

DINNER: MAY 3, 2021

bar snacks

boxcarr creamery cheese board
giardiniera, seven-grain toast,
mustard, apricot jam 16

shrimp remoulade
'new bay' fried saltines,
leek ash aioli, celery 14

fried castelvetrano olives
rouille, bread and butter pickles 9

general tso's cauliflower
daikon radish, green onions 9

2x2 cheeseburger, fully stacked:
painted hills farms beef,
brioche bun, french fries 18

first courses

sweet onion and sunchoke soup
toasted sunflower seeds,
pepperonata 10

little gem lettuce + treviso salad
sherry vinaigrette, parmigiano-reggiano,
crispy red quinoa, dried olives 13

green asparagus salad
rösti potato, deviled egg yolk,
horseradish crème fraîche 14

yellowfin tuna crudo*
cucumber, avocado, nam pla,
hosui pear, puffed rice 15

seared slow-cooked pork shoulder
charred pineapple, tamarind,
serrano peppers 13

main courses

rutabaga sticky cake
hakurei turnips, shiitakes,
broccoli, thai green curry, cilantro,
candied mango, spiced cashews 26

sautéed morehead city flounder
coconut-lemongrass broth, jasmine rice,
rose heart radish, snap peas 30

pastrami-spiced seared yellowfin tuna*
braised bacon, sweet onion soubise,
farro, english peas, pea shoots 31

hickory smoked and grilled pork chop
spring vegetable slaw, green peppercorns,
pear butter, spoonbread 28

seared beef tenderloin*
bougali potatoes, crispy shallots,
carrot-leek ragout, sauce bordelaise 40

**these items are offered raw and/or cooked to your specification.
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.*