

SMALL PLATES

PORK BELLY ✂	26
bartlett pear, savoy cabbage, radish, smoked pear-mustard seed jus	
ONE OAK FARM SALAD V ✂	19
salanova, beets, purple kohlrabi, almonds, verjus vinaigrette	
FALL WEDGE SALAD V ✂	19
smoked apples, bacon lardon, pickled walnuts, blue cheese dressing	
ROASTED SUNCHOKES SOUP	16
potatoes, leeks, carrots, country ham, brown butter, sherry	
TUNA TARTARE * ✂	25
avocado crema, daikon, ginger, scallions, calamansi, black sesame chips	
CRUDO * ✂	22
hamachi, kumquat, coconut, pickled carrots, ginger, kanzuri mignonette	

ENTRÉE SALADS AND SANDWICHES

CAESAR SALAD * ✂	18
baby gem lettuce, parmesan, anchovy, breadcrumbs, cured egg yolks <i>add chicken 13, salmon 15, or shrimp 16</i>	
CRAB CAKE SALAD	35
farm greens, kohlrabi, persimmon, pickled peppers, shiso tartare sauce	
CHIRASHI BOWL * ✂	34
tuna, salmon, hamachi, tamago egg, sesame, cucumber, avocado, spicy aioli	
LOBSTER ROLL ✂	36
buttermilk roll, celery, pickles, lemon aioli, house made chips	
UMSTEAD SMASH BURGER * ✂	28
gruyère, caramelized onion, black truffle aioli, herbed fries	
ROASTED TURKEY FOCACCIA	25
apple mustarda, arugula, lusty monk, camembert cream	

ENTRÉES

AUTUMN HOT POT 	36
crab dumpling, kimchi, tofu, squash, fennel, cabbage, enoki, rice	
RAMEN *	28
pork belly, tamari egg, black mushrooms, scallion, menma, shoyu broth	
NC COASTLINE 	36
potato ragout, carrots, compressed celery, field peas, smoked clam nage	
CHICKEN 	29
sweet potato, savoy cabbage, cauliflower, leeks, miso, black garlic jus	
SALMON * 	34
winter squash, turnips, citrus, wasabi, smoked dashi butter	
BEEF FILET * 	41
potato rosti, hon shimeji, smoked onion puree, pumpkin, dashi jus	

DESSERTS

APPLE	14
warm cider cake, gelee, caramelized white chocolate, cinnamon gelato	
TAPIOCA 	14
cardamom coconut milk, vanilla pineapple jam, passion fruit mango syrup	
LAYER CAKE	14
buttermilk chiffon, salted caramel, whipped caramelia, milk ice cream	
CHOCOLATE	14
sable tart, seventy percent ganache, crème fraîche, earl grey shortbread	
SUNDAE 	14
praline ice cream, brownie, candied hazelnuts, gianduja chocolate, chantilly	

 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.