

SPECIALTY DRINKS

Asti

Grey Goose La Poire, Moscato d'Asti, Pear, Vanilla, Sudachi

19

Pamir

Sutler's Gin, Luxardo Bitter Bianco, Goji Berry, Lemon, Jasmine Tea

18

Koku

Toki Suntory, Honeycrisp Apple, Sesame, Ginger, Yuzu, Orange Bitters

18

Sable

Woodford Reserve Rye, Pecan, Brown Sugar, Tonka Bean, Sea Salt

20

Musa

Diplomático Reserva, Licor 43, Gingerbread Spice, Banana Cream

19

Sora Spritz

Non-Alcoholic Sparkling Wine, Pear, Vanilla, Sudachi

14

Honeycrisp Tonic

Non-Alcoholic Gin, Honeycrisp Apple, Yuzu, Tonic

12

Sunset Mist

Non-Alcoholic Tequila, Goji Berry, Lemon, Jasmine Tea, Club Soda

12

SMALL PLATES

One Oak Farm Salad

Salanova, Beets, Purple Kohlrabi, Almonds, Verjus Vinaigrette

19

Fall Wedge Salad

Smoked Apples, Bacon Lardon, Pickled Walnuts, Blue Cheese Dressing

19

Roasted Sunchoke Soup

Potatoes, Leeks, Carrots, Country Ham, Brown Butter, Sherry

16

Tuna Tartare*

Avocado Crema, Daikon, Ginger, Scallions, Calamansi, Black Sesame Chip

25

Crudo*

Hamachi, Kumquat, Coconut, Pickled Carrot, Ginger, Kanzuri Mignonette

22

ENTRÉE SALADS & SANDWICHES

Caesar Salad*

Baby Gem Lettuce, Parmesan, Anchovy, Breadcrumbs, Cured Egg Yolk
18 Add Chicken 13, Salmon 15, or Shrimp 16

Crab Cake Salad

Farm Greens, Turnips, Persimmons, Pickled Peppers, Shiso Tartare Sauce
35

Chirashi Bowl*

Tuna, Salmon, Hamachi, Tamago Egg, Sesame, Cucumber, Avocado, Spicy Aioli
34

Lobster Roll

Buttermilk Roll, Celery, Pickles, Lemon Aioli, House Made Chips
36

Umstead Smash Burger*

Gruyère, Caramelized Onions, Black Truffle Aioli, Herbed Fries
28

Smoked Duck Banh Mi

Duck Rillettes, Carrots, Cilantro, Jalapeno, Nauc Cham Aioli, Bao Baguette
25

ENTRÉES

Autumn Hot Pot

Crab Dumpling, Kimchi, Tofu, Squash, Fennel, Cabbage, Enoki, Rice
32

Ramen*

Pork Belly, Tamari Egg, Black Mushrooms, Scallion, Menma, Shoyu Broth
28

NC Coastline

Potato Ragout, Carrots, Compressed Celery, Field Peas, Smoked Clam Nage
36

Chicken

Sweet Potato, Savoy Cabbage, Cauliflower, Leeks, Miso, Black Garlic Jus
29

Salmon*

Winter Squash, Turnips, Citrus, Wasabi, Smoked Dashi Butter
34

Beef Filet*

Potato Rosti, Hon Shimeji, Smoked Onion Puree, Pumpkin, Dashi Jus
41

 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.