

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

Crab & Sweet Corn Custard

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

Wedge Salad

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

Chilled Cucumber Soup

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

Crudo*

Hamachi, Plum, Celery, Toasted Buckwheat, Chilled Plum Dashi
24

Short Rib Steam Buns

Five-Spice, Pickled Carrots, Radish, Bean Sprouts
20

Tomato Salad

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

Tuna Tartare*

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

BAR & LOUNGE

Entrees

Caesar Salad*

Baby Gem Lettuce, Parmesan, Anchovy, Breadcrumbs, Cured Egg Yolk
18

Add Chicken 11, Salmon 14, or Shrimp 14

Umstead Smash Burger*

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

Shrimp Toast

Scallions, Red Peppers, Cucumber, Papaya, Ahi Limon Jam, Potato Bread
25

Lobster Toast

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

Chicken

Blue Grits, Charred Eggplant, Carolina Field Peas, Black Garlic Jus
32

Salmon*

Heirloom Beans, Grilled Apricots, Sunflower Crumble, Smoked Brown Butter
35

Beef Filet*

Truffle Latke, Hon Shimeji, Smoked Onion Puree, Okra, Dashi Jus
42

Summer Hot Pot

Crab Dumpling, Kimchi, Tofu, Zucchini, Fennel, Cabbage, Enoki, Rice
36

Ramen*

Pork Belly, Tamari Egg, Black Mushrooms, Scallions, Menma, Shoyu Broth
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.