

small plates

s h r i m p c o c k t a i l

chilled shrimp, farm vegetable slaw, kanzuri cocktail sauce
18

m u s h r o o m s o u p

heirloom grains, kohlrabi, pickled sunchokes, black garlic
16

b e e t s a l a d

mache, vanilla mascarpone, pumpkin seeds, blood orange
15

p e t i t e l e t t u c e

poached pears, walnuts, dates, fennel, sesame walnut vinaigrette
14

c l a m c h o w d e r

crispy clam fritters, celeriac, potato, tarragon, chives, chorizo
17

k a l e s a l a d

farro, sweet potato, red onion, almonds, carrots, citrus dressing
15

c a e s a r s a l a d

romaine, parmesan, white anchovies, brioche-herb croutons
18

h o t s m o k e d s a l m o n

baby romaine, field peas, frisée, crispy shallots, bacon-sherry
18

entrees

s h r i m p & r i c e b o w l

62° egg, charleston gold rice, mushrooms, country bread
26

h a m a c h i t a t a k i *

soba, finger lime, wakame, cucumber, cilantro, shio koji
27

c a r o l i n a c h i c k e n

leek au gratin, onion ring, brussels, pancetta, natural jus
26

s a l m o n *

wheatberry, turnip, daikon, broccoli, lapsing souchang tea
29

f l o u n d e r

tempura crusted, cabbage, carrot slaw, black garlic dashi
32

b e e f t e n d e r l o i n *

chestnut polenta, parsnip, cremini, steak sauce
38

p a p p a r d e l l e

lobster, melted onion, fennel, carrots, lemon, pecorino
30

desserts

s u n d a e

pineapple, madagascar vanilla, blondie, salted caramel
10

c h o c o l a t e

raspberry namelaka, tea ganache, peanut butter, espuma
12

c o q u i t o

banana, confit, javara, caramel, sesame, brown butter
12

s p i c e d d o u g h n u t s

tonka bean, ceylon cinnamon, meyer lemon, berry
11