

SMALL PLATES

Shrimp Cocktail

Chilled Shrimp, Farm Vegetable Slaw, Kanzuri Cocktail Sauce
18

Beet Salad

Kale, Rhubarb, Pecorino, Puffed Grains, Lemon-Yogurt Dressing
15

Butter Lettuce

Radish, English Cumber, Pistachio, Goat Cheese, Raspberry
14

Pea Soup

Crab Salad, Mint, Sliced Almonds, Freeze Dried Peas, Watercress
17

ENTRÉE SALADS & SANDWICHES

Soup & Sandwich

Smoked Salmon, Honey-Thyme Mustard, Marble Rye, Fennel Soup
16

Hamachi Tataki*

Glass Noodles, Honsehimeji, Wakame, Avocado, Cilantro, Shio Koji
27

Caesar Salad

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

Lobster Roll

Buttermilk Roll, Celery, Pickles, Lemon Aioli, House Made Chips
25



May be prepared Vegetarian and/or Gluten Free, please refer to your server.

ENTREES

Shrimp & Rice Bowl

Peas, Charleston Gold Rice, Charred Tomato Broth, Country Bread
26

Umstead Burger*

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

Carolina Chicken

Wild Mushrooms, Carolina Gold, Turnips, Shallots, Sherry Cream
26

Salmon*

White Beans, Carrots, Celery, Frisée, Alliums, Watercress Sauce
29

Beef Tenderloin*

Twice Baked Potato, Onions, Green Beans, Bacon, Steak Sauce
38

Pappardelle

Lump Crab, Peas, White Asparagus, Scallions, Lemon Ricotta Broth
30

DESSERTS

Sundae

Brown Butter Ice Cream, Walnuts, Baklava, Cinnamon, Chantilly
10

Chocolate

Burnt Caramel Mousse, Caramelized Cocoa, Flourless Cake
12

Almond Bostock

Twice Baked Brioche, Matcha Lemon Cream, Oat Crumble
12

Berry Meringue

Rhubarb Sorbet, Dehydrated Rose, Yogurt, Berries
11

*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.