

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, BITES

MARINATED OLIVES & ALMONDS orange, aromatics, herbs	7
WHIPPED RICOTTA mint-pistachio pistou, evoo	12
MELTY NDUJA piquillo pepper, fontina, roasted garlic	14
PROSCIUTTO CARPACCIO hazelnut gremolata, manchego, white balsamic, arugula	17
CONFIT GARLIC calabrian chiles, brown anchovy, herbs	11
VERDE CHICKPEAS yogurt, charred eggplant, sundried peppers, pine nuts, preserved lemon, evoo	14

TAPAS

SIDES, SNACKS, SALADS

BABY OCTOPUS grilled castelvetrano olives, cipollini onions, roasted radishes, fennel, celery root puree	16
SPICY TUNA CRUDO* marcona almond salsa matcha, tangerine	16
SHERRY BRAISED PORK CHEEK potato chips, sherry jus, herbs	17
ROASTED EGGPLANT pine nut-lemon relish, crispy shallots	13
SALT COD CROQUETTES raisin mostarda, farm greens, bottarga	14
CAULINI FRITO tahini, pickled shallot, chili oil	13

SKEWERS

OCTOPUS 9 olive 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 chef's whim	MKT
TUNA A LA PLANCHA* fried potato, pickled shallots, herbs, lemon aioli, salsa verde	24
LOCAL MUSHROOM TOAST* sourdough, sherry cream, sunny side up egg	16
OCTOPUS & CHORIZO grilled tomatillo, roasted sunchokes, fresno chile, cilantro, sunchoke chips	21
SPICY HARISSA MUSSELS harissa, butter, fresh herbs	15
CHARRED BROCCOLI pine nut romesco, lemon, aleppo pepper	13
GNOCCHI & LAMB braised lamb neck, soffrito, basil	19
SKATE WING chickpea flour dusted, jowl bacon, caper butter, fines herbes	18
SPAGHETTI mussels, shrimp, crushed tomatoes, sourdough gremolata	18
BUTCHER'S SALAD* sliced steak, almonds, basil, mint, torn croutons, oranges, red onion, spicy harissa vinaigrette	25
RIGATONI calabrian chile, tomato sugo, merguez sausage, pecorino	17
BLISTERED ANAHEIM PEPPERS za'atar, harissa aioli	13
PORCINI RUBBED HANGER STEAK* olive salsa verde	23
TAGLIATELLE & CLAMS pancetta, white wine, oregano, bread crumbs	17

LARGE PLATES

SHAREABLE FOR 2-4 PEOPLE

SPATCHCOCKED BRONZINO cumin-garlic rub, blistered tomatoes, zucchini, fennel, onion, fresh harissa	60
BRAISED PORK SHANK moroccan couscous, stewed tomatoes, castelvetrano olives, green chickpeas, pistachio dukkah	49
CHICKEN TAGINE amish chicken, tangier spice, merguez sausage, potatoes, eggplant, braised leeks, sumac onions, mint	HALF 32 WHOLE 55

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

HOUSE

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

WHITE

FACE À LA MER PIQUEPOUL	3OZ / 6OZ	5 / 10
2022, Languedoc-Rousillon, France		
QUATTRO QUARTI GRILLO	GLASS / CARAFE	6 / 12
2019, Sicily, Italy		
CANTINE POVERO ROERO ARNEIS	GLASS / CARAFE	6 / 12
2019, Piedmont, Italy		
GRAMONA GESSAMI	GLASS / CARAFE	8 / 16
2022, Penedes, Spain		
DOM. DE LA DENANTE CHARDONNAY	GLASS / CARAFE	8 / 16
2020, Burgundy, France		

RED

GAIA BRICH BARBERA	3OZ / 6OZ	7 / 14
2020, Piedmont, Italy		
CALX PRIMITIVO	GLASS / CARAFE	7 / 14
2021, Puglia, Italy		
MARINO ABATE NERO D'AVOLA	GLASS / CARAFE	6 / 12
2021, Sicily, Italy		
MAS DES CAPRICES ZE FITOU	GLASS / CARAFE	9 / 18
2019, Languedoc-Rousillon, France		
CH. LES GRAVIERES DE LA BRANDILLE	GLASS / CARAFE	8 / 16
2018, Bordeaux, France		
BODEGAS BHILAR RIOJA TINTO	GLASS / CARAFE	9 / 18
2021, Rioja, Spain		

ROSÉ & SPARKLING

DOMAINE VETRICCIE ROSÉ	3OZ / 6OZ	5 / 10
2022, Corsica		
TORMARESCA CALAFURIA ROSÉ	GLASS / CARAFE	7 / 14
2021, Puglia, Italy		
MASIA BOU CAVA BRUT	GLASS / CARAFE	7 / 14
NV, Catalonia, Spain		
VENTO DI MARE MOSCATO	GLASS / CARAFE	5 / 10
NV, Sicily, Italy		

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



¡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, tajín 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

LAST NIGHT IN IBIZA

vanilla infused mezcal, calvados, green apple, sancerre reduction, lemon, apple blossom

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

7

served chilled

ESPRESSO & LEMON ZEST CELLO

CREAMY ORANGE BLOSSOM CELLO

PINEAPPLE VANILLA CELLO

STRAWBERRY ROSE WATER CELLO

PUMPKIN CELLO & BOURBON CREAM



SPRITZ

sparkling water and prosecco

14

STRAWBERRY MONTENEGRO

HIBISCUS APEROL

LEMON ZEST DOLIN BLANC

BUILD A BUCKET

50

CHOOSE YOUR ADVENTURE
choose a combination of any 5 canned wine and spritz offerings

SCARPETTA FRIZZANTE

SCARPETTA LAMBRUSCO

CAN-VI NEGRE

LA LATA BASQUE CIDER

LA LATA VERMUJITO

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

Spirit Free

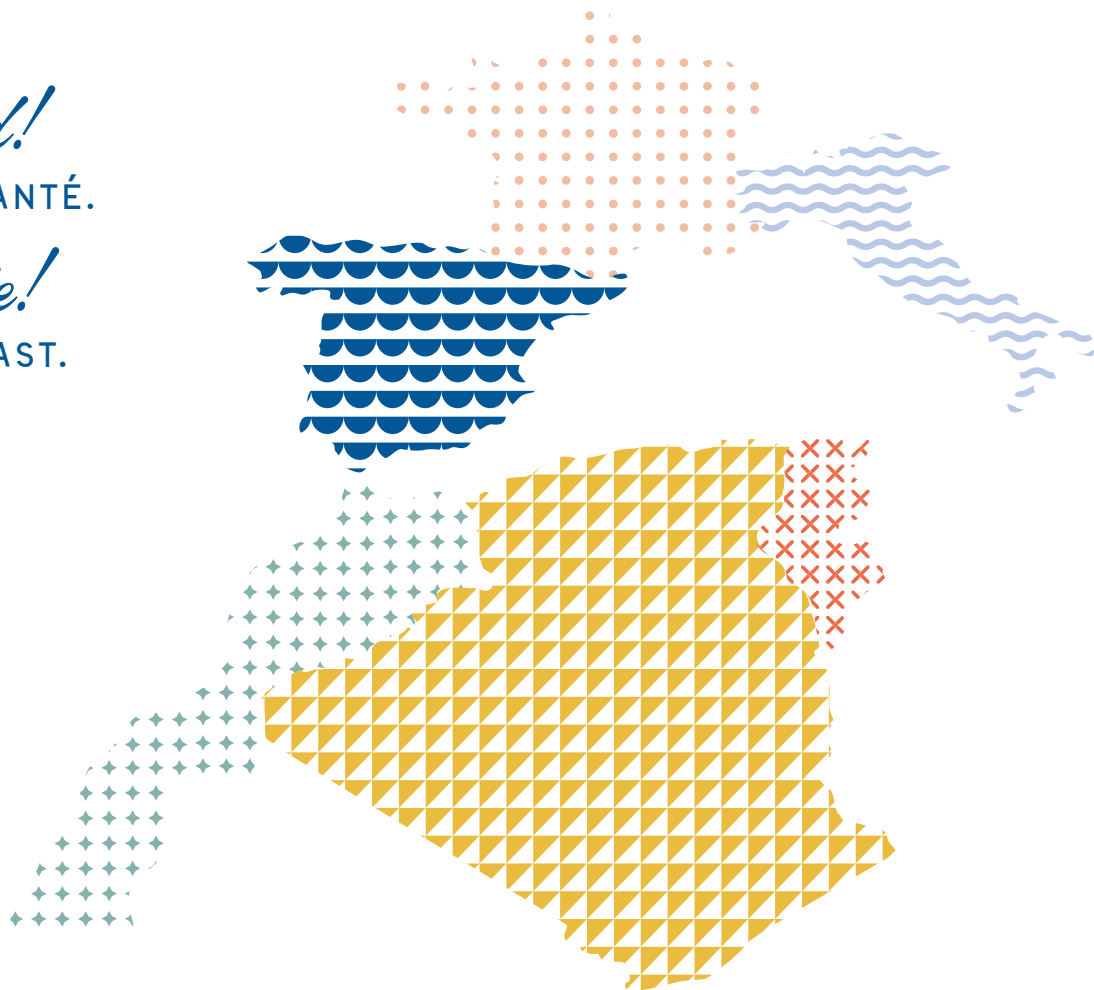
ITALIAN SPRITZ lyres italian aperitif, orange, preserved lemon oleo, soda	12
ROADIE frozen strawberry lemonade	9
UNSPIKED IV boozeless cherry limeade	9
LACONIAN BREEZE seedlip grove 42, orange blossom, orange oleo, soda	12

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.