

Meats

beef tar tare hand cut, bulgur wheat, quinoa
mint, radish, olio verde* 11

meatballs beef, pork, parmesan, oregano
puttanesca 9

roasted pork belly sundried cherry gastrique
roasted garlic, sumac 11

sirloin steak ras el hanout butter, fine herbs 11*

chorizo potatoes fingerlings, house made chorizo
roasted garlic aioli, manchego 10*

Seafood

sautéed shrimp garlic, white wine, lemon
aleppo pepper, crispy shallots 11

grilled calamari sofrito, crispy capers, fine herbs
lemon oil 10

fried smelt lemon, garlic herb aioli 8

boquerones white anchovies, marash, citrus 10

steelhead trout chilled Israeli couscous, dill
harissa labneh, lime* 12

grilled octopus chimichurri, olio verde, citrus 10

Sweets

lemon olive oil cake vanilla ice cream
lemon curd, milk crumble, spicy chocolate, cinnamon,
allspice, 7

crème brûlée goat cheese, caramelized sugar 6

hommus cookie dough maple syrup, milk
chocolate, cardamom whipped cream 7

PARALLEL 38

Few latitudes pass through so many states and nations. This temperate, middle latitude has proven conducive to not only human success but to the ultimate cultivation of food and drink.

Parallel 38 creates an atmosphere where all the iconic regions within this parallel merge.

Great food, wine and cocktails conjure the essence of these regions while allowing us to interpret and share our unique take on the classics.

Our menu provides a diversified selection of small plates melding styles and flavors of these regions.

817 West Main Street
Charlottesville, VA 22903
434-260-8793

eat@p38cville.com

www.p38cville.com

Like us on Facebook
www.facebook.com/Parallel38

Spreads & Dips

- hommus** chickpeas, tahini, garlic oil 6
htipiti roasted red peppers, feta, thyme 7
tzatziki greek yogurt, dill, cucumber 7
labneh lebanese yogurt, olio verde, zatar 8
tapenade kalamata olives, anchovies, lemon 6
melitzano eggplant, garlic, red onion 7
spread three your choice of three spreads 10
spread six sampler of all six spreads 18

Artisanal Cheeses

- andanzas manchego** spain, sheep's milk 7
herbed goat virginia, goat's milk, pasteurized 6
saputo feta greece, cow's milk, pasteurized 7

Cured Meats

- fennel salami** virginia 8
prosciutto de parma italy 9
salami calabrese virginia 8
choice of three artisanal cheeses 18
choice of three cured meats 21
two cured meats & two artisanal cheeses 23
three cured meats & three artisanal cheeses 28

Salads & Such

- pickled trio** cauliflower, radish, brussel sprouts 8
tabouleh bulgur wheat, quinoa, cucumber, tomato dill, mint, lemon vinaigrette, garlic aioli, zatar * 7
olives & almonds thassos, picholine, arbequina castrelvetrano, spiced almonds, marcona almonds 5
risotto arborio rice, parmesan cheese chef selected seasonal ingredients MP
white bean salad red onion, herbs, olio verde lemon 6
fattoush arugula, sumac onions, tomato, pita chips champagne vinaigrette 8
octopus salad fennel, pea tendrils, citrus supremes red wine vinaigrette 9

Vegetables

- hand cut fries** harissa, garlic, labneh 5
marinated artichokes charred, chervil, citrus champagne vinaigrette, served chilled 6
blistered shishitos sumac, honey, labneh lava salt 9
sautéed mushrooms oyster, shiitake, cremini lion's mane, thyme 9
samfaina squash, eggplant, roasted peppers herb puree, spicy tomato, labneh, oronero balsamic 8
brussel sprouts Wayside Farms, pomegranate house made bacon, crispy shallots, honey labneh 11

Skewered

- chicken** breast, feta yogurt 9
lamb leg, cilantro, spicy red pepper * 14
beef sirloin, harissa, tzatziki * 12
spicy shrimp harissa, meyer lemon labneh 10

WE **DO NOT** ADD GRATUITY TO LARGE PARTIES.

WE SHARE EVERYTHING SO SHOULD YOU: We can split checks **evenly** by payment, but we **cannot** accommodate **separate checks**

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
