

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

Rosso

Cathead Vodka, Cocchi Americano, Red Currant, Rosemary, Soda
14

Loire

Elijah Craig Bourbon, Grand Marnier, Pear, Honey, Peated Bitters
15

Canela

Lunazul Reposado, Maple, Cinnamon, Cardamom, Citrus
14

Palermo

Cardinal Barrel Gin, Cappelletti, Blood Orange, Vanilla
15

Caribe

Plantation Rum, Aperol, Sherry, Passion Fruit, Prosecco
15

Non-Alcoholic Infusions

Balanced, Unique and Flavorful

Blood Orange Soda

Fresh Blood Orange, Sugar, Fever Tree Club Soda
8

Ginger Pear

Anjou Pear, Honey, Citrus, Fever Tree Ginger Beer
8

Warm Cider

Gala Apples, Autumn Spices, Orange Peel
7

SMALL PLATES

Shrimp Cocktail

Chilled Shrimp, Kanzuri Cocktail, Lemon, Citrus Caviar

17

Butter Lettuce

Radish, Pickled Strawberries, Basil, Goat Cheese, Ginger

15

Crudité

Spring Vegetables, Mushroom Soil, Sweet Onion Crème Fraîche

15

Steak Tartare*

Scallions, Sesame, Peanuts, Cucumbers, Japanese Mustard

19

ENTRÉES

Caesar Salad

Romaine, Free Range Chicken, Aged Parmesan Cheese, Croutons

22

Salmon*

Genmai Crust, Spring Succotash, Carolina Rice, Sweet Curry

27

Lobster Roll

Buttermilk Roll, Celery, Pickles, Lemon Aioli, House Made Chips

27

Umstead Burger*

Gruyère, Caramelized Onions, Black Truffle Aioli, Herbed Fries

25



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.