THE Charles

COLD / RAW

YELLOWTAIL HAMACHI CRUDO* 24
Green Apple Chimichurri, Pickled Pepper

BLUEFIN TUNA CARPACCIO* 24
Blackberry Aguachile, Avocado, Serrano

BEEF TARTARE* 24
Salsa Bianca, Bread, Pepper Chip

BUTTER LETTUCE 18
Smoked Almond, Horseradish, Pecorino

CAESAR ALLA CHARLES 24
Grilled Romacrunch, Spanish Anchovy

SEAFOOD

WOOD FIRED OYSTERS* 5 ea
Piquillo Pepper, Garlic Butter

CHARRED OCTOPUS 23
Embered Carrot Purée, Radish, Salsa Macha

GRILLED BRANZINO 44
Chermoula, Fregola, Artichoke Heart

GRILLED KING SALMON 42
Calabrian Pepper, Black Rice, Sweet Onion

VEGETABLES/SIDES

GRILLED OKRA 14
Crispy Garbanzo, N'Duja Yogurt, Mint

CACIO E PEPE GNOCCHI 19
Pecorino Cream, Crispy Pancetta

TUSCAN POTATOES 14
Herbs, Labneh

GRILLED BEETS 14
Pickled Onion, Mustard Vinaigrette, Dill

GRILLED MUSHROOMS 16
Baby Spinach, Pepita Espuma

Trust Us

A Chef-Curated Experience of
House Favorites & Off-The-Menu Specialties

99 per guest
two guest minimum

PASTA / GRAINS

FOCACCIA DI CHARLES 21
Crescenza, Taleggio

LEMON RICOTTA GNUDI 24
Honey, Crispy Sage, Hazelnut

VEAL RAGÙ CAPPELONI 26
Parmesan Cream, Basil, Olive

SPICY CRESTE DI GALLO 29
Rock Shrimp, Tarragon, Parsley, Lemon

GRILLED BUCATINI 26
Butternut Squash, Brown Butter, Egg Yolk

FUSILLI PESTO 32
Blue Crab, Basil, Portobello

CASARECCE AMATRICIANA 28
Roman Red Sauce, Wagyu Beef Bacon

MEAT

SAUSAGE AND PEPPER MEATBALLS 21
Creamy Polenta, Crushed Tomato, Pepperoncini

WOOD FIRED HALF CHICKEN 34
Salsa Verde, Grilled Romano Beans

BERKSHIRE PORK CHOP 59
Crispy Brussels Sprouts, Ras el Hanout

MISHIMA RESERVE PICANHA 79
14oz Wagyu, Charred Eggplant, Grilled Kale

THE PIE MP

THE BIG STEAK MP
Wagyu Tomahawk Ribeye

DESSERT

DARK CHOCOLATE BUDINO 14
Peanut Brittle, Toasted Meringue,
Kumquats

PISTACHIO CANNOLIS 14
Candied Grapefruit, Pink Apple Jam

OLIVE OIL CAKE 14
Raspberry-Plum Jam, Mascarpone,
Coconut Sorbet, Hazelnut

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

BY THE GLASS

SPARKLING

GRAN PASSIONE — NV 15/60
Glera, Veneto

CESARINI SFORZA ROSE — NV 18/72
Chardonnay/Pinot Noir, Alto Adige

BERLUCCHI '61' — NV 23/92
Chardonnay/Pinot Noir
Franciacorta, Italy

DRAPPIER 'CARTE D'OR' — NV 31/124
Pinot Noir/Chardonnay/Pinot Meunier
Champagne, France

WHITE

CANTINA TERLAN 'TRADITION' — 2023 17/72
Pinot Grigio, Alto Adige

FEUDI DI SAN GREGORIO — 2024 16/64
Falanghina, Campania

PIEROPAN — 2023 18/76
Garganega, Soave Classico

LA CHABLISIENNE 'LE FINAGE' — 2023 25/100
Chardonnay, Chablis, France

ROSE

RUMOR — 2024 19/76
GSM, Cotes de Provence

N/A SPARKLING

FRE Brut — NV 12/48
Glera, California

REDS

TENUTA SETTI PONTI 'CROGNOLO' — 2022 21/84
Sangiovese Blend, Tuscany

TERRE STREGATE 'MANENT' — 2021 19/76
Aglianico, Campania

CASTELLO DI NEIVE — 2023 17/68
Grignolino, Piedmont

COLLAZZI 'LIBERTA' — 2022 25/100
Bordeaux Blend, Tuscany

SOMMELIER SELECTIONS
5 oz

SPARKLING

BOLLINGER 'LA GRANDE ANNEE' — 2015 77/346
Pinot Noir/Chardonnay
Champagne, France

WHITE

QUINTODECIMO 'LUIGI MOIO' — 2022 69/345
White Blend, Campania

ORANGE

PAOLO BEA 'SANTA CHIARA' — 2020 38/190
Trebbiano Spoletino, Umbria

RED

VOERZIO MARTINI 'LA SERRA' — 2019 53/264
Nebbiolo, Barolo

ANTINORI 'TIGNANELLO' — 2021 79/395
Sangiovese/Cabernet Sauvignon Blend
Tuscany, Italy

SPECIALTY COCKTAILS

DOLCE AMORA SPRITZ — 17
Montenegro, Maple, St. Elizabeth Allspice, Prosecco

AFTERGLOW — 17
Vodka, Spiced Pear, Cinnamon, Apple

SKINNY LOVE — 20
Condesa Gin, St. Germain, Lillet, Grapefruit

THE BELLUCI — 18
Tequila, Pomegranate, Habenero, Lime

SUNSET IN SIENNA — 18
Socorro Joven Tequila, Mezcal, Carrot, Lime

FIRESIDE ORCHARD — 19
Whiskey, Apple Cider, Maple, Lemon

SWEATER WEATHER — 18
Scotch, Hazelnut, Cranberry

MOCKTAILS

CRANBERRY FROST — 9
Cranberry, Cinnamon, N/A Prosecco

LAVENDER HOUR — 9
Lavender Grape, Grapefruit, Ginger Beer

BLACKBERRY DI CAPRI — 9
Blackberry, Lemon, Mint, Topo Chico

CLASSIC-ISH COCKTAILS

APEROL SPRITZ — 16
Aperol, Orange, Prosecco

ITALIAN OLD FASHIONED — 22
Heaven's Door, Cynar

COLD BREW NEGRONI — 18
Gin, Cold Brew, Campari

MARTINI ALLA CHARLES
Beluga Vodka, Parmesan-Stuffed Olives
Caviar 'Bump'

45