

The
PECULIAR
RABBIT

1212 PECAN AVE
CHARLOTTE NC



PLAZA MIDWOOD

at the corner of

PECAN & GORDON

DINNER MENU

Sun-Thurs 5pm to 10pm

Fri-Sat 5pm to 11pm

SHARES & STARTERS

OMB PRETZELS

OMB rarebit dipping sauce
{6}

DEVILS ON HORSEBACK

bacon-wrapped figs, goat cheese, arugula
brioche croutons, beet reduction sauce
{8}

PUB FRIES

red bean and CAB Chili, OMB rarebit sauce,
pickled onion relish, crème fraiche
{7}

SWEET TEA BRINED WINGS*

soy-glazed Ashley Farms chicken wings,
malted vinegar slaw, spicy mustard dipping sauce
*kicked up spice available
{7}

DISCO FRIES

hand-cut fries, pulled oxtail poutine gravy,
fresh cheese, cilantro
{10}

ASPARAGUS AND EGGS

grilled asparagus, truffle salt, fresh pepperonata,
poached farm egg, brioche crostini
{8}

DEVEILED EGGS

deveiled farm eggs with truffle and chives
{4}

FRIED HOUSE PICKLES

dill spears, okra, cauliflower, herbed buttermilk dipping sauce
{7}

SWEDISH MEATBALLS

mashed rutabaga, pan gravy, lingonberry preserves
{8}

DUCK DUCK MOUSSE

duck confit salad, duck liver mousse, house-made pickles
pear marmalade, brioche croutons
{10}

FRIED GREEN TOMATOES

pickled shrimp relish, dill remoulade
{7}

MUSSELS AND FRIES

PEI PBR mussels, Benton’s ham, crushed red pepper, garlic
{11}

BITES ON A STICK

KOREAN BEEF BBQ SKEWER

CAB tenderloin, sriracha, 48-hour kimchi
{9}

LAMB LOLLIPOP

Mediterranean kofta, fava bean hummus, salsa fresca,
chive oil, grilled flatbread
{9}

CORN BANGERS

Irish bangers, corndog-style, balsamic mustard,
pickled onion relish
{7}

SOUPS & SALADS

CREAM OF TOMATO house-made soup crackers {6}

BUTTERNUT-GINGER BISQUE crème fraiche, cider reduction, microgreens {6}

BOWL OF CHILI certified angus beef, red beans, Tillamook cheddar {6}

WALDORF bibb lettuce, poached pears, Maytag blue, praline walnuts, apple cider vinaigrette {7}

FRIED OYSTER SALAD mixed greens, tobacco onions, Pernod-buttermilk dressing {10}

THE CAESAR chopped romaine, Caesar dressing, grape tomatoes, garlic croutons {6}

THE SPINACH smoked mushroom vinaigrette, tomato confit, crispy turnips {7}

THE SOUTHERN mixed greens, blue cheese buttermilk dressing, grape tomatoes, beet brunoise,
crispy Benton’s ham, chopped egg {8}

SANDWICHES

served with a choice of side (grilled asparagus, rutabaga mash, hand-cut fries, cider-braised collards,
corn pudding, cup of soup, small salad) • all sandwiches can be made vegetarian

THE PECULIAR BURGER red bean chili, CAB patty, malted vinegar slaw, Tillamook cheddar,
minced red onion, brioche bun {11}

THE CLASSIC BURGER CAB patty, lettuce, tomato, onion, Tillamook cheddar, brioche bun {9}

THE PUB MELT CAB patty, charred tomato and onions, rarebit sauce,
grilled Duke’s sourdough {10}

THE LAMB Mediterranean kofta style lamb, lettuce, feta, salsa fresca, cucumber-yogurt sauce,
grilled flatbread {12}

PO-BOY SLIDERS fried oysters, malted vinegar slaw, dill remoulade, brioche slider rolls {9}

BAHN MI vietnamese ground pork patty, pickled daikon and carrots, fresh cilantro and jalapeno,
cilantro aioli, hoagie roll {9}

VEGGIE BURGER patty of ground mushrooms, brown rice, tofu and rolled oats, chickpea sauce,
brioche bun {8}

DUCK CONFIT REUBEN winterberry sauerkraut, gruyère cheese, marbled rye {12}

ENTREES

CIDER-BRAISED BEELER’S FARM PORK BELLY rutabaga mash, 5-spice cider reduction,
maple brûlée brussel sprouts {17}

MARCONA ALMOND-BRIE RISOTTO wild mushroom ragout, turnip chips, microgreens,
chive and truffle oils {14}

THE PECULIAR RABBIT CASSOULET braised rabbit leg, white bean cassoulet with blood
sausage, Benton’s bacon and duck confit, wilted winter greens {24}

BEELER’S FARM PORK CHOP herb-crusted, cider-braised collard greens, Logan Turnpike Mill
yellow grit cakes, apple compote, sunny-up farm egg {20}

PASTA AND PROVISIONS PAPPARDELLE pulled chicken, smoked bacon, shaved carrots,
pearl onions, sweet peas, herbed cream {16}

CIOPPINO tomato stew, crispy fennel and chili oil, mussels, shrimp, scallops, day boat fish,
grilled Duke’s pullman bread, {17}

FISH AND CHIPS beer-battered fish, hand-cut fries, granny smith tartar sauce {13}

SHEPHERD’S PIE ground lamb, green peas, carrots, mashed rutabaga, Tillamook cheddar,
grilled Duke’s Pullman bread {14}

OMB BABY BACK RIBS St. Louis style, bourbon BBQ sauce, tobacco onions, corn pudding {16}

SPRINGER MT FARMS PAPRIKA CHICKEN sweet pepper braised chicken, buttermilk
spaetzel with spinach {15}