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

Hibiscus

Cathead Vodka, St. Germain, Hibiscus, Sparkling Wine
17

Vine

Rittenhouse Rye, Watermelon, Yuzu-Honey, Mint 17

Blossom

Sutler's Gin, Sage, Cherry, Orgeat, Sweet Vermouth
17

Orchard

Appleton Rum, Peach, Citrus, Italian Bitters
17

Cane

Lunazul Reposado, Thyme, Luxardo, Raspberry, Grapefruit
17

NON-ALCOHOL INFUSIONS

Raspberry-Grapefruit Tonic

Fresh Raspberry, Grapefruit, Fever Tree Tonic 8

Watermelon Lemonade

Watermelon, Yuzu-Honey, Filtered Water 8

Summer Spritz

Cherry, Orgeat, Prima Pave N/A Sparkling Wine
12

Drinking Vinegars

Carrot Ginger, Blackberry-Lemon-Mint, Jasmine-Peach

SMALL PLATES

Crispy Shrimp

Panko Breaded, Daikon Slaw, Scallions, Shiso, Sweet & Sour Sauce 20



Apple, Crispy Broccoli, Shallots, Blue Barley, Ume Plum Vinaigrette

Tuna Tartare*

Cucumber, Benne Seeds, Avocado, Organic Soya, Black Tapioca Chips 21

Beef Tataki*

Strip Loin, Pickled Hon Shimeji, Carrot, Rice Pearls, Japanese Mayo

Butternut Soup

Kumquats, Trinidad Perfume Peppers, Ginger, Thai Coconut Puree 16

ENTRÉES

Caesar Salad*

Romaine, Herb Marinated Chicken, Parmesan Cheese, Croutons

Miso Salmon*

Genmai Crust, Chinese Broccoli, Roasted Root Vegetables, Ginger, Miso Broth 32

Lobster Roll

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

Veggie Burger

Crispy Quinoa, Walnuts, Caramelized Onion, Carrot Slaw, Sambal Aioli

Umstead Burger*

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