

BAR & LOUNGE

Shared

Black Truffle Fries

Fresh Truffle, Truffle Oil, Grated Aged Parmesan
16

Crudité

Fall Vegetables, Mushroom Soil, Edamame Hummus
15

Smoked Fish Dip

Caviar, House Made Crackers, Crème Fraîche, Chives
22

Artisan Meats & Cheeses

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

Shrimp Cocktail

Chilled Shrimp, Kanzuri Cocktail, Lemon, Citrus Caviar
20

Chilled

Oyster

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

Steak Tartare

Tamago Eggs, Peanuts, Scallions, Tapioca Chips, Sesame Aioli
21

Crudo

Salmon, Baby Turnips, Gooseberry, Basil, White Balsamic
15

Kale Salad

Pickled Apple, Dates, Pecans, Goat Cheese, Apple Vinaigrette
16

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Main

Caesar Salad

Romaine, Herb Marinated Chicken, Aged Parmesan, Croutons
24

Umstead Burger*

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

Veggie Burger*

Quinoa, Walnuts, Carrots, Caramelized Onions, Cashew Aioli
20

Lobster Toast

Avocado, Celery, Sourdough, Cilantro, Petite Green Salad
30

Carolina Chicken


Smoked Grits, Celery Root, Mushroom, Leeks, White Grapes
28

Salmon*

Genmai Crust, Pak Choi, Sweet Potato, Tamari-Ginger Sauce
29

Beef Filet*

Hasselback Potatoes, Onion Jam, Broccoli, Red Wine Beef Jus
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.