

Dinner

Bread Service

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

Bakkafrost Salmon Crudo\*

Prickly Pear Aquachile, Watermelon Radish, Pickled Chili,  
Jicama, Herb Oil, Black Sesame, Cilantro / 21

Butternut Squash Carpaccio

Persimmon, Candied Pepita, Pomegranate Molasses,  
Split Creek Chevre, Pumpkin Spiced Latte Foam / 17

Dutch Fork Pumpkin Fritters

Appalachian Blue Barley Miso Remoulade,  
Cranberry-Sweet Potato Mostarda, Mustard Greens / 17

Oak-Fired Tyger River Green Cabbage

Jamaican Jerk Sauce, Benne Seed,  
Cashew, Radish, Golden Raisin / 19

Osso Bucco Scarpinocc

Veal Shank, Ricotta, Caramelized Onion, Tomato,  
White Bean, Mire Poix, Gremolata / 25

Tri-Color Grits

Anson Mills Jimmy Red, Hurricane Creek White,  
Farm & Sparrow Yellow, Sweet Corn, Chorizo Butter,  
Chive, Forx Farm Gouda / 18

NC Speckled Sea Trout

French Green Lentils, Zucchini, Cherry Tomato,  
Red Bell Pepper, Vadouvan Curry Sauce / 34

Beeler Farms Pork Tenderloin

Browned Butter Sunchoke Puree, Roasted Crimson Crisps,  
Kale, Delicata, Aji Dulce, Apple Butter Gastrique / 29

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

By The Glass

Sparkling

**Jacquinet-Dumez “Dialogie”** Champagne, France  
*Red Fruit, Puff Pastry, Lime Zest / 23*  
**Albet I Noya “Petit Albet” Brut Reserva** Penedès, Spain  
*Ripe White Fruit, Herbs, Fresh Flowers / 14*

White / Rosé / Orange

**Famille Bruno Lafon “Le Fruit Defendu” Piquepoul** France  
*Lime, Lemongrass, Bright / 13*  
**Fess Parker Chardonnay** Santa Barbara County, CA  
*Tropical Fruit, Citrus, Apple, Vanilla / 15*  
**Triennes Rosé** Provence, FR  
*Red Berries, Grapefruit, Lively Acidity / 14*  
**Azimut “Brisat” Orange** Penedès, Spain  
*Citrus, Honey, Almond, Lychee, Orange Flowers / 15*

Reds

**Hazelfern Pinot Noir** Willamette Valley, Oregon  
*Cherry, Currant, Rose / 17*  
**T. Berkley Wines Cabernet Franc** North Coast, California  
*Blueberry Compote, Red Currant, Clove / 16*  
**Demarie Roero Riserva Nebbiolo** Piedmont, Italy  
*Ripe Black Cherry, Cocoa, Violet / 15*

Cocktails

**Hill Stomp** Pisco, Cardamaro, Burnt Honey, Lemon, Mole Bitters, Egg Whites / 15  
**Buzz Me, Babe** Gin, Granada-Vallet, Chartreuse Blend, Lime / 16  
**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

1 November 2025

Tasting Table

Four Course Appropriately Portioned Tasting / **85pp\***  
\*Whole Table Participation Required  
\*Tasting Table Required For Tables Of 6 Or More

Dessert / 12

Beet Panna Cotta

Lemon Curd, Pistachio Nougatine,  
Buttermilk Mousse, Meringue

Tiramisu Profiteroles

Dark Chocolate Diplomate, Cold Brew Gelato,  
Pretzel Crunch, Whipped Mascarpone

Pumpkin & Split Creek Farm Chevre Cheesecake

Butterscotch, Candied Pepitas, White Chocolate  
Ganache, Razzmatazz Grape

Maple Brulee

Cranberry Coulis, Poached Yams, Chai Cookie

All artwork curated by Art & Light Gallery