

BAR & LOUNGE

Starters

Togarashi Fries

Togarashi Seasoning, Cilantro Lime Aioli
16

Artisan Meats & Cheeses

Sweet Pepper Relish, House Mustard, Pickles, Grilled Sourdough
30

Crispy Duck Jambonettes

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

Crispy Shrimp

Panko Breaded, Cabbage Slaw, Green Tomato Chutney
20

Wedge Salad

Baby Tomatoes, Bacon Lardon, Fine Herbs, Blue Cheese Dressing
18

Corn Soup

Chilled, Lobster, Lemongrass, Coconut Puree, Cilantro, Marcona Almonds
16

Crudo*

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
18

Beef Tartare*

Tenderloin, Truffle Aioli, Capers, Shallots, Mustard, Black Onion Bread
24

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Entrees

Caesar Salad*

Herb Marinated Chicken, Romaine, Aged Parmesan, Croutons
28

Umstead Smash Burger*

Gruyère, Caramelized Onion, Black Truffle Aioli, Herbed Fries
27

Fried Green Tomato Sandwich

Pimento Cheese, Bacon, Bibb Lettuce, Sourdough
22

Lobster Toast

Avocado, Celery, Sourdough, Chives, Petite Greens Salad
34

Chicken

Okra, Mushrooms, Leeks, Country Ham, Polenta, Sherry Cream
32

Salmon*

Shiitakes, Red Peppers, Green Beans, Rice Cake, Miso Mushroom Dashi
35

Beef Filet*

Broccolini, Potato, Red Peppers, Hon Shimeji Mushrooms, Sauce Robert
42

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.