

SMALL PLATES

CRAB & SWEET CORN CUSTARD ✓	26
brown butter, smoked tomato vinaigrette, crispy potato, shiso	
TOMATO SALAD ✓✂	19
peaches, almonds, tomato dashi, basil-scallion oil	
WEDGE SALAD ✓✂	19
baby tomato, bacon lardon, fine herbs, blue cheese dressing	
CHILLED CUCUMBER SOUP	16
yogurt, compressed melon, dill oil, crispy country ham	
TUNA TARTARE * ✂	25
avocado crema, pickled watermelon rind, ginger-scallion vinaigrette	
CRUDO * ✂	22
hamachi, plum, compressed celery, toasted buckwheat, chilled plum dashi	

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
sesame-citrus greens, shiso tartar sauce, pickled summer squash	
CHIRASHI BOWL * ✂	34
tuna, salmon, shrimp, 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	
SHRIMP TOAST	25
scallions, red peppers, cucumber, papaya, ahi limon jam, potato bread	

ENTRÉES

SUMMER HOT POT 	36
crab dumpling, kimchi, tofu, zucchini, fennel, cabbage, enoki, rice	
RAMEN *	28
pork belly, tamari egg, black mushrooms, scallion, menma, shoyu broth	
NC COASTLINE 	36
carolina gold rice grits, baby squash, littleneck clams, saffron broth	
CHICKEN 	29
blue grits, charred eggplant, carolina field peas, black garlic jus	
SALMON * 	34
heirloom beans, grilled nectarine, sunflower crumble, smoked brown butter	
BEEF FILET * 	41
truffle latke, hon shimeji, smoked onion puree, okra, dashi jus	

DESSERTS

BLACKBERRY 	14
yogurt panna cotta, elderflower gelee, white port granita, jam sorbet	
LEMON	14
layered mousse, graham cracker cake, citrus curd, buttermilk sherbet	
MERINGUE	14
dark chocolate tonka ice cream baked alaska, espresso fudge cake	
CHOCOLATE CHERRY	14
cherry mousse cake, feuilletine crunch, sour cherry sorbet, cocoa nibs	
SUNDAE 	14
vanilla gelato, raspberry sorbet, peach compote, vanilla chiffon, 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.