

DINNER: NOVEMBER 10, 2022

bar snacks

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

fried castelvetro olives
rouille, bread and butter pickles 10

general tso's cauliflower
daikon radish, green onions 10

black truffle arancini
cured egg yolk,
parmigiano-reggiano 10

seared north carolina shrimp
house recipe creole spice,
bloody butcher grits, bacon 16

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

first courses

celeriac bisque
black garlic powder,
maitake, hazelnut, chives 12

little gem lettuce and vera luce chicories
sherry vinaigrette, parmigiano-reggiano,
crispy red quinoa, dried olives 13

smoked duck breast prosciutto
huckleberry, roasted hen-of-the-woods,
preserved root vegetables,
pistachio genoise 16

yellowfin tuna crudo*
sea buckthorn, purple daikon, furikake,
navel orange vierge, serrano, kohlrabi 16

seared slow-cooked pork shoulder
choucroute, pickled mustard seed,
pumpnickel crisp, apple brandy 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,
ruby streak mustard greens,
sour cherry jus 38

crispy skin chicken
pumpkinseed chermoula, cucumber,
autumn vegetable falafel, za'atar,
cauliflower, preserved lemon 32

pan-roasted beef tenderloin*
charred onion soubise, rösti potato,
brown butter turnips, scarlet kale,
sauce bordelaise 42

**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~*