

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

Presa

Belvedere Vodka, Strawberry-Tangerine Shrub, Lemon
14

Etna

Woodford Reserve Bourbon, Pistachio Orgeat, Bitters
15

Tobala

Lunazul Blanco, Mezcal, Chartreuse, Turmeric, Pineapple
15

Kore

1000 Piers Gin, Lush Orchid Tea, Luxardo, Blueberry, Lime
15

Caribe

Plantation Rum, Aperol, Sherry, Passion Fruit, Prosecco
15

NON-ALCOHOLIC INFUSIONS

Hibiscus Tonic

Hibiscus Syrup, Fever Tree Tonic, Hibiscus Flower
8

Blueberry Lemonade

One Oak Farm Blueberries, Filtered Water
8

Passionfruit Soda

Passionfruit, Sugar, Fever Tree Club Soda
8

Drinking Vinegars

Apple · Honey · Berry · Ginger
6

SMALL PLATES

Shrimp Cocktail

Chilled Shrimp, Kanzuri Cocktail, Lemon, Citrus Caviar

17

Butter Lettuce

Radish, Pickled Peaches, Basil, Goat Cheese, Ginger

15

Crudité

Spring Vegetables, Mushroom Soil, Onion Crème Fraîche

15

Steak Tartare*

Scallions, Sesame, Peanuts, Cucumbers, Japanese Mustard

19

ENTRÉES

Caesar Salad

Romaine, Free Range Chicken, Aged Parmesan Cheese, Croutons

22

Salmon*

Genmai Crust, Summer Succotash, Petite Salad, Sweet Pepper Curry

27

Lobster Roll

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

27

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.