

## Dinner

### Bread Service

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

### Grilled & Chilled NC White Shrimp

Ajo Blanco, Marcona Almond, Happy Berry Muscadine,  
Razzmatazz Grape, Aleppo, Saffron /18

### Summer Fruits & Feta Salad

McLeod Peaches, Bradford Watermelon, Arugula,  
Split Creek Feta, Heirloom Tomato, Zucchini Bread,  
Pickled Onion, Basil Vinaigrette /18

### Project Host Fig Gougères

Crispy Virginia Ham, Roasted Fig, Fig Vinegar,  
Preserved Fig Gel, Brulee of Fresh Fig, Mint /17

### Mushroom Bulgogi

I See Fungi Oyster & Lions Mane, Pickled Watermelon,  
Puffed Rice, Spring Onion, Fresno Chili,  
Watermelon Rind & Wakefield Cabbage Kimchi /19

### House Ricotta Agnolotti Pasta

Squash and Onion Puree, Pangrattato,  
Mushroom Conserva, Fire-Roasted Zucchini /24

### Wood Fired Bradford Okra

Bio Way Eggplant Baba Ghanoush, Pickled Cabbage,  
Grilled Eggplant, Benne /18

### NC Rainbow Trout

Butterbean Hummus, Broccoli, Green Olive, Dill, Sumac,  
Blistered Cherry Tomato, Pickled Ramp Tzatziki /30

### Knockout Cattle Co. Grassfed Brisket Press

Creamed SC Sweet Corn , Shishito Peppers, Barbacoa Jus,  
Pickled Shallots, Tortilla Crunch, Micro Radish /35

18 AUGUST 2026

## Tasting Table

Four Course Appropriately Portioned Tasting /85pp\*

\*Whole Table Participation Required

\*Tasting Table Required For Tables Of 6 Or More

## Dessert /12

### Spiced Chocolate Crunch Bar

Peanut Butter Mousse, Black Cocoa Cookie,  
Smoked Virginia Peanut

### Blueberry Cashew Mousse

Macerated Blueberries, Lemon Curd,  
Frosted Cashews, Blueberry Gel

### Sweet Tea Butter Cake

Blackberry-Bergamot Caramel, Roasted Peaches,  
Oat Crumb, Toasted Milk & Peach Ice Cream

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

## By The Glass

## Sparkling

### Jacquinet-Dumez “Dialogie”

Red Fruit, Puff Pastry, Lime Zest /23

Champagne, France

### Albet I Noya “Petit Albet” Brut Rosé Reserva

Fresh Red Fruit, Herbs, Fresh Flowers /14

Penedès, Spain

## White / Rosé / Orange

### Ameztoi Txakoli Hondarrabi Zuri

White Peach, Green Apple, Chalky /15

Getariako, Spain

### Domaine Carrel & Senger Jacquère

Lemon, Ripe Pear, White Flowers, Stoney-Mineral Finish /14

Savoie, France

### Tendril “Child’s Play” Chardonnay

Ripe Orchard Fruit, Apple Blossom Aromas /16

Willamette, Oregon

### Cottanera Etna Rosé

Cherry, Strawberry, Volcanic Minerality, Wisteria /14

Sicily, Italy

### 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

### Evening Land “Seven Springs” Pinot Noir

Cherry, Raspberry, Mineral, Baking Spice, Citrus /18

Willamette , OR

### DeLille Cellars “Métier” Cab Sauvignon

Dark Fruits, Baking Spice, Plum Aromas /16

Columbia , Oregon

## 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

**Driftin’ and Driftin’** Overproof Rums, London Dry Gin, Applejack Brandy, Dry

Curacao, Sherry, Orgeat, Lemon /18

All artwork curated by Art & Light Gallery