

Dinner

Bread Service

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

NC Amberjack Tiradito*

Aji Dulce, Aji Amarillo, Pickled Onion,
Black Sesame, Lime, Watermelon Radish / 21

Clem's Organic Beetroot Salad

Whipped Split Creek Feta, Spiced Pecan,
Arugula, Frisee, Poached Pear Syrup, Fennel / 16

"Doublecream" Arancini

Crispy Risotto Cake, Cap & Petal Mushroom Pate, Fig Gel,
Sweetgrass Green Hill Camembert, Pickled Apple / 19

Bio Way Mokum Carrot

Spiced Carrot, Carrot Marmalade, Carrot Chicharron,
Sumac-Beet Yogurt, Cara Cara, Parsnip, Turnip / 18

Spaghetti Carbonara

Noonday Farm Duck Egg, Chive
Guanciale, Pecorino, Black Pepper / 24

Appalachian Gold Potato

Caramelized Wakefield Cabbage, Sauce "Tonnato", Herbs,
Olive Noisette Dressing, Broccoli, Spring Onion / 18

Burnt Miso Glazed Black Cod

Covington Sweet Potato, Winter Citrus & Cruciferous Slaw,
Bradford Collard Greens, Candied Benne Seed / 34

Hickory Nut Gap Pork Shoulder Press

Creamed Kale, Rutabaga, Elijah Shiitake
Cranberry-Tangerine Mostarda, Duck Fat "Snow" / 30

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

23 January 2026

Tasting Table

Four Course Appropriately Portioned Tasting / 85pp*

*Whole Table Participation Required

*Tasting Table Required For Tables Of 6 Or More

Dessert / 12

Meyer Lemon Tart

Strawberry Elderflower Conserva,
Swiss Meringue, Shortcake Crumb

Chocolate Creme Brulee

Haupia, Roasted Pineapple, Coconut Macaroon,
Hazelnut, Passion Fruit Rum Sauce,

Carrot Cake Sticky Toffee Pudding

Cream Cheese Ice Cream, Spiced Walnuts,
Confiture De Lait, Candied Carrot

By The Glass

Sparkling

Jacquinet-Dumez "Dialogie"

Red Fruit, Puff Pastry, Lime Zest / 23

Champagne, France

Albet I Noya "Petit Albet" Brut Reserva

Ripe White Fruit, Herbs, Fresh Flowers / 14

Penedès, Spain

White / Rosé / Orange

Famille Bruno Lafon "Le Fruit Defendu" Piquepoul

Lime, Lemongrass, Bright / 13

France

Harper Voit "Surlie" Pinot Blanc

Nectarine, Almond, Basil, Full Mouth Feel / 15

Willamette Valley, Oregon

Pigoudet Première Rosé

Berry, White Peach, Mineral, Floral / 15

Provence, FR

Azimut "Brisat" Orange

Citrus, Honey, Almond, Lychee, Orange Flowers / 15

Penedès, Spain

Reds

Demarie Roero Riserva Nebbiolo

Ripe Black Cherry, Cocoa, Violet / 15

Piedmont, Italy

Hazelfern Pinot Noir

Cherry, Currant, Rose / 17

Willamette Valley, Oregon

T. Berkley Wines Cabernet Franc

Blueberry Compote, Red Currant, Clove / 16

North Coast, California

Cocktails

Let A Woman Be A Woman

Cimarron Blanco, St. George Aqua Perfecta,
Prickly Pear Fruit, Lime, Abbots Bitters / 16

We Got More Soul

Pisco, Amaro, Lime, Pineapple Gomme / 15

Up in Flames

Westland Single Malt, Blended Family Espresso, Hoodoo
Chicory, Kota Pandan Liqueur, Cafe Bustelo Espresso / 16

Buzz Me, Babe

Gin, Granada-Vallet, Chartreuse Blend, Lime / 16

One Eye in the Mirror

Bourbon, Rum, Tonic, Orgeat, Lemon, Shiso, Bitters / 13

Driftin' and Driftin'

Overproof Rums, London Dry Gin, Applejack Brandy, Dry
Curacao, Sherry, Orgeat, Lemon / 18

All artwork curated by Art & Light Gallery