

SMALL PLATES

Shrimp Cocktail

Chilled Shrimp, Farm Vegetable Slaw, Kanzuri Cocktail Sauce
18

Beet Salad

Mache, Vanilla Mascarpone, Pumpkin Seeds, Blood Orange
15

Petite Lettuce

Poached Pears, Walnuts, Dates, Fennel, Sesame Walnut Vinaigrette
14

Clam Chowder

Crispy Clam Fritters, Celeriac, Potato, Tarragon, Chives, Chorizo
17

Kale Salad

Farro, Sweet Potato, Red Onion, Almonds, Carrots, Citrus Dressing
15

ENTRÉE SALADS & SANDWICHES

Soup & Sandwich

Fried Chicken, Nduja Aioli, Arugula, Pickles, Mushroom Broth
16

Hamachi Tataki*

Soba, Finger Lime, Wakame, Cucumber, Cilantro, Shio Koji
27

Caesar Salad

Romaine, Free Range Chicken, Parmesan, Anchovies, Croutons
18

Hot Smoked Salmon

Baby Romaine, Field Peas, Frisee, Crispy Shallots, Bacon-Sherry
21

Lobster Roll

Buttermilk Roll, Celery, Pickles, Lemon Aioli, House Made Chips
22

*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

ENTREES

Shrimp & Rice Bowl

62° Egg, Charleston Gold Rice, Mushrooms, Country Bread
26

Umstead Burger*

Vine Ripened Tomatoes, Pickles, Choice Of Cheese, Fries
19

Carolina Chicken

Leek Au Gratin, Mushroom, Brussels, Pancetta, Sherry Cream
26

Salmon*

Leek Au Gratin, Mushroom, Brussels, Pancetta, Sherry Cream
29

Flounder

Tempura Crusted, Cabbage, Carrot Slaw, Black Garlic Dashi
32

Beef Tenderloin*

Chestnut Polenta, Broccoli, Onion Rings, Steak Sauce
38

Pappardelle

Lobster, Melted Onion, Fennel, Carrots, Lemon, Pecorino
30

DESSERTS

Sundae

Pineapple, Madagascar Vanilla, Blondie, Salted Caramel
10

Chocolate

Raspberry Namelaka, Tea Ganache, Peanut Butter, Espuma
12

Coquito

Banana, Confit, Javara, Caramel, Sesame, Brown Butter
12

Spiced Doughnuts

Tonka Bean, Ceylon Cinnamon, Meyer Lemon, Berry
11