

# STARTERS

— THE DINNER BELL HAS RUNG! —



## Roasted Oysters\* 18

lightly grilled, smoking ember butter

## Sausage Gravy Croquettes 13

panko-fried, black pepper & sage gravy, houseground sausage, pickled onion agrodolce

## Baked Brie Bites 16

house puff pastry, melty brie, orange jezebel

## Porridge Bread 8

homemade with anson mills grits, served with cultured beet butter

## Wood-Fired Onion Dip 12

served warm with caramelized onions, cream cheese, housemade chips  
...add jumbo lump crab +18



## Seven-Layer Salad 16

mizuna lettuce, pear, radish, goat cheese, mint, candied pecans, blackberry vinaigrette

## Charred Wedge 13

charred iceberg & tomato, buttermilk bleu crumble, dry-aged bacon lardons, local buttermilk herb dressing

## Golden Beet Salad 15

apple cornbread croutons, fried rosemary, whipped mascarpone cream

## CHILLED SEAFOOD

### SEAFOOD TOWER\* 155

colossal shrimp, crab cocktail, raw oysters, ceviche, lobster tail

### The "Tinier" Tower 74

colossal shrimp, crab cocktail, raw oysters, ceviche

### East Coast Oysters\*

Blue Point 18 | Rotating Selection MP  
served raw, seasonal mignonette

### Shrimp Cocktail 7 per shrimp

colossal shrimp, house cocktail sauce

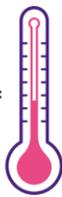


### Traditional Osetra Caviar

Classic 146 | Traditional 89  
blinis, crème fraîche, egg salad, chives  
sustainably farmed in NC

# MAINS

Chef suggests med-rare!



## Prime Ribeye\* 73

18oz prime, salt, pepper, fire - served sliced

## Prime Filet\* 68

10oz prime, salt, pepper, fire - served sliced

## Wagyu NY Strip\* 120

16oz MS 7-8 wagyu, salt, pepper, fire - served sliced

### — TOP OFF YOUR STEAK! —

#### Poached Lobster Tail 64

10oz miso-butter basted lobster tail

#### Jumbo Lump Crab 18

2oz of miso-butter poached lump crab

#### Grilled Colossal Shrimp 7 per spice-rubbed

#### Herb Gremolata 4

parsley, cilantro, oregano, tarragon, evoo

## Pork Can Can 49

fire-grilled cheshire bone-in pork belly and loin, cherry-mustard compote



## Roasted Poulet Rouge 31

local lima bean succotash, pepper sauce

## Wagyu Pot Roast 38

slow-cooked wagyu roast, vegetable gravy, pickled vegetables

## Vegetable Pot Pie 28

root vegetables, onions, mushrooms, house puff pastry

## Spatchcocked Branzino\* 48

whole fish, grilled with lemon and fresh herbs, finished with lemon-herb salmoriglio

## OUR COOKING...



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

# SIDES

## Bone Marrow Broccoli 15

grilled with bone marrow butter, toasted benne



## Charred Whole Carrots 15

cast iron gremolata, ginger goat cheese

## Blackened Onions 12

simply-roasted sweet onions, extra virgin olive oil



## Wood-Fired Creamed Spinach 15

nutmeg, parmesan

## Ambrosia Salad 10

homemade whip, cream cheese, marshmallows, charred pineapple, brown sugar pecans, toasted coconut, brandied cherry

## Miso Mac & Cheese 16

north carolina miso mornay, bite-sized shells, topped with miso cream

## Wood-Oven Brussels 15

dijon, lemon, bacon fat, bacon lardons, pecans

## Mushroom Risotto 17

carolina gold rice, cremini, maitake, trumpet, roasted garlic burrata cream

## Roasted Corn & Horseradish Salad 18

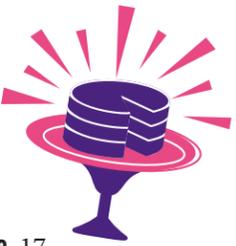
fennel, herbs, lemon zest, horseradish cream

## Crispy Smashed Potatoes 15

gold creamer potatoes, smoked paprika aioli, chives

# DESSERTS

— WE ALWAYS SAVE ROOM! —



## Mile High Mud Pie 18

chocolate brownie pie, dark chocolate mousse, double chocolate toasted milk crumble, toasted coffee meringue

## Lemon Icebox Pie 18

lemon buttermilk icebox pie, blueberry chantilly, lemon blueberry fluid gel, thyme graham cracker crumble

cake fee of \$3/person for outside desserts

## Honey Almond Cake 17

almond cake, salted honey mousse, strawberry & dark cherry jam, honey chantilly, local bee pollen, rosemary shortbread

## Breakfast for Dinner Sundae 19

cereal milk ice cream, warm maple caramel, banana bacon cornflake brittle, mini buttermilk pancakes, mascarpone chantilly, candied dry-aged bacon, lux cherry

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



MORE SCOOP:  
WWW.SUPPER.LAND

Our family-owned restaurant group employs 230 people here in Charlotte...and we all thank you for your patronage! Come back and see us soon, or visit our team at one of our other local spots:

Supperland | Haberdish | Ever Andalo | Growlers Pourhouse | Reigning Doughnuts

## FIND A WINE TO PAIR WITH DINNER!



Be sure to check out our wine list with over 200 bottles!



\*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.