

BAR & LOUNGE

Starters

Togarashi Fries

Togarashi Seasoning, Cilantro Lime Aioli
16

Artisan Meats & Cheeses

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

Potato Croquettes

Crispy Duck Confit, Scallions, Yuzu, Hoisin Glaze
20

Crispy Shrimp

Panko Breaded, Daikon Slaw, Shiso, Sweet & Sour Sauce
20

Kale Salad

Apple, Crispy Broccoli, Blue Barley, Shallots, Ume Plum Vinaigrette
17

Butternut Soup

Kumquats, Trinidad Perfume Peppers, Ginger, Thai Coconut Puree
16

Crudo*

Snapper, Orange, Daikon, Shallot, Pickled Garlic, Citrus Mignonette
24

Pork Belly Steam Buns

Cucumber, Cilantro, Peanuts, Gochujang BBQ Sauce
20

Beet Salad

Red Endive, Candied Walnuts, Figs, Honey, Sesame Vinaigrette
18

Tuna Tartare*

Cucumber, Benne Seeds, Avocado, Organic Soya, Tapioca Chips
24

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Entrees

Caesar Salad*

Herb Marinated Chicken, Romaine, Aged Parmesan, Croutons
28

Umstead Burger*

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

Veggie Burger

Crispy Quinoa, Walnuts, Caramelized Onions, Carrot Slaw, Sambal Aioli
22

Lobster Toast

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

Chicken

Savoy Cabbage, Carrots, Glass Noodles, Sake Black Bean Sauce
32

Miso Salmon*

Genmai Crust, Chinese Broccoli, Roasted Root Vegetables, Ginger, Miso Broth
35

Beef Filet*

Bok Choy, Red Peppers, Shitakes, Nashiki Rice, Sauce Japonaise
42

Seafood Hot Pot

Shrimp, Scallops, Seabass, Kimchi, Tofu, Fennel, Enoki Mushroom, 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.