

DINNER: APRIL 6, 2019

bar snacks

tarheel tiderunner oysters, sauce ravigote *
11

fried castelvetrano olives, rouille,
piparra peppers 8

cannellini bean hummus, zhug,
everything flatbread 8

boxcarr creamery cheese board with grain
mustard, pickles and seven-grain toast 15

general tso's cauliflower, navel oranges,
dandelion greens 7

chinese pork steam buns,
black garlic hoisin sauce 8

seared beef brisket, baby vegetables
vinaigrette, grain mustard aioli 10

first courses

spring vegetable soup with green kale
and persillade 10

bibb lettuce salad, rose heart radish,
delicate herbs, shallot vinaigrette 12

chilled beets with avocado, red quinoa,
and charred lemon vinaigrette 12

yellowfin tuna, gala apple,
chile-miso mayonnaise, wasabi peas* 13

buckwheat crepes, caramel apple,
wild salmon roe, black pepper crema 14

crispy spicy shrimp, mango, nam pla,
lime, cucumber 16

main courses

winter wheatberries, barbecued carrots,
latta farms egg, asparagus salsa cruda 19

outer banks striped bass, niçoise olives,
ajo blanco, grapes and sunchokes 28

herb-crusteD vermilion snapper,
sauce provencale, lemon artichokes 29

grilled pork chop, bosc pear butter,
caraway choucroute, mustard cream 26

grilled new york strip, house recipe steak
sauce, charred onion, hand-cut fries 28

2x2 cheeseburger, fully stacked:
mills family farms beef or plant-based
patties 14

** consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of a foodborne illness.
A gratuity of 20% will be added to parties of six or more.*