



WINTER
hiver

petite plates

SWEET CHILI CALAMARI 12
sesame tempura batter

MUSSELS DU JOUR 14
served with baguette

STEAMED CLAMS 12
meyer lemon suimono broth
buckwheat soba

CHARRED OCTOPUS 12
sunchoke barigoule, olives, onions
local greens

SHRIMP SAMBAL 12
bibb lettuce wraps, steamed rice, asian herbs

TEKKA DON* 14
marinated tuna, short grain rice
furikake, preserved lemon, aleppo

SCALLOPS* 16
turnip puree, diced apple, miso

soup & salad

HOT & SOUR SOUP* 9
light dashi broth, mushrooms
cilantro, slow poached egg

PRAWN & CITRUS SALAD 11
local shrimp, bibb lettuce, avocados, cucumbers
fried shallots, citrus vinaigrette

FARM SALAD 10
shaved local vegetables
persimmon vinaigrette

THAI BEEF SALAD* 12
seared beef, mixed local greens, asian herbs
crushed peanuts, chili ginger lime vinaigrette

*Contains ingredients that are raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.



entrees

WHOLE FISH MP
tempura, chili lime glaze

DAY BOAT CATCH 28
jackson wonder beans, preserved chillies
charred scallions, radish

72 HOUR SHORT RIBS* 29
gochu jang, charred spring onion
sweet fingerling potatoes

WONTON NOODLES 24
shrimp dumplings, pan-fried noodles
local vegetables, szechuan oil

SWEET SOY GLAZED CHICKEN 26
half chicken, coriander
anson mills farro piccolo, local greens

SEAFOOD HOT POT 28
clams, mussels, shrimp, fish, octopus, local greens
glass noodles, kimchi dashi broth

LAMB SIRLOIN* 29
carolina gold rice middlins, mepkin abbey mushrooms
housemade kimchi

vegetables 7

TATSOI
garlic, ginger

CAULIFLOWER
chickpea miso

SWEET FINGERLING POTATOES
garlic, shallot, tamari, anchovy

BRUSSELS SPROUTS
xo sauce

MUSHROOMS
mepkin abbey oyster and shiitake
tarragon, sherry

FYI

entrée split charge 6
one check for groups of eight or more
& subject to 20% gratuity
we offer vegan & gluten-free options

EXECUTIVE CHEF
david schuttenberg

SOUS CHEF
nick colvin

SOUS CHEF
jay bryant