Crafted using the freshest seasonal ingredients, our culinary inspired cocktails are well balanced and refined. Please ask your server for recommendations to help guide your experience.

COCKTAILS

Pear

Cathead Vodka, Ginger, Pear, Maple, Smoked Pear Bitters
17

Pecan

Appleton Rum, Rittenhouse Rye, Pecan, Sherry, Vermouth, Sea Salt 18

Clove

Elijah Craig Bourbon, Black Tea, Cynar, Cardamom, Clove, Citrus, Bitters 18

Ube

Lunazul Reposado, Sweet Potato, Allspice, Honey, Amaro Montenegro 17

Pomegranate

Sutler's Gin, Pomegranate, Orange Blossom, Sparkling Wine
17

NON-ALCOHOL INFUSIONS

Nashi

Zero Proof Reposado, Pear, Ginger, Maple, Club Soda

Tupelo

Zero Proof Bourbon, Honey, Orange, Brown Sugar, N/A Bitters 14

Autumn Spritz

Zero Proof Gin, Pomegranate, Prima Pave N/A Sparkling Wine 14

Drinking Vinegars

 ${\it Carrot-Ginger, Apple-Cinnamon, Butternut-Lemongrass}$

SMALL PLATES

Crispy Shrimp

Panko Breaded, Daikon Slaw, Scallions, Shiso, Sweet & Sour Sauce 20



Apple, Crispy Broccoli, Shallots, Blue Barley, Ume Plum Vinaigrette

Tuna Tartare*

Cucumber, Benne Seeds, Avocado, Organic Soya, Black Tapioca Chips 21

Crudo*

Snapper, Orange, Daikon, Shallot, Pickled Garlic, Citrus Mignonette

Butternut Soup

Kumquats, Trinidad Perfume Peppers, Ginger, Thai Coconut Puree 16

ENTRÉES

Caesar Salad*

Romaine, Herb Marinated Chicken, Parmesan Cheese, Croutons

Miso Salmon*

Genmai Crust, Chinese Broccoli, Roasted Root Vegetables, Ginger, Miso Broth 32

Lobster Roll

Buttermilk Roll, Celery, Pickles, Lemon Aioli, House Made Chips 32

Veggie Burger

Crispy Quinoa, Walnuts, Caramelized Onion, Carrot Slaw, Sambal Aioli

Umstead Burger*

Gruyère, Caramelized Onions, Black Truffle Aioli, Herbed Fries 27