

Crafted using the freshest seasonal ingredients, our culinary inspired cocktails are well balanced and refined. Please ask your server for recommendations to help guide your experience.

## COCKTAILS

### **Cordoba**

Cathead Vodka, Watermelon, One Oak Farm Peppers, Basil, Yuzu  
15

### **Serotina**

Elijah Craig Bourbon, Amaretto, Cherry, Angostura  
16

### **Oro**

1000 Piers Gin, Lillet Rose, Gooseberry, Rosewater, Sparkling Wine  
16

### **Pachino**

Mount Gay Rum, Cointreau, Peach, Lime, Pistachio Orgeat  
16

### **Colima**

Del Maguey Mezcal, Amaro Nonino, Rosemary, Lime, Grapefruit, Falernum  
16

## NON-ALCOHOLIC INFUSIONS

### **Tart Cherry Soda**

8

### **Watermelon Yuzu Tonic**

8

### **Gooseberry Lemonade**

8

### **Drinking Vinegars**

Carrot Ginger, Blueberry Lemongrass, Cucumber Melon  
7

## SMALL PLATES

### Shrimp Cocktail

Chilled Shrimp, Thai Cocktail Sauce, Lemon, Citrus Caviar  
20

### Kale Salad

Manchego, Barley, Pumpkin Seeds, Onion, Apple Dressing  
17

### Ceviche\*

White Fish, Daikon, Avocado, Citrus, Bibb, Aji Dulce Crisp  
16

### Steak Tartare\*

Cucumber, Pear, Scallion, Daikon, Black Rice Chip  
22

## ENTRÉES

### Caesar Salad

Romaine, Herb Marinated Chicken, Parmesan Cheese, Croutons  
26

### Salmon\*

Broccoli, Ginger Rice Cake, Genmai Crust, Red Pepper Curry  
32

### Lobster Roll

Buttermilk Roll, Celery, Pickles, Lemon Aioli, House Made Chips  
32

### Veggie Burger

Quinoa, Walnuts, Carrots, Caramelized Onion, Pickles, Cashew Aioli  
22

### Umstead Burger\*

Gruyère, Caramelized Onions, Black Truffle Aioli, Herbed Fries  
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.