

BAR & LOUNGE

Shared

Black Truffle Fries

Fresh Truffle, Truffle Oil, Grated Aged Parmesan
16

Crudité

Spring Vegetables, Mushroom Soil, Edamame Hummus
15

Smoked Fish Dip

Caviar, House Made Crackers, Crème Fraîche, Chives
22

Artisan Meats & Cheeses

Sweet Pepper Relish, House Mustard, Pickles, Grilled Bread
28

Shrimp Cocktail

Chilled Shrimp, Kanzuri Cocktail, Lemon, Citrus Caviar
20

Chilled

Oyster*

Half Shell, Hot Sauce, Mignonette, House-Made Crackers
12

Steak Carpaccio*

Asian Pear, Cucumber, Basil, Peanuts, Scallions, Rice Chip
22

Salmon Belly Roll*

Daikon, Avocado, Basil, White Balsamic, Sesame
17

Butter Lettuce

Manchego, Avocado, Jicama, Almonds, Strawberry Vinaigrette
16

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Main

Caesar Salad

Herb Marinated Chicken, Romaine, Aged Parmesan, Croutons
24

Umstead Burger*

Gruyère, Caramelized Onion, Black Truffle Aioli, Herbed Fries
25

Veggie Burger

Quinoa, Walnuts, Carrots, Caramelized Onions, Cashew Aioli
22

Lobster Toast

Avocado, Celery, Sourdough, Chives, Petite Green Salad
30

Carolina Chicken

English Peas, Fennel, Pine Nuts, Rice Grits, Spring Onion Jus
30

Salmon*

Genmai Crust, Red Pea Succotash, Onion, Smoked Ham Dashi
32

Beef Filet*

Asparagus, Mushrooms, Potato Purée, Herb Veil, Bordelaise
40



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.