

BAR & LOUNGE

Starters

Togarashi Fries

Togarashi Seasoning, Cilantro Lime Aioli
16

Artisan Meats & Cheeses

Sweet Pepper Relish, House Mustard, Pickles, Grilled Sourdough
30

Crispy Duck Jambonettes

Duck Confit, Pork, Ginger, Scallions, Cilantro, Pickled Peppers, Mustard Aioli
20

Crispy Shrimp

Panko Breaded, Cabbage Slaw, Nuoc Cham Sauce
20

Wedge Salad

Baby Tomatoes, Bacon Lardon, Fine Herbs, Blue Cheese Dressing
18

Butternut Soup

Pork Belly, Apple, Pumpkin Seeds, Crème Fraiche
16

Crudo*

Tuna, Kumquats, Castelvetrano Olives, Genmai, Aji Dulce Vinaigrette
24

Duck Steam Buns

Marinated Cucumber, Cilantro, Radish, Sesame, Hoisin Glaze
20

Beet Salad

Goat Cheese, Pomegranate, Pistachio, Arugula, White Balsamic Vinaigrette
18

Beef Tartare*

Tenderloin, Truffle Aioli, Capers, Shallots, Mustard, Black Onion Bread
24

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Entrees

Caesar Salad*

Herb Marinated Chicken, Romaine, Aged Parmesan, Croutons
29

Umstead Smash Burger*

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

Porchetta Sandwich

Apple, Salsa Verde, Grain Mustard, Yuzu Aioli, Arugula, Havarti, Ciabatta
24

Lobster Toast

Avocado, Celery, Sourdough, Chives, Petite Greens Salad
34

Chicken

Spin Rossa, Country Ham, Greens, Leeks, Cauliflower, Lemon Herb Sauce
32

Salmon*

Sweet Potato, Parsnip, Turnips, Kohlrabi, Squash, Trinidad Perfume Curry
35

Beef Filet*

Hasselback, Charred Brassica, Brussels Sprouts, Onion, Black Bean Sauce
42

Autumn Hot Pot

Pork Shoulder, Kimchi, Tofu, Potato, Squash, Cabbage, Enoki, Rice
36

Ramen*

Pork Belly, Tamari Egg, Shiitakes, Scallions, Menma, Tonkatsu
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.