

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

### **Topaz**

Plantation Rum, Amaretto, Pineapple, Turmeric  
15

### **Koura**

Tanqueray Gin, Olive Oil, Carrot, Aperol, Orange  
15

### **Airelle**

Grey Goose La Poire, Lillet Rose, Cranberry, Ginger  
15

### **Goya**

Rittenhouse Rye, Banana, Sherry, Carpano Vermouth, Cocoa  
15

### **Agria**

Lunazul Reposado, Persimmon, Chartreuse, Cappelletti  
16

## NON-ALCOHOLIC INFUSIONS

### **Cranberry-Ginger Soda**

8

### **Pineapple-Turmeric Tonic**

8

### **Umstead Hot Chocolate**

8

### **Drinking Vinegars**

Muscadine, Purple Sweet Potato, Kombucha, Apple  
6

## SMALL PLATES

### Shrimp Cocktail

Chilled Shrimp, Kanzuri Cocktail, Lemon, Citrus Caviar  
17

### Kale Salad

Endive, Barley, Goat Cheese, Apple, Pistachio Vinaigrette  
16

### Crudité

Fall Vegetables, Mushroom Soil, Edamame Hummus  
15

### Steak Tartare\*

Asian Pear, Pine Nuts, Quail Egg, Kosho, Lotus Root  
21

## ENTRÉES

### Caesar Salad

Romaine, Herb Marinated Chicken, Parmesan Cheese, Croutons  
24

### Salmon\*

Genmai Crust, Chinese Spinach, Rice Cake, Ginger-Scallion Broth  
29

### Lobster Roll

Buttermilk Roll, Celery, Pickles, Lemon Aioli, House Made Chips  
29

### Veggie Burger

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

### Umstead Burger\*

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



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.