

BAR & LOUNGE

Starters

Togarashi Fries

Togarashi Seasoning, Cilantro Lime Aioli
16

Artisan Meats & Cheeses

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

Truffle Latke

Salmon Roe, Crème Fraiche, Cream Cheese, Dill, Lemon, Tarragon
20

Oysters Bienville

Roasted, Shrimp, Bacon, Mushrooms, Garlic, Parmesan, Lemon
26

Wedge Salad

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

Asparagus Soup

Chilled, Crab Salad, English Peas, Pine Nuts, Parmesan, Mint, Lemon
16

Crudo*

Hamachi, Capers, Tarragon, Daikon, Citrus Kosho, Meyer Lemon Vinaigrette
24

Duck Steam Buns

Marinated Cucumber, Cilantro, Radish, Sesame, Hoisin Glaze
20

Beet Salad

Strawberries, Pistachios, Shallots, Fromage Blanc, White Balsamic
19

Tuna Tartare*

Scallions, Daikon, Sesame Seeds, Nuta Sumiso, Nori Chip
24

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Entrees

Caesar Salad*

Romaine, Aged Parmesan, Croutons

18

Add Chicken 11, Salmon 14, or Shrimp 14

Umstead Smash Burger*

Gruyère, Caramelized Onion, Black Truffle Aioli, Herbed Fries

27

Shrimp Toast

Scallions, Peppers, Asparagus Salad, Green Garlic Dressing, Potato Bread

25

Lobster Toast

Avocado, Celery, Sourdough, Chives, Petite Greens Salad

34

Chicken

Spin Rossa Grits, Spinach, Pak Choi, Spring Onion, Radish, Fricassée

32

Salmon*

Ramp Greens, Peppers, Cashews, White Acres Peas, Ginger Dashi

35

Beef Filet*

Collard Greens, Shiitakes, Carolina Gold Rice Cake, Black Pepper Jus

42

Spring Hot Pot

Thai Short Ribs, Kimchi, Tofu, Asparagus, Snow Peas, Cabbage, Enoki, Rice

36

Ramen*

Pork Belly, Tamari Egg, Black Mushrooms, 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.