

CHAPTER 6

Welcome to Chapter Six!

WE BELIEVE AN UNFORGETTABLE MEAL, LIKE AN UNFORGETTABLE TRIP, SHOULD BE AN ADVENTURE. WITH THIS NEW CHAPTER FOR RARE ROOTS, WE BRING YOU THE OPPORTUNITY TO TRAVEL BY MENU FROM SOUTH END TO THE COASTS AND FIELDS OF SPAIN, MOROCCO, ALGERIA, TUNISIA, FRANCE, AND ITALY.

The Western Mediterranean awaits!



AMUSE BOUCHE

TINY BITE, LITTLE SNACK, SMALL NIBBLE
CHEF'S WHIM 2

MEZZE

DIPS & SPREADS, SERVED WITH HOUSE BREAD

WHIPPED RICOTTA 14
mint-pistachio pistou, evoo

MELTY NDUJA 15
piquillo pepper, fontina, roasted garlic

PROSCIUTTO CARPACCIO 20
hazelnut gremolata, manchego, white balsamic, fennel, arugula

CONFIT GARLIC 13
calabrian chiles, brown anchovy, herbs

TAPAS

SIDES, SNACKS, VEG

MARINATED OLIVES & ALMONDS 8
orange, aromatics, herbs

WAGYU TARTARE 18
brioche, cured yolk, fresh horseradish, mushroom gremolata

SPICY TUNA CRUDO* 17
marcona almond salsa matcha, tangerine

ROASTED EGGPLANT 13
pine nut-lemon relish, crispy shallots

ROASTED CARROTS 14
maple glaze, pistachio dukka, tahini, pomegranate

CHARRED BROCCOLI 14
pine nut romesco, lemon, aleppo pepper

VERDE CHICKPEAS 14
yogurt, charred eggplant, sundried peppers, pine nuts, preserved lemon, evoo

SKEWERS

SHRIMP 9
castelvetrano salsa verde, chili oil

CHICKEN THIGH 7
fermented garbanzo rub, garlic-ginger vinaigrette, sesame, herbs, lime .

SPICED LAMB KEFTA 8
tzatziki, sumac onions

SMALL PLATES

COMPOSED HOUSE FAVORITES

GRILLED PORK 19
secreto cut, charred rosemary-lemon butter

MARKET FISH MKT
chef's whim

TUNA A LA PLANCHA* 26
fried potato, pickled shallots, herbs, lemon aioli, salsa verde

LOCAL TOMATO TOAST 17
sourdough, whipped ricotta, balsamic reduction, herb oil, fresh basil

GRILLED OCTOPUS & CHORIZO 22
chilled lima bean salad, jalapeno aioli

SKATE WING 19
chickpea flour dusted, jowl bacon, caper butter, fines herbs

RYE BUCATINI 18
salsa di noci, sungold tomatoes, parmesan, pecorino, walnuts

BUTCHER'S SALAD* 26
sliced steak, almonds, basil, mint, torn croutons, oranges, red onion, spicy harissa vinaigrette

RIGATONI 19
calabrian chili, tomato sugo, merguez sausage, pecorino

HANGER STEAK* 24
olive salsa verde

GNOCCHI & LAMB 20
braised lamb neck, soffrito, basil

SHERRY BRAISED PORK CHEEK 18
potato chip, sherry jus, herbs

LARGE PLATES

SERVED WITH COUSCOUS

WHOLE FISH MKT
chef's whim

CHICKEN TAGINE HALF 32 WHOLE 55
local chicken, tangier spice, merguez sausage, potatoes, eggplant, braised leeks, sumac onions, mint

The Treatment

Let your server and chef take you on a tasting tour of our menu!!
\$5 of each Treatment is donated to a local charity.

70/PERSON

WINE

BY THE GLASS

HOUSE

WHITE	GLASS / CARAFE
Abruzzo, Italy	9 / 30
RED	9 / 30
Tuscany, Italy	

WHITE

TORMES VINHO VERDE	30Z / 60Z
2022, , Portugal	5 / 10
DUBREUIL SAUVIGNON BLANC	8 / 16
2022, Loire, France	
CANTINE POVERO ROERO ARNEIS	6 / 12
2021, Piedmont, Italy	
FLOWER & THE BEE TREIXADURA	7 / 14
2022, Ribeiro, Spain	
GRAMONA GESSAMI	8 / 16
2022, Penedes, Spain	
DOM. DE LA DENANTE CHARDONNAY	8 / 16
2022, Burgundy, France	

RED

GAIA BRICH BARBERA	30Z / 60Z
2021, Piedmont, Italy	7 / 14
CALX PRIMITIVO	7 / 14
2021, Puglia, Italy	
MARINO ABATE NERO D'AVOLA	6 / 12
2021, Sicily, Italy	
CH. LES GRAVIERES DE LA BRANDILLE	8 / 16
2019, Bordeaux, France	
BODEGAS BHILAR RIOJA TINTO	9 / 18
2021, Rioja, Spain	
CH. UNANG VENTOUX	9 / 18
2021, Rhone Valley, France	

ROSÉ & SPARKLING

DOMAINE VETRICCIE ROSÉ	30Z / 60Z
2023, Corsica, France	5 / 10
URRUZOLA TXAKOLINA ROSÉ	7 / 14
2022, Basque, Spain	
MASIA BOU CAVA BRUT	7 / 14
NV, Catalonia, Spain	
VENTO DI MARE MOSCATO	5 / 10
NV, Sicily, Italy	

SPRITZ

14

- sparkling water & prosecco
- STRAWBERRY MONTENEGRO
- HIBISCUS APEROL
- LEMON ZEST DOLIN BLANC
- LAMBRUSCO
- ORCHID APERITIVO
- PASSIONFRUIT AGAVE

ASK YOUR
SERVER
ABOUT THE
LONG
WEEKEND
WINE
FLIGHT!

BEER

ESTRELLA DAMM LAGER	6.5
PAULANER HEFEWEIZEN	6
MENABREA AMBER	7
LA CHOUFFE BLONDE	8
CHIMAY BLEU	10
ESTRELLA GALACIA	6
NON-ALC LAGER	



LAND, SEA

@chapter6clt

2151 Hawkins St., Ste. 120. Charlotte, NC 28204

COCKTAILS

16

- ¡SALUD!
- 'THE SPANISH TABLE TOAST'
- a boozy slushie with peach roku gin, lemon dolin blanc, sherry, vanilla, preserved lemon foam
- PAPI DULCE
- aleppo pepper oil washed tequila, cocchi americano, cappelletti, lemon zest, strawberry
- JOLIE FUMÉE
- pineapple infused maker's mark bourbon, mezcal, green chartreuse, oscura amaro, lime, tiki bitters
- THE FRENCH RIVIERA
- rosé sangria, lemon zest tequila, rosé, grapefruit, berry jam
- SUNDAY AFTERNOON ON THE ISLAND
- cruzan light rum, appleton estate, licor 43, allspice dram, vanilla, lime
- ARRIVEDERCÍ
- strawberry infused mezcal, cherry blossom vermouth, orchid reduction, citrus, vanilla
- PEACE & FRIENDSHIP 2.0
- coconut oil washed gin daiquiri, pineapple, sage, lime
- BRUNCH ON THE BOULEVARD
- knob creek bourbon, rye, averna, campari, espresso
- AMER & DOUX
- barrel aged strawberry negroni: roku gin, strawberry infused campari, vermouth
- SEVILLE AT SUNSET
- maker's mark bourbon, cocchi rosa, mazzura, lemon, rhubarb bitters

SHORTIES

9

- served chilled
- PEACH ROSÉ
- BLUEBERRY LÍMON
- GRAPEFRUIT ORANGE CREAMSICLE
- MANGO CHAMOY
- ESPRESSO LEMON
- POMEGRANATE CHERRY



LET US TAKE YOU ON A LIBATIONS TOUR OF THE MEDITERRANEAN!!

The Topsy Treatment
40/PERSON
The Non-Topsy Treatment
20/PERSON

Spirit Free

10

- ITALIAN SPRITZ
- lyres italian aperitif, orange, preserved lemon oleo, soda
- HIBISCUS LEMONADE
- green tea, lemon
- UNSPIKED IV
- cherry limeade
- LACONIAN BREEZE
- seedlip grove 42, orange blossom, orange oleo, soda
- SUNSET IN THE MEDITERRANEAN
- seedlip grove 42, hibiscus, grapefruit, orange oleo

& SHORE

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TEA POTS

MOROCCAN MINT	7.5
house favorite green tea with loads of fresh mint (low caffeine)	
SILVER NEEDLES	8.5
white tea with rich, savory finish (medium caffeine)	
AFRICAN ROOIBOS	7.5
naturally sweet and refreshing (zero caffeine)	
EARL GREY	7.5
black tea with bergamot citrus oil (medium caffeine)	

WATER & SODA

PELLEGRINO AGUA CON GAS 500ML	6
ACQUA PANNA 500ML	6
COKE, DIET COKE, SPRITE, GINGER ALE	4
GHIA LE SPRITZ LIME & SALT SODA (N/A)	9
CASAMARA SERA AMARO CLUB SODA (N/A)	6.5
CASAMARA CLUB FORA LEISURE SODA	6.5
FENTIMAN'S GINGER BEER	6

Freedom Fresh Roast COFFEE & ESPRESSO

COFFEE	4
ESPRESSO	4
CAPPUCCINO/LATTE	6
CAFFE CORRETTO	7
espresso with splash of brandy & sambuca	
MAROCCHINO	6
espresso with cocoa powder and frothed milk	
ESPRESSO CON PANNA	7
espresso with sweet amaro whipped crema	

Proud to partner with and offer:



Salud!
A VOTRE SANTÉ.
Salute!
LET'S FEAST.



*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

