

## small plates

### shrimp cocktail ✂

chilled shrimp, kanzuri cocktail, lemon, citrus caviar  
17

### roasted beets V ✂

seasonal pear, tofu purée, five-spice walnuts, sudachi dressing  
17

### kale salad V ✂

pickled apple, dates, pecans, goat cheese, apple vinaigrette  
16

### butternut squash soup V ✂

trinidad peppers, pepitas, ginger, orange, brown butter  
15

### crudité V ✂

fall vegetables, mushroom soil, edamame hummus  
15

### steak tartare ✂

tamago eggs, peanuts, scallions, tapioca chips, sesame aioli  
21

## entrée salads & sandwiches

### soup & sandwich ✂

blue crab, scallion, apple, cabbage, brioche, butternut squash soup  
27

### caesar salad ✂

romaine, herb marinated chicken, parmesan, anchovies, croutons  
24

### hamachi bowl\* V ✂

pineapple, radish, sesame, ginger rice, bubu arare, avocado mousse  
27

### lobster roll ✂

butter milk roll, celery, pickles, lemon aioli, house made chips  
29

### umstead burger\* ✂+

gruyère, caramelized onions, black truffle aioli, herbed fries  
25

### veggie burger\* V ✂

quinoa, walnuts, carrots, caramelized onions, pickles, cashew aioli  
20

## entrées

### g r a i n   b o w l

tamari egg, barley, quinoa, sunchoke, seeds, ginger, yuzu  
25

### c a r o l i n a   c h i c k e n

smoked grits, celery root, mushroom, leeks, white grape jus  
28

### s a l m o n \*

genmai crust, pak choi, sweet potato, tamari-ginger sauce  
29

### b e e f   f i l e t \*

hasselback potatoes, onion jam, crispy broccoli, red wine jus  
37

### v e g e t a b l e   t a g l i a t e l l e

autumn squash, parmesan, scallion-mushroom broth  
34

## desserts

### a p p l e

ceylon cinnamon panna cotta, spiced confit, date crumb, applejack  
12

### s w e e t   p o t a t o

custard, linzer tart, salted vanilla caramel, toasted hazelnut gelato  
13

### t o f f e e   c a k e


smoked salted pecan croquant, warm butterscotch, anise, ginger  
13

### c h o c o l a t e

satilia sixty-two percent ganache, espresso brown butter crumble  
12

### s u n d a e

chai latte gelato, dulce de leche, five-spice brownie, maple sugar  
12

 May be 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.