

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

Crab & Sweet Corn Custard

Brown Butter, Smoked Tomato Vinaigrette, Crispy Potato, Shiso
28

Tomato Salad

Peaches, Almonds, Tomato Dashi, Basil-Scallion Oil
19

Wedge Salad

Baby Tomatoes, Bacon Lardon, Fine Herbs, Blue Cheese Dressing
19

Chilled Cucumber Soup

Yogurt, Compressed Honeydew, Dill Oil, Crispy Country Ham
16

Tuna Tartare*

Avocado Crema, Pickled Watermelon Rind, Ginger-Scallion Vinaigrette
25

Crudo*

Hamachi, Plum, Celery, Toasted Buckwheat, Chilled Plum Dashi
22

ENTRÉE SALADS & SANDWICHES

Caesar Salad*

Baby Gem Lettuce, Parmesan, Anchovy Breadcrumbs, Cured Egg Yolk

18 Add Chicken 11, Salmon 14, or Shrimp 14

Crab Cake Salad

Sesame-Citrus Greens, Shiso Tartare Sauce, Pickled Summer Squash

34

Chirashi Bowl*

Tuna, Salmon, Shrimp, Tamago Egg, Sesame, Cucumber, Avocado, Spicy Aioli

32

Lobster Roll

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

36

Umstead Smash Burger*

Gruyère, Caramelized Onions, Black Truffle Aioli, Herbed Fries

27

Shrimp Toast

Scallions, Red Peppers, Cucumber, Papaya, Ahi Limon Jam, Potato Bread

25

ENTRÉES

Summer Hot Pot

Crab Dumpling, Kimchi, Tofu, Zucchini, Fennel, Cabbage, Enoki, Rice

32

Ramen*

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

27

NC Coastline

Carolina Gold Rice Grits, Baby Squash, Littleneck Clams, Saffron Broth

35

Chicken

Blue Grits, Charred Eggplant, Carolina Field Peas, Black Garlic Jus

29

Salmon*



Heirloom Beans, Grilled Apricots, Sunflower Crumble, Smoked Brown Butter

32

Beef Filet*

Hon Shimeji, Smoked Onion Puree, Okra, 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.