



SEATED DINNER SALADS & STARTERS



704.377.4202
1860 LINDBERGH STREET
CHARLOTTE, NC 28208
WWW.SOMETHINGCLASSIC.COM

STARTERS

SPRING & SUMMER SELECTIONS

SHOE-PEG CORN CHOWDER
CRAB BEIGNET & CHIVES

SOUTHERN TOMATO PIE
FLAKY CRUST. GARDEN TOMATOES. CREAMY FILLING. FRESH HERBS
DRESSED LOCAL GREENS

SWEET PEA PLATE
PEA TRIO: ENGLISH. SNOW. SUGAR SNAPS
PEA TENDRILS. FRESH MINT. WHIPPED FETA

GARDEN TOMATO GAZPACHO
GRILLED SHRIMP. AVOCADO. SCALLIONS. CUCUMBER. BASIL OIL

GRILLED STONE FRUIT
HONEY DRIZZLE. TOASTED PECANS
TANGY MOODY BLEU CHEESE VEGETARIAN

FALL & WINTER SELECTIONS

BUTTERNUT SQUASH BISQUE
COCONUT CREAM. CURRY. GINGER
ACORN SQUASH BOWL VEGAN

WILD MUSHROOM SOUP
SHERRY. SHALLOTS. CREAM VEGETARIAN

BEET CURED GRAVLOX
FRISÉE. CITRUS LENTIL SALAD

CAROLINA STACK
FRIED GREEN TOMATO. CRAB CAKE. RED PEPPER BISQUE

SEATED SALADS

BEE HIVE SALAD
LOCAL GREENS. CRUNCHY BEE POLLEN. RADISHES
HONEY CHEVRE CROUTON. MEYER LEMON VINAIGRETTE

SICILIAN ORANGE GROVE
ROCKET LETTUCES. SHAVED FENNEL. ORANGES
TOASTED PISTACHIOS. ORANGE MUSTARD VINAIGRETTE

MEDITERRANEAN MELON SALAD
RIPE HONEYDEW & WATERMELON. FETA
ARUGULA. FRESH MINT. FRIED CALABRIAN PEPPERS
EXTRA VIRGIN OLIVE OIL. AGED BALSAMIC VINEGAR

CAROLINA STRAWBERRY SALAD (SPRING & SUMMER)
GEM LETTUCES. LOCAL STRAWBERRIES
CHEVRE. CANDIED WALNUTS. BLUSH VINAIGRETTE

STEAK HOUSE WEDGE
GEM LETTUCE WEDGES. APPLE WOOD SMOKED BACON
TOMATOES. SCALLIONS. BUTTERMILK BLUE CHEESE DRESSING

SPARTA SALAD
GEM LETTUCES. TOMATOES. CUCUMBERS. FETA. OREGANO
RED ONION. GREEN PEPPERS. MEDITERRANEAN OLIVES
RED WINE VINAIGRETTE

HARVEST SALAD
BABY SPINACH. ROASTED BUTTERNUT SQUASH. HONEY CRISP APPLES
TOASTED PUMPKIN SEEDS. APPLE CIDER VINAIGRETTE

WINTER JEWEL SALAD
ARUGULA. RED WINE POACHED PEAR. GORGONZOLA. DRIED CRANBERRIES
ROASTED BEETS. POMEGRANATE ARILS. BALSAMIC VINAIGRETTE

KALE CAESAR SALAD
BABY KALE & ROMAINE. SHAVED PARMESAN
HOUSE CROUTONS. CITRUS CAESAR DRESSING

BURRATA SALAD
ROCKET LETTUCES. BURRATA. PICKLED BEETS. VALENCIA ORANGES
TOASTED PISTACHIOS. CHIVES. BALSAMIC VINAIGRETTE



SEATED DINNER MENU

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GRILLED BEEF MEDALLIONS

BRANDY PEPPERCORN SAUCE OR MUSHROOM DEMIGLAZE
POTATO GRATIN, ZUCCHINI & CARROT JULIENNE

DUAL ENTREE OPTION:

CREAMED SPINACH STUFFED CHICKEN MEDALLIONS

CLASSIC FILET MIGNON

SAUCE BERNAISE, POTATO GRATIN
GRILLED ASPARAGUS & RED BELL PEPPERS

DUAL ENTREE OPTION:

OSCAR STYLE - CRAB CAKE TOPPED FILET

BEEF BOURGUIGNON SHORT RIBS

YUKON GOLD CHIVE WHIPPED POTATOES
GRILLED BABY CARROTS

TUSCAN BOLOGNESE

SIMMERED BEEF, VEAL, CARROTS, CELERY, ONIONS, TOMATOES
FRESH RICOTTA, SERVED OVER CREAMY PARMESAN POLENTA

GRILLED PORK TENDERLOIN

RHUBARB COMPOTE, PARSNIP PUREE, ASPARAGUS
CHAMPAGNE HIBISCUS PAN SAUCE

CHICKEN FRANCESE

PAN SAUCE WITH LEMON, BUTTER & CAPERS
FREGOLA, GARDEN SOFFRITTO, ZUCCHINI & CARROT JULIENNE

DUAL ENTREE OPTION:

GRILLED SALMON

COQ AU VIN BLANC

BONE-IN CHICKEN, WHITE WINE, MUSHROOMS, PANCETTA
CELERY, CREAM, SHALLOTS, BASMATI RICE

GRILLED CHICKEN PAILLARDS

VERDE PANZANELLA, HEIRLOOM TOMATOES, CHARRED SCALLIONS
GARDEN BASIL & TORN CIABATTA, BALSAMIC VINAIGRETTE

DUAL ENTREE OPTION:

CHAR-GRILLED PRAWNS

HARVEST GRILLED CHICKEN

FIG-GRAPE-ROSEMARY AGRODULCE SAUCE
ROASTED SPAGHETTI SQUASH, ASPARAGUS

BRIE & APPLE STUFFED CHICKEN

POMMERY MUSTARD PAN JUS, GRILLED ACORN SQUASH
FREGOLA WITH GARDEN SOFFRITTO

CHICKEN SALTIMBOCA

SCALLOPINI WITH PROSCIUTTO & SAGE, MADEIRA WINE SAUCE
MUSHROOM RISOTTO, ASPARAGUS

PAN-SEARED SALMON

MEYER LEMON & CASTELVETRANO OLIVE RELISH
LEMON DILL YOGURT SAUCE

POTATO GRATIN, ZUCCHINI & CARROT JULIENNE

GRILLED SALMON

WHIPPED POTATOES, BUEIRE ROUGE
SHAVED FENNEL, BABY CARROTS

DUAL ENTREE OPTION:

GRILLED BEEF MEDALLIONS

COASTAL CRAB CAKE

SHOE-PEG CREAMED CORN WITH FRESH DILL
ASPARAGUS, CHILE OIL, SWEET PEPPER RELISH

DUAL ENTREE OPTION:

CORN FLAKE FRIED CHICKEN

CAROLINA SHRIMP & GRITS

STONE-GROUND GRITS, TASSO GRAVY
SAUTEE OF SHRIMP, BRAISED COLLARDS

GRILLED SWORDFISH

CREAMED & FRIED LEEKS
FREGOLA, GRILLED ASPARAGUS

PAN-SEARED TROUT AMANDINE

BROWN BUTTER, CAPERS, ALMONDS
PARSLIED POTATOES, BABY BEANS

SHRIMP & CRAWFISH ÉTOUFFÉE

CAROLINA GOLD RICE, SCALLIONS

GARDEN ENTRÉES

ZUCCHINI & RICOTTA LASAGNE

LAYERED WITH MOZZARELLA & TOMATO RAGOUT

RATATOUILLE GRATIN VEGAN

ZUCCHINI, EGGPLANT, TOMATO, RED PEPPER SPIRAL
ROASTED GARLIC, OLIVE OIL, RED PEPPER FLAKES

OVEN-ROASTED FETA TOMATOES VEGAN

WHITE BEAN BRODO, ONIONS, SPINACH, GARLIC, CARROTS

TUSCAN STUFFED PEPPERS VEGAN

BEEF, BASMATI RICE, GARDEN VEGETABLES, VODKA SAUCE

GNOCCHI AL LIMONE

RICOTTA, ASPARAGUS, GARDEN VEGETABLES, FRESH HERBS

CREAMY POLENTA VEGAN

ROASTED MUSHROOMS, RED PEPPERS, BRUSSELS SPROUTS

BREAD BASKET

SIGNATURE TWISTED BISCUIT HERBED BUTTER

PETITE BAGUETTES SALTED BUTTER

CORN MUFFINS HONEY BUTTER

ANCIENT GRAIN ROLLS DILLED BUTTER FLORETTES

FOCCACIA BREAD ROASTED GARLIC OIL

VIRGINIA HAM BISCUITS HONEY MUSTARD





PLATED DESSERT MENU FOR SEATED DINNERS

BIRTHDAY ICE CREAM & CAKEY CAKE

STRAWBERRY ICE CREAM. CHOCOLATE COOKIE LAYER
TOASTED MERINGUE. BERRIES

FRENCH APPLE CAKE

CALVADOS CUSTARD SAUCE

ESPRESSO CHOCOLATE TORTE - GF

MASCARPONE CREMA & CANDIED ORANGE

BURNT BASQUE CHEESECAKE - GF

KIRSCH CHERRY COMPOTE

CHOCOLATE TRES LECHES CAKE

DARK CHOCOLATE CAKE, KAHLUA & CREME DE COCOA
COCOA WHIPPED CREAM

VANILLA BEAN CRÈME BRÛLÉE - GF

BURNT SUGAR. RICH CUSTARD. FRESH BERRIES

DARK CHOCOLATE POTS DE CRÈME - GF

CARROT CAKE - VEGAN

CHAI CREAM CHEESE FROSTING

SEASONAL INSPIRATION

PEACH STAND GALETTE

PECAN ICE CREAM. SALTED CARAMEL

RHUBARB & STRAWBERRY CRISP - GF

HONEYSUCKLE GELATO

TARTA DE UVA - GRAPE TART

VANILLA BEAN ICE CREAM

ALMOND CHOCOLATE CHIP POUND CAKE

CAROLINA STRAWBERRIES & WHIPPED CREAM

MEYER LEMON TART TOASTED MERINGUE

RASPBERRY COBBLER - GF

CHOCOLATE CHIP ICE CREAM

BAKLAVA FRANGIPANE TARTA

ALMOND-PISTACHIO FRANGIPANE. TURKISH COFFEE CREME
ANGLAISE. WHIPPED ROSEWATER MASCARPONE

BANANA BREAD PUDDING

BUTTERED RUM SAUCE

