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!)

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 love 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.

Visit www.supper.land
STARTERS
— THE DINNER BELL HAS RUNG!

Perogies 7
homemade with anson mills grits, cultured buttermilk
North Carolina Oysters 16
Roasted*, grilled, served with smoking ember butter
Rain*, with pickled strawberry mignonette
Dips
Hot Onion 9
served warm with homemade potato chips
Sweet Potato 10
whipped with pomegranate and sour cream, topped with beef crackings

EVERYTHING IS MORE FUN WITH ...

A glass of bubbly alongside?
Traditional Russian Osetra, Sustainably farmed in NC

COMING SOON!
— 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.

EVERYTHING IS MORE FUN WITH ...