 70 IBU 8

Olde Mecklenburg, Copper, **Altbier**
Charlotte, NC 4.8%, 31 IBU 7

Wicked Weed Brewing, Genesis, **Blond Sour-**
Asheville, NC 6.6%, (500ml) 17

Wicked Weed Brewing, Hop Cocoa, **Porter**
Asheville, NC 6.5% 8

Catawba Brewing, CLT, **Indian Pale Ale**
Asheville, NC 7.2% 7