BAR & LOUNGE

Starters

Togarashi Fries

Togarashi Seasoning, Cilantro Lime Aioli

Artisan Meats & Cheeses

Sweet Pepper Relish, House Mustard, Pickles, Grilled Sourdough

Crispy Duck Jambonettes

Duck Confit, Pork, Ginger, Scallions, Cilantro, Pickled Peppers, Mustard Aioli
20

Crispy Shrimp
Panko Breaded, Cabbage Slaw, Green Tomato Chutney

Wedge Salad

Baby Tomatoes, Bacon Lardon, Fine Herbs, Blue Cheese Dressing

18

Corn Soup 🛇 🕡 o, Marcona Almonds

Chilled, Lobster, Lemongrass, Coconut Puree, Cilantro, Marcona Almonds

Crudo* Soshi Vinaigrette

Snapper, Plums, Shiso, Daikon, Pearl Onions, Umeboshi Vinaigrette 24

> Duck Steam Buns Marinated Cucumber, Cilantro, Radish, Sesame, Hoisin Glaze 20

Tomato Salad Watermelon, Radish, Feta, Watercress, Yuzu Honey Vinaigrette

Watermelon, Radish, Feta, Watercress, Yuzu Honey Vinaigrette 18

Beef Tartare*

Tenderloin, Truffle Aioli, Capers, Shallots, Mustard, Black Onion Bread

BAR & LOUNGE

Entrees



Caesar Salad*

Herb Marinated Chicken, Romaine, Aged Parmesan, Croutons



Umstead Smash Burger*

Gruyère, Caramelized Onion, Black Truffle Aioli, Herbed Fries







Pimento Cheese, Bacon, Bibb Lettuce, Sourdough



Lobster Toast



Avocado, Celery, Sourdough, Chives, Petite Greens Salad



Chicken 🛇

Okra, Mushrooms, Leeks, Country Ham, Polenta, Sherry Cream





Shiitakes, Red Peppers, Green Beans, Rice Cake, Miso Mushroom Dashi



Beef Filet*



Broccolini, Potato, Red Peppers, Hon Shimeji Mushrooms, Sauce Robert



Summer Hot Pot Kimchi, Tofu, Corn, Tomatoes, Cabbage, Enoki, Rice

36

Ramen

Pork Belly, Tamari Egg, Shiitakes, Scallions, Menma, Tonkatsu 27

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.