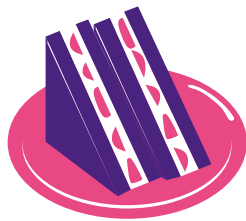




SPECIALS



COMING
SOON!

TAKE A LOOK AROUND

- Handmade Tables** made from NC Hickory right in our garage, complete with brass inlays
- The Pews** 120-year-old refurbished pews from Colorado
- Our Plates** Custom made for Supperland by London artist, Lou Rota
- Restored Floors** original hardwood floors, dual-stained to keep the look of a center aisle
- Two Buildings** original, smaller building built in 1948, larger Sanctuary in 1956
- Garden** designed as a Southern meandering garden (with cocktails!)



LOVE OUR
PLATES?
BUY OUR
PLATES.



AS YOU CAN SEE ...

We do a lot of fire cooking on our 14-foot grill and we've chosen hickory and oak hard woods for our kitchen. But, we ♥ trees, and we want to make this operation more sustainable. That's why we work with TreesCharlotte to safeguard our beloved local tree canopy, and the Arbor Day Foundation to help plant trees in bulk throughout the year.



WWW.SUPPER.LAND



Welcome to

SUPPERLAND



STARTERS

— THE DINNER BELL HAS RUNG! —

- Porridge Bread** 7
homemade with anson mills grits, cultured beet butter
- North Carolina Oysters** 16
 - Roasted***
grilled, served with smoking ember butter
 - Raw***
with pickled strawberry mignonette

- Dips**
 - Hot Onion** 9
served warm with homemade potato chips
 - Sweet Potato** 10
whipped with gorgonzola and sour cream, topped with beef cracklings



- Baked Brie Bites** 16
homemade puff pastry, melty brie, orange jezebel
- Sausage Gravy Croquets** 11
sage and black pepper gravy with houseground sausage - panko-fried, finished with pickled onion
- Shrimp Cocktail** 6 per shrimp
colossal shrimp, house cocktail sauce
- Seven-Layer Salad** 14
layers of local, seasonal FreshList vegetables, crunchy black eyed peas, goat cheese, local herb-mustard vinaigrette
- Skewered Wedge** 5 per skewer
iceberg, tomato - all charred, topped with bleu crumble and dry-aged bacon lardons, local buttermilk-chive dressing

EVERYTHING IS MORE FUN WITH ...



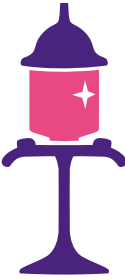
A glass of bubbly alongside?

CAVIAR!

Traditional Russian Osetra, Sustainably farmed in NC
Everyday 69 | Classic 119
blinis, crème fraîche, egg salad, chives

COMING SOON!

PUNCHES



— OUR COOKING —

Here at Supperland, we're looking at southern cooking in a new way, getting inspiration from southern steakhouses and church potluck picnics. We're proud to partner with FreshList to source ingredients from over 200 farms in North Carolina, bringing you closer to your food source.



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness. These items can be cooked to order.

Chef suggests med-rare!

MAINS

Prime Ribeye* 64 18oz prime, salt, pepper, fire - served sliced	Prime Filet* 53 10oz prime, salt, pepper, fire - served sliced	Flanken* 19 3/4 inch short ribs topped with fresh horseradish gremolata
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Wagyu Pot Roast 32
slow-cooked wagyu roast, vegetable gravy, pickled vegetables

Roasted Poulet Rouge Half 21 | Whole 39
pasture-raised joyce farms semi-boneless chicken with pearl onions, dry-aged bacon lardons, chimmichuri

Pork Can Can* 46
cheshire bone-in pork belly and loin, fire-grilled, served with cherry-mustard compote

Grilled Lobster 75
2lb whole lobster with miso-drawn butter, grilled lemon

Vegetable Pot Roast 22
slow-cooked root vegetables in mushroom gravy, topped with pan-seared hen of the woods, fresh herbs

Spatchcocked Branzino* 33
whole fish, grilled with lemon and fresh herbs, finished with mixed vegetable escabeche



SIDES



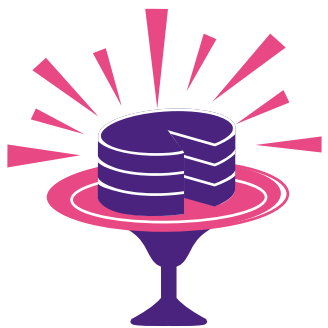
- Miso Mac & Cheese** 14
north carolina miso mornay, bite-sized shells, topped with miso cream
- Smashed Potatoes** 12
gold creamer potatoes, salt-water boiled, smashed and fried crispy - finished with smoked-paprika aioli and chives
- Mushroom Risotto** 16
carolina gold rice, cremini, maitake, trumpet, black pepper crème fraîche
- Franks & Beans** 13
colonial sea island red field peas, wagyu hot dog
- Ambrosia Salad** 9
homemade whip, cream cheese, marshmallows, charred pineapple, toasted coconut, brown-sugar pecans, brandied cherry
- Charred Carrots** 12
whole baby carrots, spicy sorghum glaze, parsley salad with red-wine vinaigrette, herb butter, flake salt
- Wood-Oven Brussels** 12
bacon fat, toasted pecans, fresh lemon
- Blackened Onions** 9
simply-roasted sweet onions, extra virgin olive oil
- Creamed Collards** 13
local creamed collard greens, nutmeg béchamel, pickled collard stems
- Bone Marrow Broccoli** 13
grilled with bone marrow butter, toasted benne
- Seasonal Vegetable** 15
served with burrata cream

SEASONAL SELECTIONS!

DESSERTS

— WE ALWAYS SAVE ROOM! —

- Strawberry Pie** 15
strawberry lemon filling, lemon confit, macerated strawberries, mascarpone cream
- Citrus Pie** 14
citrus curd, mascarpone cream, honey-soaked grapefruit, lemon cookie crumble, candied grapefruit peel
- Chocolate Peanut Butter Pie** 15
dark chocolate cremeux, peanut butter mousse, candied crumble, chocolate-coated cocoa nibs
- The Sundae** 14
malted coffee ice cream, whipped mascarpone, brûléed banana, bouchon, walnut crumble, luxardo cherry, gold bling



SWEETS TO-GO!

Chocolate Chunk Cookies 16

four large biscuit cookies, baked fresh with chunks of chocolate, benne seeds, and pecans



THE RESTORATION

Welcome to Supperland!

As is probably clear, you're inside a restored church. We've tried to responsibly uphold the integrity of the mid-century architecture, the wide spaces, original hardwoods, tall windows, center aisle of the large building, charming staircase, and original brickwork.

We've also taken some liberties. We've left the rough and rugged interior walls just as they were the first time we walked into the building. We've opted not to cover the open rafters above to create an airy, bright space. Lighting and decor all accent what has always been an inherently beautiful space.

It's been an honor to be a part in preserving this small corner of Charlotte, and we hope it becomes a special place for you to come back to again and again. Thank you for your visit!

— Jeff & Jamie

Our Restaurant Group is proud to pay all of our staff a living wage.

Supperland | Haberdish | Crêpe Cellar
Growlers Pourhouse | Reigning Doughnuts

MORE SCOOP:
WWW.SUPPER.LAND