

BAR & LOUNGE

Shared

Black Truffle Fries

Fresh Truffle, Truffle Oil, Grated Aged Parmesan
14

Crudité

Spring Vegetables, Mushroom Soil, Onion Crème Fraîche
17

Smoked Fish Dip

Caviar, House Made Crackers, Crème Fraîche, Chives
19

Artisan Meats & Cheeses

Green Tomato Relish, Mustard, House Pickles, Grilled Bread
28

Shrimp Cocktail

Chilled Shrimp, Kanzuri Cocktail, Lemon, Citrus Caviar
19

Chilled

Oyster

Half Shell, Hot Sauce, Mignonette, House-Made Crackers
Three Each 12

Steak Tartare*

Scallions, Sesame, Peanuts, Cucumbers, Japanese Mustard
22

Ceviche

Jalapeño, Onion, Tomato, Yuzu Dressing, Rice Cracker
18

Butter Lettuce

Radish, Pickled Peaches, Basil, Goat Cheese, Ginger
16

BAR & LOUNGE

Main

Caesar Salad

Romaine, Free Range Chicken, Aged Parmesan, Croutons
22

Umstead Burger*

Gruyère, Caramelized Onion, Black Truffle Aioli, Herbed Fries
25

Lobster Toast

Avocado, Celery, Sourdough, Cilantro, Petite Green Salad
29

Carolina Chicken


Spin Rossa Polenta, Carrots, Melted Onions, Raisins, Sherry
30

Salmon*

Genmai Crust, Summer Succotash, Petite Salad, Sweet Pepper Curry
32

Beef Filet*

Beef Filet, Fingerlings, Squash, Tomato Onion Jam, House BBQ Sauce
40

 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.