BAR & LOUNGE

Starters

Togarashi Fries

Togarashi Seasoning, Cilantro Lime Aioli

Artisan Meats & Cheeses

Sweet Pepper Relish, House Mustard, Pickles, Grilled Sourdough

Crispy Duck Jambonettes

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

Crispy Shrimp

Panko Breaded, Cabbage Slaw, Nuoc Cham Sauce

Wedge Salad

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

Butternut Soup

Pork Belly, Apple, Pumpkin Seeds, Crème Fraiche



Tuna, Kumquats, Castelvetrano Olives, Genmai, Aji Dulce Vinaigrette 24

Duck Steam Buns

Marinated Cucumber, Cilantro, Radish, Sesame, Hoisin Glaze



Goat Cheese, Pomegranate, Pistachio, Arugula, White Balsamic Vinaigrette 18





BAR & LOUNGE

Entrees



Caesar Salad*

Herb Marinated Chicken, Romaine, Aged Parmesan, Croutons



Umstead Smash Burger*

Gruyère, Caramelized Onion, Black Truffle Aioli, Herbed Fries



Apple, Salsa Verde, Grain Mustard, Yuzu Aioli, Arugula, Havarti, Ciabatta 25



Lobster Toast Avocado, Celery, Sourdough, Chives, Petite Greens Salad

34





Spin Rossa, Country Ham, Greens, Leeks, Cauliflower, Lemon Herb Sauce 32





Sweet Potato, Parsnip, Turnips, Kohlrabi, Squash, Trinadad Perfume Curry 35



Beef Filet*



Hasselback, Charred Brassica, Shiitake Mushrooms, Black Bean Sauce 42



Autumn Hot Pot

Pork Shoulder, Kimchi, Tofu, Potato, Squash, Cabbage, Enoki, Rice 36

Ramen*

Pork Belly, Tamari Egg, Shiitakes, Scallions, Menma, Tonkatsu

27