

BAR & LOUNGE

Shared

Black Truffle Fries

Fresh Truffle, Truffle Oil, Grated Aged Parmesan
16

Crudité

Summer Vegetables, Lentil Soil, Sour Tomato-Garlic Dip
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, Kanzuri Cocktail, Lemon, Citrus Caviar
20

Butter Lettuce

Manchego, Jicama, Radish, Almond, Peach Vinaigrette
17

Chilled

Oyster*

Half Shell, Hot Sauce, Mignonette, House-Made Crackers
12

Steak Carpaccio*

Cucumber, Pear, Basil, Scallion, Cashews, Rice Chip
24

Salmon Belly Roll*

Daikon, Avocado, Basil, White Balsamic, Sesame
18

Tomato Salad

Cucumber, Cilantro, Basil, Watercress, Peanuts, Yuzu Vinaigrette
18

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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

Summer Succotash, Spin Rossa Grits, Peach BBQ Sauce
32

Salmon*

Genmai Crust, Red Peas, Onion, Tsukudani, Smoked Ham Dashi
35

Beef Filet*

Squash Casserole, Potato Purée, Green Beans, Truffle Jus
42

Dan Dan Noodles*

Confit Duck, Bok Choy, Peanuts, Scallions, Sesame, Chili Oil
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.