



SOUPS AND GREENS

Butternut Squash 6

apple chutney, pumpkin seeds

Spinach Salad 10

pear, gorgonzola, candied pecans, roasted lemon vinaigrette

Roasted Beet & Poached Apple Salad 13

whipped goat cheese, pickled shallots, arugula, sherry vinaigrette

Salad Adds:

roasted/fried chicken...6 crab cake...8
grilled shrimp...7 *salmon...8

SHARES AND STARTS

Cheese Board

each cheese...6 each meat...5

BBQ Shrimp 14

corn pudding, tasso cream, chive oil

Baked Brie 15

puff pastry, housemade jam, honey
toasted nuts

Mac 'n Cheese 9

shell pasta, cheddar cheese blend, panko

Nashville Hot Chicken Sliders 14

spice glaze, blue cheese dressing, pickled cucumbers, buttermilk biscuits

Surf & Turf Flatbread 15

shrimp, short rib, fontina cheese blend, red onion, balsamic glaze, scallions

Deviled Eggs 8

sundried tomatoes, candied bacon, chives

Smoked Jalapeño Pimento Dip 8

pita points

Fig & Goat Cheese Flatbread 14

pesto, prosciutto, white cheese blend, parmesan

Maple Brûléed Brussels 9

bacon, maple sugar

Cornmeal Fried Okra 7

comeback sauce

House Fries 6

truffle oil, grated parmesan

LARGE PLATES

*Summit Burger 17

grass fed beef, bacon, arugula, queso fresco, caramelized shallot aioli

Crab Cakes 17

remoulade, dill green beans, arugula and fennel salad

Free Range Chicken 23

citrus braised collards, sweet potato purée, pan sauce

*Salmon 25

squash risotto, sauteed kale and fennel, herbed lemon butter

Chicken Stew & Rosemary Dumplings 21

shiitake mushrooms, braised peppers

Pork Belly & Sweet Potato Gnocchi 26

apple butter, sage

Ratatouille Stuffed Portobella 15

squash, red bell peppers, eggplant, tomato, spinach, goat cheese

Braised Short Rib 30

country mash, mushrooms, black garlic jus

DESSERTS

Skillet Cookie Pie 9

chocolate chips, housemade ice cream, marshmallow fluff

Apple Crumble 9

housemade vanilla ice cream, caramel sauce

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**This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Please inform your server if you have any food allergies.

Executive Chef - Alex Ramsey

1531 East Boulevard. Charlotte, NC 28203 • www.thesummitrm.com • 980.237.2227

THE SUMMIT ROOM HISTORY

On October 18, 2013 I was in a tent, freezing, tired, anxious, surrounded by new friends on the side of Mount Kilimanjaro in Tanzania, Africa. In just a few hours we would begin what we all hoped we could finish. A fellow climber shared...

“Never Quit” journal entry by Stuart Macrae:

Tonight we have an opportunity to achieve something very special – to reach the roof of Africa – an amazing place that few will ever get to experience. For many of us this will be the hardest physical and mental challenge that we will have faced in our lives so far. When we reach the top – some of us will have achieved a lifetime ambition – some of us will cry, some of us will laugh –but- all of us will have achieved something special – something we will remember for the rest of our lives. Climbing every mountain in life requires courage and endurance –but- mostly it’s about believing you can do it. – In the words of George Mallory “getting to the summit is about putting one foot in front of the other and never, ever giving up.” Let’s make tonight something special – together!

And that’s exactly what we did.

One day and a long plane ride removed from this feat I found myself in a meeting at 1531 East Boulevard, and The Summit Room was born.

Because of my eastern NC roots, the full-service, dinner only concept features Southern inspired plates. Our fresh, diversified specialty cocktails are named after the seven summits. Expect the menu to change with the seasons because Executive Chef Alex Ramsey is using local, sustainable foods.

YOUR SURROUNDINGS...

The 2x4 material used for the legs of The Summit Room tables were salvaged from a house known locally in eastern North Carolina as the Darden House. The Darden family lived in the house up until the 1940s. They were fairly prominent farmers in the area and built the original house sometime in the early 1850’s. There were additions made to the house later. The 2x4s used were wall studs inside the original part of the house. One of the most interesting things about the house is when they built the home, they took cotton and stuffed it down in the walls to serve as insulation. Based on the way it was sealed in, it would have to have been done when the house was first built, which was extremely rare. One morning Farmstead Furniture got a call that the fire department was going to burn the house for fire fighter training, so they dismantled the house and built amazing furniture. We are thankful to be the beneficiary of such beautiful upcycling.

The wood for our table tops was salvaged from a very traditional eastern North Carolina style tobacco barn that was 20’ wide by 20’ deep by 20’ tall. The boards used came from the exterior siding on the barn, which had been greatly weathered over the course of its life.

My dad dismantled a packhouse in Farm Life township for the tin that lines the bottom of the walls, the fireplace mantel as well as the wood on the walls and the bar. Thanks to the Courtney family, sprinkled throughout are John Deere green boards from the first John Deere dealer built in 1934 in my hometown of Williamston, NC.

All of the photographs in The Summit Room were taken during my trek to the roof of Africa.

-- Deedee Hagner, owner



Darden House - front



Darden House - back