



First Course

Blue Crab “Beignets” 17
Fresh Horseradish & Dill

***Big Eye Tuna Sashimi 18**
Charred Avocado, Shoyu
Fresno Chili, Yuzu

Charcoal Grilled N.C. Shrimp 15
Smoked Paprika, Eggplant Caponata, Argumato

Salad of Little Gem Lettuce 13
Green Goddess, Poached Pear, Crumbled Bleu
Spiced Pecans

Smoked Cauliflower Soup 11
Morels, Lobster

Salt Roasted Beets 12
Citrus, Charred Harissa Cucumber, Marcona Almonds
Smoked Ricotta

Second Course

Cheshire Pork Belly 13
Bok Choy, Miso Glaze, Charred Scallions
Kimchi Porridge

***Garganelli “Carbonara” 15**
Cauliflower Cream, Spring Peas, 62-Degree Farm Egg, Guanciale

Charred Spanish Octopus 17
Squid Ink Bucatini, Spiced Saffron Tomato, Bone Marrow
Vinegar Kale

Main

48-Hour Short Rib “Pastrami” 28

Truffled Potato Mousseline, Pickled Pepper Relish,
Smoked Bearnaise

Ora King Salmon 32

Glazed in Local Honey & Tamari
Barbeque Yams, Beech Mushrooms, Grilled Bok Choy

Iberico “Secreto” Pork 36

Fried Potato, Charred Lettuces, Stracciatella
Sauce of Dates & Manzanilla Sherry

Smoked Duck Breast 30

Rosemary Napa Cabbage, Morels
Snap Peas, Beet & Pear Coulis
Marcona Almonds

Coconut Curry Seafood Stew 27

NC Shrimp & Mussels, N.C. Catch
Green Papaya

Halibut 32

Chanterelles, Asparagus, Sunchoke Puree & Oxtail
Nasturtium

***Ribeye Cap 42**

Truffled Potato Mousseline, Spring Vegetables
Mushroom Bordelaise. Pickled Celery

Side

Pimento Cheese Scones 12

Pepper Jelly / Sorghum Butter
Baked To Order / 8 Minutes

*These items may be undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.