

Dinner

Marinated Watermelon	12
barrel-aged feta, oil-cured olives, padrón peppers	
Roasted Bone Marrow	12
red onion jam, toast	
Durham Co. Marinated Beets	10
red bartlett pear , goat lady gouda, herb oil	
Braised Harukei Turnips	9
turnip tops, tomato conserva, pecorino	
Club Steak Frites	26
bordelaise, marrow butter	
Pork Belly	23
carolina gold rice cakes, sweet potato and gochujang chili sauce, fermented collard greens, egg	
Piedmontese Ravioli Plin	22
veal + pork, brown butter, sage, parmesan	
Roasted NC Delicata Squash	15
cornbread, fried shiitake, pecan, sorghum	
Mahi Mahi	24
roasted shaved brussel sprout, fresno chilies, maitake, citrus vinaigrette	

available every day from 5pm - 10pm

