

800°

WOODFIRED KITCHEN

CAROLINAS

LUNCH

APPETIZERS

(RC) Rosemary infused ciabatta, custom made for 800° by Amélie's Bakery

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| RC BURRATA V 14 | RC MEATBALLS 14 |
| Cherry tomato, pesto, wild arugula, grilled bread | Grass-fed beef, ricotta, tomato, pecorino, grilled bread |
| SHISHITO PEPPERS VG GF 10 | DT'S WOODFIRED WINGS 16 |
| Woodfired, sesame tahini | Oven roasted (not fried), creamy blue cheese ranch dip |
| CREAMY HUMMUS VG 9 | SMOKY BARBECUE 800 SIGNATURE ORIGINAL BUFFALO |
| Cherry tomatoes, cucumber & warm pita, fresh herbs | |
| TRUFFLE V GF FONDUE FRIES 12 | |
| Crispy garlic fries, truffle pecorino cheese dip | |

SALADS

Add roast chicken +\$6, woodfired salmon* +\$8 or shrimp +\$8 to any salad

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| PERFECT CAESAR 13 | 800° CHOPPED SALAD GF 15 |
| Anchovy & garlic dressing, parmigiano, toasted croutons | Tri-color greens, salami, fontina cheese, garbanzos, cherry tomatoes, pepperoncini, oregano vinaigrette |
| TWENTY DOLLAR VG GF COMPLETE SALAD 20 | MARIO'S V GF GREEK SALAD 16 |
| Quinoa tabbouleh, Tuscan kale, garbanzos, avocado, cherry tomatoes, sweet corn, cucumbers, lemon tahini | Vine-ripened tomatoes, peppers, cucumber, red & white onions, feta, Greek olives, wild oregano, red wine vinaigrette |
| <i>Includes your choice of protein: woodfired salmon, shrimp or roasted chicken</i> | |
| GORGONZOLA V 14 | |
| Butter lettuce, candied walnuts, cranberries, gorgonzola, chives, sherry vinaigrette | |



Locally procured produce, poultry & meat woodfired to perfection



SANDWICHES

(RC) Rosemary infused ciabatta, custom made for 800° by Amélie's Bakery
(B) Handmade brioche, custom made for 800° by Amélie's Bakery

Additional sides for +\$3

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| RC CHICKEN BACON RANCH MELT 19 | RC MEATBALL PARM 19 | B FINNEGAN'S FRIED CHICKEN SANDWICH 18 | B *THE "ALL AMERICAN" BURGER 18 |
| Rotisserie chicken, bacon, cheesy garlic bread, peppadews, arugula, herb ranch
<i>choice of side</i> | Grass-fed beef, cheesy garlic bread, tomato, oregano, parm,
<i>choice of side</i> | Natural chicken breast, butter lettuce, tomatoes, dill pickles, garlic aioli, Calabrian chili glaze, French fries | Dry-aged beef, lettuce, tomato, onion, American cheese, ketchup, secret sauce, French fries |
| RC ITALIAN 19 | RC AVOCADO + HUMMUS VG 15 | B *QC'S WOODFIRED BURGER 19 | |
| Soppressata, chicken, chopped lettuce, herb ranch, pepperchinis, fontina cheese, tomato & oregano vinaigrette,
<i>choice of side</i> | Creamy hummus, avocado, arugula, heirloom tomatoes, tahini, cucumber,
<i>choice of side</i> | Dry-aged beef, bacon jam, caramelized onion, aged white cheddar, roasted garlic aioli, French fries | |

PLATES

1. CHOOSE YOUR PLATE PROTEIN

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|------------------|---------------|---------------|
| Roasted chicken | QTR 20 | HLF 25 |
| Woodfired salmon | 25 | |

2. CHOOSE YOUR 2 SIDES

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|----------------------------|------------------|
| Fingerling potatoes | Quinoa tabbouleh |
| Sweet corn & cherry tomato | French fries |
| Farm greens | Broccolini |

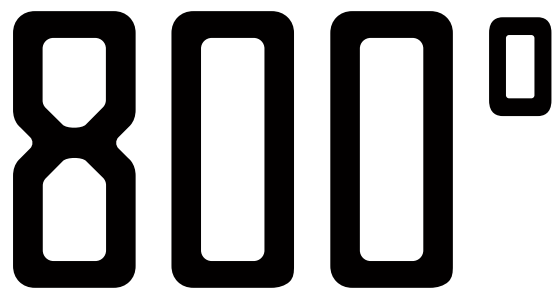
3. CHOOSE A SAUCE

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| Peruvian green sauce | Herb ranch |
| Lemon tahini | BBQ |

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity added for parties of 6 or more.

V vegetarian **VG** vegan **GF** gluten free



SPECIALTY PIZZAS

Cauliflower Crust +\$4, make any pizza with vegan cheese +\$3, make any pizza incarcerated for +\$2

QUATTRO FORMAGGI v 13 Bianca, mozzarella, smoked provolone, gorgonzola, fontina, wildflower honey	PROSCIUTTO & BURRATA 21 Margherita, prosciutto di parma, creamy burrata cheese	SAUSAGE & PEPPERS 17 Peppadews, Italian sausage, caramelized onions	ZUCCA 17 Rosemary oil, roasted butternut squash, caramelized onions, crispy bacon
TARTUFO v 21 Bianca, truffled pecorino, arugula, wild mushrooms, roasted garlic, fresh mozzarella	DOUBLE PEPPERONI 17 Crispy pepperoni & spicy soppressata on our classic margherita	BBQ CHICKEN 18 Smoked provolone, fresh mozzarella, BBQ sauce, peppadews, red onion, cilantro	HONEY BADGER 17 Spicy soppressata, Calabrian chile, wildflower honey
TROPICALE 16 Margherita with ham, roasted Hawaiian pineapple	CARNI 19 Italian sausage, all-natural pepperoni, smoky bacon, rosemary ham		

CREATE YOUR OWN PIZZA

1. CHOOSE YOUR BASE

Cauliflower Crust +\$4, make any pizza with vegan cheese +\$3, make any pizza incarcerated for +\$2

MARGHERITA v 14 Fresh mozzarella, Neapolitan tomato, parmigiano, provolone, basil, extra virgin olive oil	BIANCA v 11 White pie (no sauce), fresh mozzarella, parmigiano, garlic, oregano, olive oil	VERDE v 15 Green pie (pinenut-basil pesto), fresh mozzarella, aged parmigiano
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2. SELECT ADD-ONS

We suggest a maximum of 2-3 add-ons per pizza

PROTEINS +\$2

Anchovies	Rosemary ham
Smoked bacon	Pepperoni
Chicken	Italian sausage
Beef meatballs	Spicy soppressata

VEGETABLES v +\$1

Avocado	Kalamata olives	Basil pesto
Sweet corn	Caramelized onions	Pineapple
Roasted garlic	Raw red onions	Pine nuts
Fresh jalapeños	Pepperoncini	Butternut squash
Roasted mushrooms	Green bell peppers	Cherry tomatoes
	Peppadew peppers	Sun-dried tomatoes

CHEESES v +\$2

Feta	Truffle pecorino +\$3
Fontina	Smoked provolone
Gorgonzola	Ricotta

FREE EXTRAS

Oregano • Chiles • Garlic

3. SELECT OPTIONAL FINISHES

Added AFTER baking to ensure ingredient integrity

Arugula +\$1 • Prosciutto +\$3 • Burrata +\$3 • Honey (free)

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