


small plates


shrimp cocktail 
chilled shrimp, yuzu caviar, kanzuri cocktail sauce
17


beet salad 
pears, prosciutto, blue cheese, walnuts, sherry vinaigrette
15


autumn stew 
pork meatball, carrot, celery, cipollini onion, beans, fine herbs
15

kale salad 
sweet potato, lentils, apple, radish, almonds, dijon dressing
15

entrée salads & sandwiches

soup & sandwich 
croque monsieur, ham, gruyere, carrot apple-soup
20



hamachi poke* 
sushi rice, avocado, cilantro, kimchi radish, nuoc cham
26

caesar salad 
romaine, free range chicken, parmesan, anchovies, croutons
19


lobster roll 
buttermilk roll, celery, pickles, lemon aioli, house made chips
27

umstead burger* 
vine ripened tomatoes, pickles, choice of cheese, fries
20

entrées

s h r i m p & r i c e b o w l  
charleston gold rice, 62degree egg, mushroom, country bread
25


c a r o l i n a c h i c k e n 
spin rosa grits, kohlrabi, onion, carrots, pomegranate bbq
26

s a l m o n * 
wheatberries, butternut squash, pancetta, yuzu fennel broth
27

b e e f t e n d e r l o i n * 
celeriac-potato puree, king trumpet, barley, red wine jus
36

d u c k c o n f i t
black rice noodle, bok choy, hon shimeji, scallions, aromatic broth
27

desserts

s u n d a e 
salted caramel, fall spiced apple confit, brown butter crumb
10

c h e e s e c a k e
goat cheese cream, roasted hazelnut, muscadine, fig sorbet
11

c r è m e b r û l é e 
40% jivara milk chocolate, candied kumquat, frozen Irish cream
12

c h o c o l a t e
guanaja ganache, graham, marshmallow, toasted milk ice cream
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.