

STARTERS

— THE DINNER BELL HAS RUNG! —

SEAFOOD TOWER* 155

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

OR TRY THIS!

The "Tinier" Tower 74

crab cocktail, ceviche, colossal shrimp, raw oysters

Dips served warm with homemade chips

Onion Dip 12

wood-fired caramelized onions & cream cheese

Sweet Potato Dip 12

whipped sweet potatoes, buttermilk bleu cheese, chamomile tea, crispy benton's country ham

Baked Brie Bites 16

homemade puff pastry, melty brie, orange jezebel

Roasted Oysters* 18

lightly grilled, with smoking ember butter

Raw Oysters* 18

seasonal mignonette

Porridge Bread 8

homemade with anson mills grits, cultured beet butter

Sausage Gravy Croquettes 13

sage and black pepper gravy with houseground sausage - panko-fried, finished with pickled onion

Shrimp Cocktail 7 per shrimp

colossal shrimp, house cocktail sauce

Seven-Layer Salad 14

baby kale, roasted butternut squash, roasted spiced apples, gruyère, toasted nut mix, brown butter vinaigrette

Charred Wedge 13

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

Golden Beet Salad 15 ★ NEW!

apple cornbread croutons, fried rosemary, whipped mascarpone cream

CAVIAR!

Traditional Osetra, Sustainably farmed in NC

Traditional 89 | Classic 146
blinis, crème fraîche, egg salad, chives

FIND A WINE TO PAIR WITH DINNER

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



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.

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

marinated in chimichurri

Herb Gremolata 4

parsley, cilantro, oregano, tarragon, evoo

Roasted Poulet Rouge 31

pasture-raised joyce farms semi-boneless chicken with pearl onions, dry-aged bacon lardons, chimichurri

Spatchcocked Branzino* 48

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

Pork Can Can 49

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

Wagyu Pot Roast 38

slow-cooked wagyu roast, vegetable gravy, pickled vegetables

★ NEW! Veggie Pot Pie 28

root vegetables, onions, mushrooms, house puff pastry

★ SIDES ★

Miso Mac & Cheese 16

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

Blackened Onions 12

simply-roasted sweet onions, extra virgin olive oil

Roasted Corn & Horseradish Salad 18

fennel, herbs, lemon zest, horseradish cream

Wood-Oven Brussels 15

dijon, lemon, bacon fat, bacon lardons, pecans

Ambrosia Salad 10

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

Bone Marrow Broccoli 15

grilled with bone marrow butter, toasted benne

★ NEW! Charred Carrots 15

carrot purée, cornflake-peanut granola

★ NEW! Cast Iron Cabbage 12

cider-braised green cabbage, mustard dressing

Crispy Smashed Potatoes 15

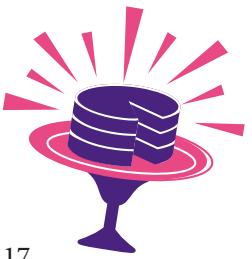
gold creamer potatoes, smoked paprika aioli, chives

Mushroom Risotto 17

carolina gold rice, cremini, maitake, trumpet, black pepper crème fraîche

DESSERTS

— WE ALWAYS SAVE ROOM! —



Cocoa Pie 18

chocolate pie, toasted marshmallow chantilly, candy cane meringues, cocoa nibs

Coconut Cream Pie 18

chai tea chantilly, ginger graham cracker crumble, coconut, cocoa nibs, gold-dusted vanilla bean meringues

Gingerbread Cake 17

eggnog mousse, milk chocolate chantilly, cranberries, ginger snap person

Banana Pudding Sundae 18

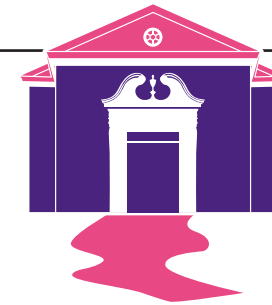
banana ice cream, banana anglaise, house-made brown butter vanilla wafers, cornflakes, toasted meringue, warm dulce de leche

cake fee of \$3/person for outside desserts

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 150 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