

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

Lilac

Cathead Vodka, Crème De Violette, Blueberry, Lychee, Yuzu

16

Aero

Elijah Craig Bourbon, Aperol, Amaro Nonino, Strawberry, Rosewater

17

Eden*

1000 Piers Gin, Preserved Lemon, Garden Honey, Egg White, Bee Pollen

17

Marley

Appleton Rum, Oak City Amaretto, Cynar, Mango, Lime

17

Ruby

Lunazul Reposado, Rhubarb, One Oak Farm Beets, Citrus

16

NON-ALCOHOL INFUSIONS

Spring Punch

Rhubarb, Strawberry, Lime, Fever Tree Club Soda

8

Blueberry-Lychee Lemonade

Fresh Lemon, Cane Sugar, Filtered Water

8

Orchard Iced Tea

White & Green Mango Tea, Lemon, Garden Honey

8

Drinking Vinegars

Carrot Ginger, Strawberry-Basil, Lemon-Thyme

8

SMALL PLATES

Shrimp Cocktail

Chilled Shrimp, Thai Cocktail Sauce, Lemon, Citrus Caviar
20

Butter Lettuce

Manchego, Raspberry, Sunflower Tuile, Spring Onion Vinaigrette
17

Ceviche*

Flounder, Jicama, Gooseberry, Avocado, Miso-Ginger Dressing, Black Garlic Chip
16

Steak Tartare*

Hon Shimeji, Shallot, Tarragon, Truffle Aioli, Brioche
22

ENTRÉES

Caesar Salad*

Romaine, Herb Marinated Chicken, Parmesan Cheese, Croutons
26

Salmon*

Bok Choy, Carrots, Ginger Rice Cake, Herb Crust, Green Coconut Curry
32

Lobster Roll

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

Veggie Burger

Quinoa, Walnuts, Carrots, Caramelized Onion, Pickles, Cashew Aioli
22

Umstead Burger*

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