

Crafted using the freshest seasonal ingredients, our culinary inspired cocktails are well balanced and refined. Please ask your server for recommendations to help guide your experience.

Cocktails

Cydonia

Cathead Vodka, St. Germain, Quince, Pomegranate
14

Pomme

C. Drouin Calvados, Oak City Amaretto, Granny Smith, Salted Caramel
15

Carota

Elijah Craig Rye, Averna, Carrot, Fever Tree Ginger Beer
15

Palermo

Cardinal Barrel Gin, Cappelletti, Blood Orange, Vanilla
15

Kingston

J. Wray Rum, Banana, Amaro Montenegro, Clove, Brown Sugar
14

Non-Alcoholic Infusions

Balanced, Unique and Flavorful

Blood Orange Soda

Fresh Blood Orange, Sugar, Fever Tree Club Soda
8

Pomegranate Punch

Fresh Citrus, Pineapple, Filtered Water
8

Warm Cider

Gala Apples, Autumn Spices, Orange Peel
7

SMALL PLATES

Shrimp Cocktail

Chilled Shrimp, Yuzu Caviar, Kanzuri Cocktail Sauce

17

Kale Salad

Sweet Potato, Lentils, Apple, Radish, Almonds, Dijon Dressing

15

Autumn Stew

Pork Meatball, Carrot, Celery, Cipollini Onion, Beans, Fine Herbs

15

ENTRÉES

Soup & Sandwich

Croque Monsieur, Ham, Gruyere, Butternut Squash Soup

20

Caesar Salad

Romaine, Free Range Chicken, Aged Parmesan Cheese, Croutons

22

Salmon*

Wheatberries, Butternut Squash, Pancetta, Yuzu Fennel Broth

27

Lobster Roll

Buttermilk Roll, Celery, House Made Pickles, House Made Chips

27

Umstead Burger*

Tomatoes, Lettuce, Pickles, Choice of Cheese, Herbed Fries

22



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.