

DINNER: SEPTEMBER 9, 2021

**bar snacks**

boxcarr creamery cheese board  
giardiniera, sourdough toast,  
mustard, blackberry jam 16

fried castelvetro olives  
rouille, bread and butter pickles 9

general tso's cauliflower  
daikon radish, green onions 9

crispy north carolina shrimp  
tamarind, peanuts, thai basil,  
napa cabbage, chile 16

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

**first courses**

crab bourride provençale  
local crabmeat, piquillo peppers,  
fennel-orange panzanella 13

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

golden beet and frisée salad  
opal basil pesto, preserved lemon,  
whipped ricotta, toasted hazelnuts 14

yellowfin tuna crudo  
watermelon, nam pla,  
avocado mousse, rice chip 15

seared slow-cooked pork shoulder  
sautéed corn, queso cotija,  
charred tomatillo, crema 15

**main courses**

caramelized onion tart  
hen-of-the-woods, garnet yam,  
fuji apples, brown butter 27

sautéed morehead city red snapper  
coconut-lemongrass broth, jasmine rice,  
rose heart radish, snap peas 34

chile-rubbed yellowfin tuna\*  
roasted red pepper, bacon, marjoram,  
sweet-and-spicy kale tamale 33

roasted springer mountain farms chicken  
calasparra rice pilaf, pickled blueberries,  
swiss chard, sauce suprême, rosemary 28

seared 'club cut' new york strip\*  
boulangère potatoes, creamed spinach,  
sauce bordelaise 38

*\*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.*