



BRUNCH SPECIALTIES

all brunch specialties end at 2pm

CATALINA OMELET	16	CKB TRADITIONAL	15
goat cheese, blistered tomato, cremini mushroom, baby spinach, multigrain toast, side arugula salad vc		eggs over easy, crispy bacon, creamy anson mills grits, country bread	
BAKED FRENCH TOAST	16	CHICKEN & WAFFLES	18
maple custard, graham cracker streusel, whipped cream, warm maple syrup, fresh berries		crispy chicken breast, buttermilk waffle, powdered sugar, hot honey, warm maple syrup	
AVOCADO TOAST	17	SHRIMP & GRITS	19
country bread, chunky avocado, guacamole, sweet corn salsa, over easy eggs vc		seared shrimp, creamy anson mills grits, red & green pepper, creole sauce	

BRUNCH

SHAREABLES

CRISPY BRUSSELS SPROUTS	13
sweet chili, peanut, scallion vc gf	
WHIPPED BURRATA	15
honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough vc	
CALIFORNIA DEVILED EGGS	14
avocado, crispy prosciutto, chow chow, tomato, radish gf	
SPICY AHI TUNA*	22
soy sriracha sauce, sesame, yuzu guacamole, scallion, seasoned crispy wontons	
OVEN FIRED BREAD	9
rosemary, kosher salt, butter, extra virgin olive oil and parmesan dip vc	

SOUP & SALADS

SOUP OF THE DAY	
bowl 9 cup 6	
A NICE LITTLE HOUSE SALAD	9
radicchio, onion, cucumber, garbanzo bean, fontina, red wine vinaigrette vc gf	
LITTLE CAESAR SALAD	9
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons	



all of our fish and seafood are sourced from the most sustainable sources possible, delivered daily, and butchered in house



local is important. here are a few examples of our commitment: sunburst farms, harmony ridge farms, and boy & girl farms



meats by linz from chicago breeds, butchers, & heavy - ages all of our meat.

GF = gluten free **vc** = vegetarian
cashless payments preferred

*These items may be consumed raw. Consuming raw or under-cooked meats, poultry, eggs or seafood poses a health risk of foodborne illness.

FOOD PEOPLE LOVE

ENTREE SALADS

add any of the following proteins to our salads listed below
grilled chicken 4 • petite filet mignon 11 • verlasso salmon 13 • lemon poached shrimp 9 • shrimp, crab & scallops 11

SONOMA	15
avocado, corn, almond, date, bacon, tomato, danish blue cheese crumbles, cornbread croutons, green goddess dressing	
CHOPPED gf	18
radicchio, genoa salami, pepperoncini, onion, cucumber, garbanzo bean, fontina, creamy italian herb dressing	
TUSCAN	15
frisee, sundried tomato, red onion, artichoke, pumpkin seed, goat cheese, garlic croutons, sweet basil vinaigrette	
COBB	15
avocado, egg, tomato, bacon, ditalini pasta, lemon vinaigrette	
BIG CAESAR	14
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons	

RICE BOWLS

VEGETARIAN POKE	15
traditional hawaiian poke sauce, sushi rice, sesame seed, scallion, edamame, avocado, cucumber, pineapple, cherry pepper, pickled carrot	
ADD ANY OF THE FOLLOWING PROTEINS LISTED BELOW	
lemon poached shrimp 9 • sushi grade ahi tuna 10 • shrimp, crab & scallops 11	

HANDHELDS

choice of coleslaw, small salad or fries (cup of soup add \$2)	
LOBSTER & SHRIMP ROLL	20
poached lobster, herb boiled shrimp, celery, lemon aioli, lettuce, traditional new england roll	
MAHI MAHI TACOS	17
pan-seared, chipotle mayo, sour cream, jalapeno slaw, white corn tortillas gf	
SPICY BUTTERMILK FRIED CHICKEN	15
pickle, slaw, ranch dressing	
CHICKEN AVOCADO WRAP	15
grilled chicken breast, pepper jack, guacamole, bacon, lettuce, tomato, mayo, sundried tomato tortilla	
THE B.L.T.	16
million dollar thick-cut crispy bacon, duke's mayo, lettuce, tomato	

PREMIUM BURGERS

choice of coleslaw, small salad or fries (cup of soup add \$2)	
half pound 100% black angus steakhouse burgers with ground chuck, strip loin, brisket and ribeye	
DITKA BURGER*	15
aged cheddar, lettuce, tomato, onion, pickle, mustard, mayo	
STEAKHOUSE BURGER*	16
swiss, steak sauce, bacon, sauteed mushroom, caramelized onion, lettuce, mayo	
CALIFORNIA BURGER*	16
pepper jack, guacamole, chipotle mayo, bacon, lettuce, tomato	

HOUSE MADE PASTA & MAINS

with house filtered water & caputo 00 semolina flour	
TAGLIATELLE*	19
shrimp, white wine, butter, chili flake, fresh herbs, fresh lemon	
RIGATONI	19
vodka sauce, whipped ricotta, prosciutto, fresh basil	
HEAVY-AGED STEAK FRITES*	34
long island strip steak, horseradish cream sauce, bistro fries gf	

WINE SELECTIONS

CHAMPAGNE AND SPARKLING

risata prosecco • veneto
chandon brut rosé • california
pommery brut • champagne

GLASS
11
16
25

CHARDONNAY

mer soleil unoaked • monterey
sonoma cutrer • russian river valley

11
14

SAUVIGNON BLANC

nobilo • marlborough
le garenne • sancerre

11
17

INTERESTING WHITES & ROSÉS

august kessler riesling • germany
chat d'esclans "whispering angel" rose • france
harvey & harriet albarino/chard blend • california
danzante pinot grigio • delle venezie

11
14
14
12

PINOT NOIR

westmount • willamette valley
belle glos "clark & telephone" • santa maria valley

11
16

CABERNET SAUVIGNON

browne family "heritage" • columbia valley
austin hope "austin" • paso robles
valravn • sonoma county

12
14
16

INTERNATIONAL REDS

dona paula "velvet red" malbec blend • mendoza
southern belle blend in pappy v.w. barrels • spain
bodegas lan "reserva" rioja • spain
querceto chianti classico • tuscany
quattro mani montepulciano • abruzzo

10
13
13
13
10

OTHER REDS AND RED BLENDS

lapis luna cabernet franc • california
qupe syrah • central coast
quilt "fabric of the land" by caymus blend • napa
alpha omega "II" blend • napa valley

13
13
16
22

PREMIUM BEER

DRAFT

triple c "golden boy" • blonde ale • charlotte, nc
stone brewing "buenaveza" • mexican lager • richmond, va
red oak • amber lager • whitsett, nc
omb "hornets nest" • hefeweizen • charlotte, nc
birdsong "hazy sexy cool" • e.c. ipa • charlotte, nc
noda brewing "jam session" • pale ale • charlotte, nc

7
7
7
7
7
7

ROTATING BREWERY PARTNER

BURIAL BREWING CO: CHARLOTTE, NC

"prophetmaker" • dry-hopped pale ale 7
"shadowclock" • german style pilsner 7
"surf wax" • west coast ipa 7

BOTTLES + CANS

modelo especial • mexican lager • mexico
winchester • apple cider • shenandoah, virginia
coors light • light lager • golden, co
miller lite • light lager • milwaukee, wi
bitburger • na euro lager • germany
topo chico ranch water • lime • hard seltzer

6
5
5
5
6
6

BRUNCH COCKTAILS

LOVE POTION #9

goslings dark rum • bacardi light rum •
orange juice • cold-pressed pineapple •
coconut • nutmeg

14

STRAWBERRY BASIL SANGRIA

spanish albarino wine • brandy • orange liqueur •
strawberry • basil • cold-pressed lemon

13

ORANGE AMERICANO

averna amaro • honey • orange juice •
fresh brewed la colombe espresso

15

CKB BLOODY

tito's vodka • house spicy bloody mix •
celery • lemon

12

(CKB Bloody Maria - espolon blanco tequila \$1)

APEROL SPRITZ

aperol apertif • french bubbles •
sparkling water • orange slice

12

THE MIMOSAS

french bubbles • your choice of flavor

11

Classic = orange juice

Floral = house rose syrup

Tropical = passion fruit puree

Tuscan = house lavender syrup

Hibiscus Ginger = hibiscus ginger syrup

VICTORIAN QUEEN

appleton estate rum • hibiscus • ginger •
cold-pressed lemon

15

STAY COOL BABY!

ketel one vodka • il tramonto limoncello •
cucumber • lemon • topped with prosecco

14

ESPRESSO MARTINI

tito's vodka • kahlua • licor 43 liqueur •
fresh brewed la colombe espresso

15

BRAZILIAN BLOSSOM

leblon cachaca rum • hendrick's gin • rose •
coconut • cold-pressed lime

15

CENOTE

hornitos cristalino anejo tequila •
blue curacao • cold-pressed lime & pineapple

14

PHILOSOPHER'S STONE

espolon blanco tequila • cointreau •
passion fruit • jalapeño tincture

16

ZERO PROOF COCKTAILS

LAVENDER LEMONADE

fresh lemonade • lavender infused syrup •
cold-pressed lemon
(tito's vodka \$2)

11

QUEEN CITY SPRITZ

cold-pressed grapefruit • rose infused syrup •
cold-pressed lime
(lunazul reposado tequila \$3)

11

