

small plates

shrimp cocktail  
 chilled shrimp, farm veggie slaw, kanzuri cocktail sauce
 15

tomato salad  
 tomato, watermelon, feta, watercress, gazpacho vinaigrette
 14

summer squash  
 shrimp, peanut, coconut, trinidad perfume, vadouvan cream
 17


butter lettuce  
 radish, english cucumber, goat cheese, almonds, blueberry
 12


entrée salads & sandwiches

soup & sandwich
 crab tartine, brioche, mango, citrus aioli, turnip vichyssoise
 18

hamachi poke * 
 sushi rice, avocado, cilantro, kimchi radish, nuoc cham
 24

caesar salad 
 romaine, free range chicken, parmesan, anchovies, croutons
 18


lobster roll 
 buttermilk roll, celery, pickles, lemon aioli, house made chips
 25

umstead burger * 
 vine ripened tomatoes, pickles, choice of cheese, fries
 19

entrées

s h r i m p & r i c e b o w l  
 charleston gold rice, charred tomato broth, country bread
 22



c a r o l i n a c h i c k e n 
 field peas, cucumber, carolina gold, pomegranate bbq
 25

s a l m o n * 
 roasted tomato, pearl pasta, pesto, yuzu tomato broth
 24



b e e f t e n d e r l o i n * 
 twice baked potato, green beans, bacon, steak sauce
 35

p a p p a r d e l l e 
 duck confit, pecorino, scallions, mushroom essence
 27

desserts

s u n d a e  
 Tahitian vanilla, peach jam, lemon verbena, raspberry ice
 10

j a s m i n e P a r f a i t
 summer melon, mulberry jam, almond biscuit, pistachio
 12

t h a i  
 tea custard, rice crisp, coconut ivoire, ginger spiced rum
 11

c h o c o l a t e 
 passion fruit, mango, hazelnut feuilletine, espresso crumb
 12

  May be 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.