

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

Cordoba

Cathead Vodka, Watermelon, One Oak Farm Peppers, Basil, Yuzu
15

Serotina

Elijah Craig Bourbon, Amaretto, Cherry, Angostura
16

Oro

1000 Piers Gin, Lillet Rose, Gooseberry, Rosewater, Sparkling Wine
16

Pachino

Mount Gay Rum, Cointreau, Peach, Lime, Pistachio Orgeat
16

Colima

Del Maguey Mezcal, Amaro Nonino, Rosemary, Lime, Grapefruit, Falernum
16

NON-ALCOHOLIC INFUSIONS

Tart Cherry Soda

8

Watermelon Yuzu Tonic

8

Gooseberry Lemonade

8

Drinking Vinegars

Carrot Ginger, Blueberry Lemongrass, Cucumber Melon
7

SMALL PLATES

Shrimp Cocktail

Chilled Shrimp, Kanzuri Cocktail, Lemon, Citrus Caviar
20

Butter Lettuce

Manchego, Jicama, Radish, Almond, Peach Vinaigrette
17

Crudité

Summer Vegetables, Lentil Soil, Sour Tomato-Garlic Dip
16

Steak Carpaccio*

Cucumber, Pear, Basil, Scallion, Cashews, Rice Chip
22

ENTRÉES

Caesar Salad

Romaine, Herb Marinated Chicken, Parmesan Cheese, Croutons
26

Salmon*

Genmai Crust, Red Peas, Sweet Onion, Tsukudani, Smoked Ham Dashi
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.