

DINNER: SEPTEMBER 22, 2022

bar snacks

boxcarr cheese board
giardiniera, seven grain baguette,
grain mustard, blueberry jam 20

fried castelvetroano olives
rouille, bread and butter pickles 10

general tso's cauliflower
daikon radish, green onions 10

chilled north carolina shrimp
spicy mustard, cucumber granita,
watermelon rind kimchi, cashew 16

2x2 cheeseburger, fully stacked*
painted hills farms beef,
brioche bun, french fries 23

first courses

chilled corn soup
lump crab, cilantro, avocado 12

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

butternut squash & san daniele prosciutto
b3 farms arugula, pear, toasted hazelnuts,
black pepper, spearmint 15

yellowfin tuna crudo*
avocado, radish, jicama, tomato gelée,
crispy yuca, basil 16

crispy skin confit chicken thigh
yellow corn pico de gallo, aji verde,
queso cotija, pepitas 14

main courses

roasted oyster mushroom en presse
hon-shimeji mushrooms, melted leeks,
horseradish, sherry gastrique, chives 28

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

seared new bedford scallops*
smoked thai pumpkin, farro, bacon,
baby mustard greens, sour cherry jus 38

pan-roasted lamb loin*
pumpkinseed chermoula, cucumber,
autumn vegetable falafel, za'atar,
cauliflower, preserved lemon 37

braised creekstone farms short rib
sweet potato croquettes, corn espuma,
charred shishito peppers, cacao nib jus 35

**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.
please notify your server of any allergies or dietary restrictions.
~a gratuity of 20% will be added to parties of six or more~*