

SMALL PLATES

WHIPPED RICOTTA	6
<i>Honey, Cracked Black Pepper, Baguette</i>	
CHICKEN BISCUIT	12
<i>Tuscan Fried Chicken, Spicy Honey Butter, Parmigiano Biscuit</i>	
ITALIAN WEDDING SOUP	6
<i>Escarole, Cannellini Beans, Meatballs, Parmigiano Broth</i>	
INSALATA MISTICANZA	8
<i>Mixed Greens, Hazelnuts, Parmigiano, Champagne Vinaigrette</i>	
OCTOPUS CARPACCIO	14
<i>Roasted Tomatoes, Pickled Eggplant, Fett'unta</i>	
CECI IN UMIDO	9
<i>Umbrian Style Stewed Chickpeas, Preserved Lemon, Aleppo Pepper, Baguette</i>	
CHICKEN LIVER MOUSSE	11
<i>Golden Raisin Marmelatta, Shallot Agrodolce, Baguette</i>	

K
I
D
S

HALF WAFFLE
Whipped Cream, Berries

BACON AND SCRAMBLED EGGS

CHICKEN TENDERS
Curly Fries

{ 6 }

LARGE PLATES

BANANA PUDDING WAFFLE	12
<i>Banana Custard, Vanilla Wafers, Meringue</i>	
ENGLISH PEA POLENTA	18
<i>Local White Shrimp, Clam Casino Butter</i>	
PORK HASH*	16
<i>Sunny Side Up Eggs, Peperonata, Yukon Gold Potato, Roasted Tomato Hollandaise</i>	
CHICKEN & WAFFLES	15
<i>Tuscan Fried Chicken, Crispy Sage, Prosciutto-Maple Syrup</i>	
SUMMER VEGETABLE FRITTATA	15
<i>Brown Butter Zabaglione, Mixed Green Salad</i>	
LASAGNA CARBONARA*	16
<i>Black Pepper, Le Farfalle Pancetta, English Peas, Poached Egg</i>	
GRILLED CHICKEN CAESAR	15
<i>Little Gem Lettuce, Peppergrass, Garlic Bread Croutons, Boquerones, Parmigiano Vinaigrette</i>	
LOCAL CATCH	20
<i>Sugar Snap Peas, Cucumber, Radish, Farro, Arugula</i>	
LE FARFALLE BURGER*	12
<i>House Ground Black Angus Beef, Provolone, Lettuce, Heirloom Tomatoes, Porcini Aioli, Soft Roll</i>	
-Add an Egg \$2	

WHITE WINE

PINOT GRIGIO "SORTESELE" 2015	10/40
<i>Santi, Alto Adoge, Italy</i>	
PICPOUL DE PINET 2015	11/42
<i>La Chapelle du Bastion, Languedoc, France</i>	
CHARDONNAY 2014	16/64
<i>Pio Cesare, Piemonte, Italy</i>	

RED WINE

LANGHE ROSSO 2014	9/38
<i>Nebbiolo Blend, Vajra, Piemonte, Italy</i>	
PINOT NOIR 2014	11/42
<i>Alta Maria, Santa Barba, California</i>	
CABERNET SAUVIGNON	19/74
<i>Pied a Terre, Sonoma, California</i>	

ROSE WINE

LAMBRUSCO ROSATO NV	10/38
<i>Venturini Baldini, Emilia-Romagna, Italy</i>	
SYRAH, CARIGNAN "GUILLEM" 2016	10/38
<i>Moulin de Gassac, Languedoc, France</i>	

TEA

{ 2.5 EACH }

**EARL GREY / ENGLISH BREAKFAST
GREEN TEA / CHAMOMILE**

COFFEE

COLD BREW - 5

ESPRESSO - 3	MACCHIATO - 3.5
CAPPUCCINO - 3.5	FRENCH PRESS
LATTE - 3.5	SM 4, LG 6

COCKTAILS

MIMOSA - 7 / 21

CLASSIC PEACH BELLINI - 7 / 21

COCKTAIL OF THE DAY - 8

BLOODY MARY - 9

House Recipe, Hot Sopressata, Provolone, Cornichon

ROME WITH A VIEW - 10

Campari, Dry Vermouth, Lime, Mineral Water

SPECKLED HEN - 10

London Dry Gin, Lemon, Cucumber, Cayenne, Peppercorn, Egg White

DRAFT BEER

{ 7 EACH }

WESTBROOK WHITE THAI

FULLSTEAM HUMIDITY PALE ALE

FREEHOUSE ASHLEY FARMHOUSE

COAST HOP ART

BEER

BUDWEISER - 4

BUD LIGHT - 4

VICTORY PRIMA PILS - 6

MENABREA BIONDA - 7

LEFT HAND MILK STOUT - 7

WESTBROOK ONE CLAW - 7

OMMEGANG SPRING SAISON - 9

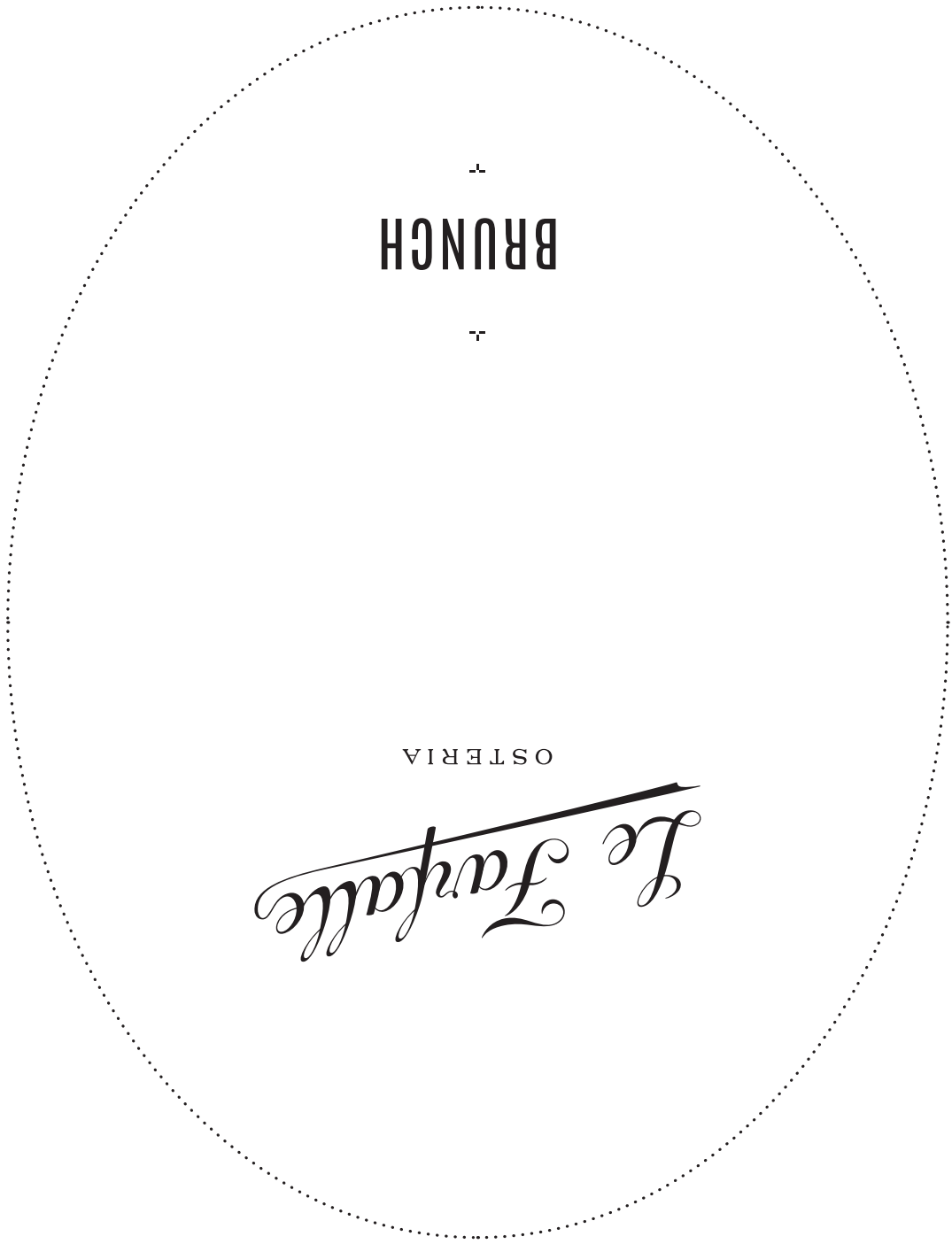
STIEGL RADLER GRAPEFRUIT 16OZ - 8

REVELRY GULLAH CREAM ALE 16OZ - 9

EVIL TWIN CITRA

SUNSHINE SLACKER 16OZ - 8

*CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, EGGS OR SEAFOOD MAY CAUSE SERIOUS ILLNESS.



+

BRUNCH

+

OSTERIA

Le Farfalle



LEFARFALLECHARLESTON.COM