

BAR & LOUNGE

Shared

Black Truffle Fries

Fresh Truffle, Truffle Oil, Grated Aged Parmesan

16

Crudité

Fall Vegetables, Mushroom Soil, Edamame Hummus

15

Smoked Fish Dip

Caviar, House Made Crackers, Crème Fraîche, Chives

22

Artisan Meats & Cheeses

Green Tomato Relish, Mustard, House Pickles, Grilled Bread

28

Shrimp Cocktail

Chilled Shrimp, Kanzuri Cocktail, Lemon, Citrus Caviar

20

Chilled

Oyster*

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

12

Steak Tartare*

Asian Pear, Pine Nuts, Quail Egg, Kosho, Lotus Root

22

Salmon Belly Roll*

Daikon, Avocado, Basil, White Balsamic, Sesame

17

Kale Salad

Endive, Barley, Goat Cheese, Apple, Pistachio Vinaigrette

16

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Main

Caesar Salad

Herb Marinated Chicken, Romaine, Aged Parmesan, Croutons
24

Umstead Burger*

Gruyère, Caramelized Onion, Black Truffle Aioli, Herbed Fries
25

Veggie Burger

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

Lobster Toast

Avocado, Celery, Sourdough, Chives, Petite Green Salad
30

Carolina Chicken

Fingerlings, Brussel Sprouts, Lardons, Roasted Garlic Jus
30

Salmon*

Genmai Crust, Chinese Spinach, Rice Cake, Ginger- Scallion Broth
32

Beef Filet*

Celeriac Potato Purée, Mushrooms, Melted Leeks, Bordelaise
40



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.