Crafted using the freshest seasonal ingredients, our culinary inspired cocktails are well balanced and refined. Please ask your server for recommendations to help guide your experience.

COCKTAILS

One Oak

Cathead Vodka, Farm Peppers, St. Germain, Tangerine

15

Fairview

Elijah Craig Bourbon, Eda Rhyne Fernet, Lemon, Maple, Cocoa Bitters 16

Palermo

Cardinal Barrel Aged Gin, Cappelletti, Blood Orange, Vanilla 16

Ibisco

Spiced Carolina Rum, Domain De Canton, Yuzu, Hibiscus, Ginger 16

Longa*

Tequila, Mezcal, Turmeric, Coconut, Kaffir Lime, All Spice

Dolce

Cantera Negra, Vodka, Fall Spices, Toasted Pepitas, Dark Chocolate

NON-ALCOHOL INFUSIONS

Blood Orange Punch

Blood Orange, Vanilla, Filtered Water

8

Hibiscus Soda

Hibiscus, Ginger, Yuzu, Club Soda 8

Umstead Hot Chocolate

Valrhona Dark Chocolate 8

Drinking Vinegars

Carrot Ginger, Grapefruit-Rosemary, Butternut Squash-Lemongrass

SMALL PLATES

Shrimp Cocktail

Chilled Shrimp, Thai Cocktail Sauce, Lemon, Citrus Caviar 20

Kale Salad 🗸

Manchego, Barley, Pumpkin Seeds, Onion, Apple Dressing

Ceviche*

Flounder, Daikon, Avocado, Citrus, Bibb, Aji Dulce Crisp 16

Steak Tartare*

Hon Shimeji, Shallot, Tarragon, Truffle Aioli, Brioche

ENTRÉES

Caesar Salad*

Romaine, Herb Marinated Chicken, Parmesan Cheese, Croutons 26

Salmon*

Broccoli, Ginger Rice Cake, Genmai Crust, Red Pepper Curry 32

Lobster Roll

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

Veggie Burger

Quinoa, Walnuts, Carrots, Caramelized Onion, Pickles, Cashew Aioli

Umstead Burger*

Gruyère, Caramelized Onions, Black Truffle Aioli, Herbed Fries

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.