BAR & LOUNGE

Shared

Black Truffle Fries

Fresh Truffle, Truffle Oil, Grated Aged Parmesan 16

Ceviche* 🕅

Flounder, Jicama, Gooseberry, Avocado, Miso-Ginger Dressing, Black Garlic Chip 16

> Smoked Fish Dip Caviar, House Made Crackers, Crème Fraîche, Chives 22

Artisan Meats & Cheeses

Sweet Pepper Relish, House Mustard, Pickles, Grilled Bread 30

Shrimp Cocktail

Chilled Shrimp, Thai Cocktail Sauce, Lemon, Citrus Caviar 20

Butter Lettuce

Manchego, Raspberry, Sunflower Tuile, Spring Onion Vinaigrette 17

Chilled

Oyster* Half Shell, Hot Sauce, Mignonette, House-Made Crackers

Steak Tartare* Hon Shimeji, Shallot, Tarragon, Truffle Aioli, Brioche 24

Salmon Belly Roll* Daikon, Avocado, Basil, White Balsamic, Sesame 18

BAR & LOUNGE

Main

Caesar Salad*

Herb Marinated Chicken, Romaine, Aged Parmesan, Croutons 28

Umstead Burger* Gruyère, Caramelized Onion, Black Truffle Aioli, Herbed Fries

27 Veggie Burger

Quinoa, Walnuts, Carrots, Caramelized Onions, Cashew Aioli 22

Lobster Toast

Avocado, Celery, Sourdough, Chives, Petite Green Salad 32

Carolina Chicken Sea Island White Peas, Chanterelle, Artichoke, Leek, Beurre Blanc 32

Salmon* Bok Choy, Carrots, Ginger Rice Cake, Herb Crust, Green Coconut Curry 35

> Beef Filet* Potato Waffle, Tamago Egg, Cabbage, Scallions, Shaoxing Jus 42

Hot Pot 🕅

Pork Belly, Pork Loin, Kimchi, Tofu, Fennel, Enoki Mushroom, Rice 34

May be modified/prepared Vegetarian and/or Gluten Free, please refer to your server. *May be cooked to order. May be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We respectfully request parties of six or more provide one form of payment.