

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

Carrot, Cucumber, Tomato, Peppers, Sweet Ginger Dressing
17

Tuna Tartare*

Sesame Seeds, Scallions, Seaweed Chips, Gochujang Dressing
16

Tataki*

Tenderloin, Cucumber Kimchi, Ponzu Sauce
22

ENTRÉES

Caesar Salad*

Romaine, Herb Marinated Chicken, Parmesan Cheese, Croutons
26

Salmon*

Bok Choy, Carrots, Ginger Rice Cake, Genmai 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, Sambal 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.