

Dinner

Bread Service

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

Hamachi Crudo*

Sunomono, Cucumber Ponzu, Yuzu Kosho,
Trout Roe, Shiso, Furikake, Thai Basil Oil / 20

Summer Melon Salad

Watermelon, Cantaloupe, Honeydew, Arugula, Tomato,
Country Ham, Split Creek Feta, Aji Dulce, Mint / 17

Kimchi Pancake

Banana Peppers, Chili Crisp Kewpie, Eel Sauce,
Bonito Flake, Daikon Radish / 16

Bioway Eggplant Pastrami

Tomme Mornay, Pickled Pole Bean, Black King Mushroom,
Russian Dressing, Sourdough, Pickled Mustard Seed / 18

Doppio Ravioli

Mushroom Ricotta, Fresh Fish Sausage, Cavolo Verde,
Sungold Tomato, Caramelized Fennel, Pepper Relish / 21

Mellow Star Shishito Peppers

Bbq Sweet Potato, Razzmatazz Grape,
Chorizo Vinaigrette, Pickled Watermelon Rind / 18

NC Rainbow Trout

Sweet Corn Succotash,
Smoked Jalapeño Beurre Blanc / 30

Blue Ridge Rabbit Saddle

Anson Mills 18th Century Oats, Roasted Apple, Kale,
Mustard Greens, Aji Dulce, Blackberry Agrodolce / 31

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

17 September 2025

Tasting Table

Four Course Appropriately Portioned Tasting / 85pp*

*Whole Table Participation Required

*Tasting Table Required For Tables Of 6 Or More

Dessert / 12

Sweet Corn Brulee

Cornflake Crumble, Blueberry Compote,
Popped Sorghum, Candied Corn

Passion Bombe

Marscapone Mousse,
Passion Fruit Coulis,
Ube White Chocolate Shell

Chess Pie

Tcho 68% Chocolate,
Pecan, Oat Crust,
Chocolate Ice Cream

All artwork curated by Art & Light Gallery

By The Glass

Sparkling

Jacquinet-Dumez “Dialogie”

Red Fruit, Puff Pastry, Lime Zest / 23

Champagne, France

Raventós i Blanc Extra Brut

Lemony Citrus Fruit, White Flowers / 14

Penedès, Spain

White / Rosé

Ameztoi Txakoli Hondurrabi Zuri

Nectarine, Grapefruit, Lemongrass / 15

Guetaria, Spain

Famille Bruno Lafon “Le Fruit Defendu” Piquepoul

Lime, Lemongrass, Bright / 13

France

Alta Orsa “Hafner Vineyard” Chardonnay

Frangipane Pastry, Mineral, Lemon Zest / 16

Sonoma, CA

Triennes Rosé 2024

Red Berries, Grapefruit, Lively Acidity / 14

Provence, France

Reds

No Love Lost “Chillable Red” Blend

Pomegranate, Cherry, Rhubarb / 15

California

Hazelfern Pinot Noir

Cherry, Currant, Rose / 17

Willamette , Oregon

T. Berkley Wines Cabernet Franc

Blueberry Compote, Red Currant, Clove / 16

North Coast, California

Demarie Roero Riserva Nebbiolo

Ripe Black Cherry, Cocoa, Violet / 15

Piedmont, Italy

Cocktails

Hill Stomp Pisco, Cardamaro, Burnt Honey, Lemon, Mole Bitters, Egg Whites / 15

I’ve Got Love If You Want It Infused Cappeletti, Dolin Dry Vermouth ,
Bombay Gin, Floral Bitters, Prosecco / 14

Buzz Me, Babe Gin, Granada-Vallet, Chartreuse Blend, Lime / 16

She-Wolf Banhez Mezcal, Lalo Tequila, House Verdita, Tajin / 14

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

Envy No Good Cimarron Blanco,, Tapatio 110, Dry Curaçao, Dolon Dry Vermouth,
Cocchi Americano / 16

Mama’s Got The Wagon White Rum, Overproof Rum, Tempus Fugit
Banana, Cinnamon, Muscadine, Lime, Bitters / 17