

SPECIALTY DRINKS

Lumina

Hackney Vodka, Cocchi Americano, Blueberry Lavender Oleo, Lemon
18

Veranda

Sutler's Gin, Licor 43, Watermelon, Tiki Bitters, Aquafaba
18

Cálido

Siete Leguas Blanco, Dry Curaçao, Peach, Grapefruit, Hot Honey
18

Amber

Buffalo Trace, Amontillado Sherry, Gooseberry, Thyme
18

Isla

Leblon Cachaça, Cucumber, Coconut Water, Yuzu, Calamansi, Lime Leaf
18

Duskberry Spritz

Non-Alcoholic Gin & Sparkling Wine, Blueberry Lavender Oleo, Lemon
14

Kalahari Fizz

Lyre's Italian Spritz, Watermelon, Agave, Orange Blossom, Club Soda
12

Distant Coast

Non-Alcoholic Tequila, Cucumber, Coconut Water, Yuzu, Ginger Ale
12

SMALL PLATES

Pork Belly

Bartlett pear, savoy cabbage, radish, smoked pear-mustard seed jus
28

One Oak Farm Salad

Salanova, Beets, Purple Kohlrabi, Almonds, Verjus Vinaigrette
19

Fall Wedge Salad

Smoked Apples, Bacon Lardon, Pickled Walnuts, Blue Cheese Dressing
19

Roasted Sunchoke Soup

Potatoes, Leeks, Carrots, Country Ham, Brown Butter, Sherry
16

Tuna Tartare*

Avocado Crema, Daikon, Ginger, Scallions, Calamansi, Black Sesame Chip
25

Crudo*

Hamachi, Kumquat, Coconut, Pickled Carrot, Ginger, Kanzuri Mignonette
22

ENTRÉE SALADS & SANDWICHES

Caesar Salad*

Baby Gem Lettuce, Parmesan, Anchovy, Breadcrumbs, Cured Egg Yolk
18 Add Chicken 13, Salmon 15, or Shrimp 16

Crab Cake Salad

Farm Greens, Turnips, Persimmons, Pickled Peppers, Shiso Tartare Sauce
35

Chirashi Bowl*

Tuna, Salmon, Hamachi, Tamago Egg, Sesame, Cucumber, Avocado, Spicy Aioli
34

Lobster Roll

Buttermilk Roll, Celery, Pickles, Lemon Aioli, House Made Chips
36

Umstead Smash Burger*

Gruyère, Caramelized Onions, Black Truffle Aioli, Herbed Fries
28

Smoked Duck Banh Mi

Duck Rillettes, Carrots, Cilantro, Jalapeno, Nauc Cham Aioli, Bao Baguette
25

ENTRÉES

Autumn Hot Pot

Crab Dumpling, Kimchi, Tofu, Squash, Fennel, Cabbage, Enoki, Rice
32

Ramen*

Pork Belly, Tamari Egg, Black Mushrooms, Scallion, Menma, Shoyu Broth
28

NC Coastline

Potato Ragout, Carrots, Compressed Celery, Field Peas, Smoked Clam Nage
36

Chicken

Sweet Potato, Savoy Cabbage, Cauliflower, Leeks, Miso, Black Garlic Jus
29

Salmon*

Winter Squash, Turnips, Citrus, Trout Roe, Wasabi, Smoked Dashi Butter
34

Beef Filet*

Potato Rosti, Hon Shimeji, Smoked Onion Puree, Pumpkin, Dashi Jus
41

 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.