

# 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!*



# 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	
SALT COD CROQUETTES	15
raisin mostarda, farm greens, bottarga	
ROASTED CARROTS	14
maple glaze, pistachio dukka, tahini, pomegranate	
BLISTERED PEPPERS	12
za'atar, harissa aioli	
CHARRED BROCCOLI	14
pine nut romesco, lemon, aleppo pepper	
SPICY PEI MUSSELS	16
local tomatoes, calabrian chile, roasted garlic	
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

NC 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	18
chickpea flour dusted, jowl bacon, caper butter, fines herbes	
RYE BUCATINI	17
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 chile, tomato sugo, merguez sausage, pecorino	
PORCINI RUBBED HANGER STEAK*	24
olive salsa verde	
GNOCCHI & LAMB	20
braised lamb neck, sofrito, basil	
SHERRY BRAISED PORK CHEEK	17
potato chip, sherry jus, herbs	
GRILLED PORK SECRETO	19
charred rosemary-lemon butter	

# 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

<b>HOUSE</b>	GLASS / CARAFE
WHITE	9 / 30
Abruzzo, Italy	
RED	9 / 30
Tuscany, Italy	

<b>WHITE</b>	3OZ / 6OZ
TORMES VINHO VERDE	5 / 10
2022, Portugal	
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	

<b>RED</b>	3OZ / 6OZ
GAIA BRICH BARBERA	7 / 14
2021, Piedmont, Italy	
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	

<b>ROSÉ &amp; SPARKLING</b>	3OZ / 6OZ
DOMAINE VETRICCIE ROSÉ	5 / 10
2023, Corsica, France	
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 sparkling water and prosecco 14

- STRAWBERRY MONTENEGRO
- HIBISCUS APEROL
- LEMON ZEST DOLIN BLANC
- LAMBRUSCO

# BEER

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



# COCKTAILS

16

¡SALUD!  
‘THE SPANISH TABLE TOAST’  
a boozy slushie with peach roku gin, lemon dolin blanc, sherry, vanilla, preserved lemon foam

AMALFI COASTIN’  
lemon zest el tesoro tequila, passionfruit cordial, almond orgeat, cocchi americano, tajin rim

PEACE & FRIENDSHIP  
olive oil washed roku gin daiquiri, capers, mint, basil, lime



NISSI IS A BEACH  
appleton estate rum, montenegro, mazzura, banana infused amontillado sherry, vanilla

WHEN IN BARCELONA  
bourbon & rye, averna, cynar, cinnamon & fig

LAST NIGHT IN IBIZA  
vanilla infused mezcal, calvados, green apple, sancerre reduction, lemon, apple blossom

WINTER IN CYPRUS  
coconut daiquiri. light rum, coconut milk, lime

FUORI MODA  
cocoa nib old fashioned : makers mark, mezcal, coffee averna, preserved lemon

CAPRI IN THE SUN  
blanco tequila, suze, rocket juice, citrus, rhubarb bitters

LA VIE EN ROSE  
strawberry rose cello, cocchi americano, cappelletti, citrus, bubbly

## SHORTIES 9

*served chilled*

- ESPRESSO & LEMON ZEST CELLO
- CREAMY ORANGE BLOSSOM CELLO
- PINEAPPLE VANILLA CELLO
- STRAWBERRY ROSE WATER CELLO
- DARK CHERRY CELLO



Let us take you on a libations tour of the Mediterranean!!

*The Tippy Treatment*

40/PERSON

*The Non-Tippy 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

# TEA POTS

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

# WATER & SODA

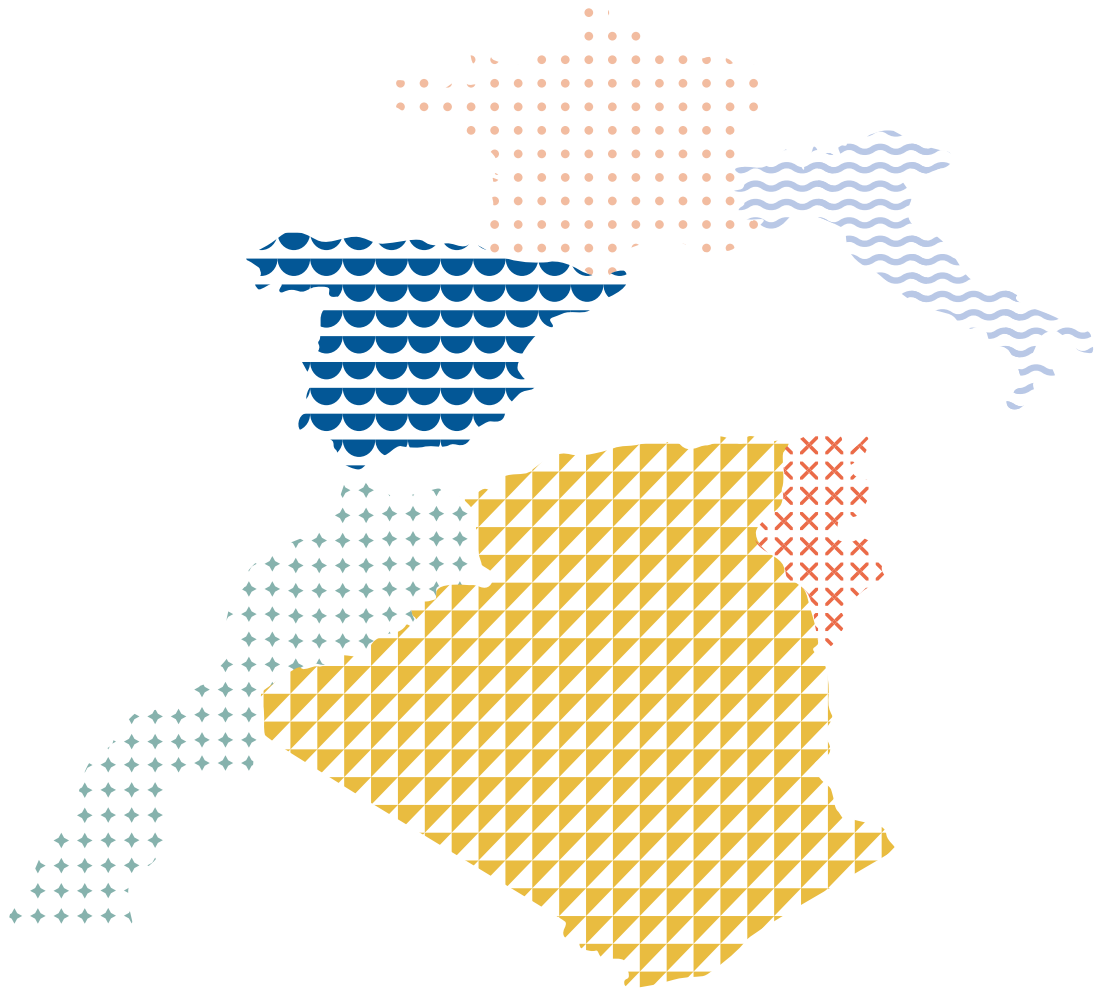
PELLEGRINO AGUA CON GAS 500ML	6
ACQUA PANNA 500ML	6
COKE, DIET COKE, SPRITE, GINGER ALE	3
GHIA LE SPRITZ LIME & SALT SODA (N/A)	9
CASAMARA SERA AMARO CLUB SODA (N/A)	6.5
CASAMARA CLUB FORA LEISURE SODA	6.5
FENTIMAN'S GINGER BEER	6

## *Freedom Fresh Roast* COFFEE & ESPRESSO

COFFEE	3
ESPRESSO	4
CAPPUCCINO/LATTE	6
CAFFE CORRETTO espresso with splash of brandy & sambuca	7
MAROCCHINO espresso with cocoa powder and frothed milk	6
ESPRESSO CON PANNA espresso with sweet amaro whipped crema	7

*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.







