

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

### **Pitaya**

Cathead Vodka, Grand Marnier, Green Tea, Dragon Fruit, Mango, Yuzu  
16

### **Catalan**

Rittenhouse Rye, Apricot Brandy, Blueberry, Basil, Citrus  
15

### **Almeria**

Hendricks, Lillet Rose, Lemongrass-Cucumber Shrub, Olive Brine  
16

### **Mahdia**

Zaya Rum Milk Punch, Jasmine, Pine Nut, Honey, Lemon  
16

### **Moro**

Lunazul Blanco, Cointreau, Blood Orange, Coconut, Lime  
15

## NON-ALCOHOLIC INFUSIONS

### **Coconut-Lime Soda**

8

### **Lemongrass-Cucumber Tonic**

8

### **Dragon Fruit-Mango Punch**

8

### **Drinking Vinegars**

Carrot Ginger, Rhubarb-Vanilla, Berry-Pea Flower  
7

## SMALL PLATES

### Shrimp Cocktail

Chilled Shrimp, Kanzuri Cocktail, Lemon, Citrus Caviar

17

### Butter Lettuce

Manchego, Avocado, Jicama, Almond, Strawberry Vinaigrette

16

### Crudité

Spring Vegetables, Mushroom Soil, Edamame Hummus

15

### Steak Carpaccio\*

Asian Pear, Cucumber, Basil, Scallions, Peanuts, Rice Chip

21

## ENTRÉES

### Caesar Salad

Romaine, Herb Marinated Chicken, Parmesan Cheese, Croutons

24

### Salmon\*

Genmai Crust, Red Pea Succotash, Sweet Onion, Smoked Ham Dashi

29

### Lobster Roll

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

29

### Veggie Burger

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

22

### Umstead Burger\*

Gruyère, Caramelized Onions, Black Truffle Aioli, Herbed Fries

25



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.