BAR & LOUNGE

Starters

Togarashi Fries

Togarashi Seasoning, Cilantro Lime Aioli

Artisan Meats & Cheeses

Sweet Pepper Relish, House Mustard, Pickles, Grilled Sourdough

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 19

Butternut Soup

Pork Belly, Apple, Pumpkin Seeds, Crème Fraiche

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 19

Beef Tartare*

BAR & LOUNGE

Entrees



Caesar Salad*

Herb Marinated Chicken, Romaine, Aged Parmesan, Croutons

Add Chicken 11, Salmon 14, or Shrimp 14



Umstead Smash Burger*

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

Porchetta Sandwich

Apple, Salsa Verde, Grain Mustard, Yuzu Aioli, Arugula, Havarti, Ciabatta 25



Lobster Toast

Avocado, Celery, Sourdough, Chives, Petite Greens Salad

34





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





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





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



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.