

Dinner

Bread Service

Rise Bakery Sourdough,
Bourbon Liver Mousse, House Cultured Butter /10

Grilled & Chilled White Shrimp

Ajo Blanco, Marcona Almond, Oh My! Scuppernongs,
Sweet Pea Vines, Aleppo, Saffron /18

Summer Melon & Siano Burrata

Red & Yellow Watermelon, Athena Cantaloupe,
Heirloom Tomato, Salted Melon Vinaigrette,
Whipped Black Tahini, Crispy Edwards Country Ham /18

Anson Mills Ancient Grain Tabouleh

Appalachian Buckwheat Groats, African Red Sorghum,
18th Century Oats, Kirby Cucumber, Heirloom Tomato,
Babaghanoush, Radish, Feta, Pomegranate /17

Mushroom Bulgogi

I See Fungi Oyster Mushrooms, Pickled Watermelon,
Puffed Rice, Spring Onion, Fresno Chili,
Watermelon Rind & Wakefield Cabbage Kimchi /20

“IKEA in Indigo”

Swedish Meatballs, Adirondack Blue Potato Gnocchi,
Red Onion Bechamel, Muscadine Jelly,
Pickled Razzmatazz /25

Wood Fired Growing Green Family Farm Okra

Curried Sweet Potato, Delicata Squash,
Omero Red Cabbage, Grilled Eggplant, Benne /19

Florida Black Grouper

Butterbean Hummus, Green Olive, Dill,
King Trumpet Mushroom, Davidson River Beet,
Shishito Pepper, Asparagus Caper Tzatziki /38

Jamaican Jerk Noonday Farm Duck Press

Carolina Gold Rice, Sea Island Red Peas, Pawpaw Coulis
Pickled Aji Dulce, Charred Scallion /36

By The Glass

Sparkling

Jacquinet-Dumez “Dialogie” Champagne, France
Red Fruit, Puff Pastry, Lime Zest /23

Albet I Noya “Petit Albet” Brut Rosé Reserva Penedès, Spain
Fresh Red Fruit, Herbs, Fresh Flowers /14

White / Rosé / Orange

Viña Cartin Albariño Rias Baixas, Spain
Ripe Peach, Green Apple, Saline, Honeysuckle, Mineral /15

Domaine Carrel & Senger Jacquère Savoie, France
Lemon, Ripe Pear, White Flowers, Stoney-Mineral Finish /14

Tendril “Child’s Play” Chardonnay Willamette, Oregon
Ripe Orchard Fruit, Apple Blossom Aromas /16

Cottanera Etna Rosé Sicily, Italy
Cherry, Strawberry, Volcanic Minerality, Wisteria /14

Azimut “Brisat” Orange Penedès, Spain
Citrus, Honey, Almond, Lychee, Orange Flowers /15

Reds

Demarie Roero Riserva Nebbiolo Piedmont, Italy
Ripe Black Cherry, Cocoa, Violet /15

Evening Land “Seven Springs” Pinot Noir Willamette , OR
Cherry, Raspberry, Mineral, Baking Spice, Citrus /18

DeLille Cellars “Métier” Cab Sauvignon Columbia , Oregon
Dark Fruits, Baking Spice, Plum Aromas /16

Cocktails

We Got More Soul Pisco, Amaro, Lime, Pineapple Gomme /15

Good Luck Charm Gracias a Dios Gin, Aromatized Wine, Yuzu Curacao,
Blackberry Shrub, Lemon, Bitters /16

Whiskey Headed Woman Westland Single Malt Whiskey, La Gritona
Reposado, Blended Family Espresso, Mole Bitters, Cafe Bustelo Espresso /18

Roll Me Baby Mezcal Vago, Chartreuse Blend, Salers Apertif, Lime, Tumeric Bitters /17

One Eye in the Mirror Bourbon, Rum, Tonic, Orgeat, Lemon, Shiso, Bitters /13

26 SEPTEMBER 2026

Tasting Table

Four Course Appropriately Portioned Tasting /85pp*

Four Course Wine Pairing Add-On /65pp

*Whole Table Participation Required

*Tasting Table Required For Tables Of 6 Or More

Dessert /12

TCHO Fruity Chocolate Cremeux

Purple Sweet Potato Mousse, Pecan Butter,
Persimmon Gel, Pecan & Pepita Praline

Split Creek Chevre Cheesecake

Miso Shortbread Crust, Sour Cherry Confit,
Black Sesame Meringue, Lemon Curd, Miso Caramel Corn

Toasted Milk Layer Cake

Caramel Buttercream, Apple Compote,
Cider Caramel, Oat Streussel, Masala Chai Ice Cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All artwork curated by Art & Light Gallery