SPECIALTY DRINKS

Asti
Grey Goose La Poire, Moscato d'Asti, Pear, Vanilla, Sudachi
19

Pamir
Sutler's Gin, Luxardo Bitter Bianco, Goji Berry, Lemon, Jasmine Tea
18

Koku
Toki Suntory, Honeycrisp Apple, Sesame, Ginger, Yuzu, Orange Bitters
18

Sable
Woodford Reserve Rye, Pecan, Brown Sugar, Tonka Bean, Sea Salt
20

Musa
Diplomático Reserva, Licor 43, Gingerbread Spice, Banana Cream
19

Sora Spritz
Non-Alcoholic Sparkling Wine, Pear, Vanilla, Sudachi
14

Honeycrisp Tonic
Non-Alcoholic Gin, Honeycrisp Apple, Yuzu, Tonic
12

Sunset Mist
Non-Alcoholic Tequila, Goji Berry, Lemon, Jasmine Tea, Club Soda
12

SMALL PLATES

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

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

Umstead Smash Burger* GF
Gruyère, Caramelized Onions, Black Truffle Aioli, Herbed Fries
28

Roasted Turkey Focaccia
Apple Mustarda, Arugula, Lusty Monk, Camembert Cream
25

ENTRÉES

Autumn Hot Pot V GF
Crab Dumpling, Kimchi, Tofu, Squash, Fennel, Cabbage, Enoki, Rice
32

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

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

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

Salmon* GF
Winter Squash, Turnips, Citrus, Wasabi, Smoked Dashi Butter
34

Beef Filet* GF
Potato Rosti, Hon Shimeji, Smoked Onion Puree, Pumpkin, Dashi Jus
41

V GF 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.