

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 Dressing, Jicama Slaw
20

Crispy Shrimp

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

Wedge Salad

Baby Tomatoes, Bacon Lardon, Fine Herbs, Blue Cheese Dressing
18

English Pea Soup

Chilled, Crab, Tarragon, Lemon Crème Fraiche, Pine Nuts
16

Crudo*

Snapper, Radish, Sea Beans, Basil Seeds, Cilantro, Yuzu Dashi Vinaigrette
24

Pork Belly Steam Buns

Cucumber, Cilantro, Peanuts, Gochujang BBQ Sauce
20

Beet Salad

Red Endive, Candied Walnuts, Goat Cheese, Raspberry, Sherry Vinaigrette
18

Tuna Tartare*

Cucumber, Benne Seeds, Avocado, Organic Soya, Wasabi 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

Yakitori Glaze, Red Peppers, Asparagus, Ginger, Polenta, Sake Jus
32

Salmon*

Herb Crusted, Bok Choy, Beech Mushrooms, Glass Noodles, Five-Spice Consommé
35

Beef Filet*

Potato, Chinese Broccoli, Cabbage, Pickled Peanuts, Szechuan Jus
42

Spring Hot Pot

Tofu, Snow Peas, Asparagus, Enoki, Rice, Miso Kimchi Dashi
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.