BAR & LOUNGE

Served daily 5:00pm - midnight

Snacks

Pimento Stuffed Olives House Pimento Cheese, Buttermilk, Smoked Almonds 6

Shrimp Cocktail Radish, Frisée, Lemon, Herbs, Yuzu Cocktail Sauce 17

Artisan Meats & Cheeses Red Pepper Jam, House Pickled Okra, Grilled Bread

Duck & Buns Miso Slaw, Plum Mustard Seeds, Hoisin BBQ Sauce 15

Korean Style Wings Gojujang BBQ, Honey, Sesame, Fennel, Frisée, Cashews 15

Soups & Salads

Butternut Soup Coconut, Ginger, Lemongrass, Brown Butter Almonds, Curry 15

Hamachi Poke* Charleston Brown Rice, Togarashi Peanuts, Beets, Seaweed 20

Beet Salad Goat Cheese, Pistachios, Asian Pears, Frisée, Honey-Ginger 14

Hot Smoked Salmon Baby Romaine, Bacon, Crispy Shallots, Frisée, Sherry Vinaigrette

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

BAR & LOUNGE

Served daily 5:00pm - midnight

Sandwiches

Lobster Roll

Buttermilk Roll, Celery, House Made Pickles, House Made Chips 21

Classic Club

Ham, Turkey, Hickory Bacon, Provolone Cheese, House Made Chips

Umstead Burger*

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

18

Entrées

Carolina Chicken

Charleston Gold Rice, Broccoli, Carrots, Scallions, Miso-Ginger Glaze

Salmon*

Baby Bok Choy, Fennel, Peppers, Tamari, Five-Spice Consommé

New York Strip*

Potato Puree, BBQ Trumpet Mushrooms, Turnips, Leeks, Steak Sauce 35

Hot Pot

Pork Belly, Pork Loin, Kimchi, Tofu, Enoki Mushroom, Fennel, Rice

Desserts

Sundae

Banana Ice Cream, Strawberry Coulis, Chantilly, Chocolate Cake

Cocoa

Mousse, Cacao Panna Cotta, Espresso Sponge, Malted Milk Sorbet

12

Buttermilk

Custard, Pâte Brisée, Pear, Dulce De Leche, Pedro Ximènez Ice Cream

12

Apple

Espuma, Vanilla Mousse Mulled Cider Granité, Fall Spiced Chiffon

11

BAR & LOUNGE GLUTEN FREE

Served daily 5:00pm - midnight

Snacks

Artisan Meats & Cheeses Red Pepper Jam, House Pickled Okra, Grilled Bread 22

> Chilled Shrimp Radish, Frisée, Lemon, Yuzu Cocktail Sauce

Korean Style Wings Gojujang BBQ, Honey, Sesame, Fennel, Frisée, Cashews

Soup & Salads

Butternut Soup Coconut, Ginger, Lemongrass, Brown Butter Almonds, Curry 15

Hamachi Poke* Charleston Brown Rice, Togarashi Peanuts, Beets, Seaweed 20

Beet Salad Goat Cheese, Pistachios, Asian Pears, Frisée, Honey-Ginger 14

Hot Smoked Salmon Baby Romaine, Bacon, Crispy Shallots, Frisée, Sherry Vinaigrette

Entrées

Carolina Chicken Charleston Gold Rice, Broccoli, Carrots, Scallions, Miso-Ginger Glaze 24

Salmon* Baby Bok Choy, Fennel, Peppers, Tamari, Five-Spice Consommé 30

New York Strip* Potato Puree, BBQ Trumpet Mushrooms, Turnips, Leeks, Steak Sauce 35

Hot Pot Pork Belly, Pork Loin, Kimchi, Tofu, Enoki Mushroom, Fennel, Rice 27

Desserts

Sundae Banana Ice Cream, Strawberry Coulis, Chantilly, Chocolate Cake 10

*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.

BAR & LOUNGE VEGETARIAN

Served daily 5:00pm - midnight

Snacks

Artisan Cheeses Red Pepper Jam, House Pickled Okra, Grilled Bread 22

Pimento Stuffed Olives House Pimento Cheese, Buttermilk, Smoked Almonds

Soup & Salad

Butternut Soup Coconut, Ginger, Lemongrass, Brown Butter Almonds, Curry 15

Beet Salad Goat Cheese, Pistachios, Asian Pears, Frisée, Honey-Ginger 14

Entrées

Soba Noodle Salad Brussel Sprouts, Beech Mushrooms, Apple, Sesame, Ginger-Tahini 16

Desserts

Sundae Banana Ice Cream, Strawberry Coulis, Chantilly, Chocolate Cake 10