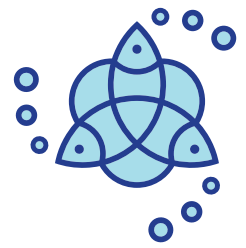


upstream



Dinner Menu 2019

Raw Bar

Oysters*	M/P
East Coast	
West Coast	
Middleneck Clams*	M/P
Hamachi*	12
Black Radish, Jalapeno, Mandarin, Yuzu	
Yellowfin Tuna Crudo	14
Meyer Lemon, Miso Vinaigrette, Pearl Onion Local Beets, Scallion	

Salads & Soups

Bibb Salad	10
Watermelon Radish, Pea Shoots, Croutons Sherry Vinaigrette	
Kale Salad	10
Duck Confit, Asian Pear, Candied Ginger Camembert, Cider Sesame Vinaigrette	
Mizuna & Fennel Salad	10
Ruby Red Grapefruit, Goat Cheese, Citrus Vinaigrette	
Butternut Squash Soup	8
Curry Cream, Chive, Ciabatta Croutons	
Upstream Miso Soup	8
Organic Tofu, Edamame, Beech Mushrooms Black Radish	

Starters

Edamame/Sea Salt	5
Kimchi Cucumber	6
Salt-Chili Cured Cucumber, Crispy Shallot	
Wagyu Flank Steak Nigiri	16
Scallion Rice, Kimchi Relish, Crispy Ginger, Red Miso Aioli	
Shrimp & Lobster Spring Roll	10
Fried Shrimp and Lobster Filled Spring Roll Vietnamese Vinaigrette	
Sweet and Sour Calamari	13
Asian Slaw, Vietnamese Vinaigrette	
N.C. Jumbo Soft Shell Crab	19
Oven Dried Cherry Tomatoes, Spring Asparagus Salad, Shiso, Meyer Lemon and Brown Butter Vinaigrette	
Upstream Crab Cakes	15
Local Mizuna, Fennel, Lemon, Chile Aioli	
Pan Roasted Mussels	14
Smoked Tomatoes, Sake, Roasted Garlic, Thai Basil, Lemon	
Shishito Peppers	12
Blistered Shishito Peppers, Sea Salt and Bonito Mayo	
Oven Roasted Oysters	12
Country Ham, Leeks, Aioli Scallion Bread Crumb	
Korean Fried Chicken	
Lettuce Wrap	14
Springer Mountain Chicken, Korean BBQ Bibb Lettuce, Herbs, Cucumber Kimchi	
"The Rock" NY Strip*	12
Soy Ginger Marinade, Cooked Tableside	

Upstream

Scottish Salmon*	26
Harmony Ridge Farms Potatoes, Pearl Onions, Parsnip, Kale, Lemongrass-Ginger Sauce	
Black Grouper	36
Wood Oven Roasted, Lobster-Miso Minestrone	
Yellowfin Tuna	32
Sesame Crust, Butternut Squash Rice Cake, Prawn Dashi, Bok Choy, Maitake	
Sake Marinated Seabass	39
Lobster Dumplings, Bok Choy, Shiitake, Shiso Mirin Broth	
Pecan Crusted NC Trout	28
Preserved Peach Relish, Leek and Potato Puree Wilted Kale, Lemongrass Butter	
Beeliner Snapper (2lb)	38
Served Whole, Bibb Lettuce, Fresh Herbs, Lime Vietnamese Vinaigrette (Serves 2 - 4 Guests)	
King Crab & Bay Scallop Risotto	30
Leeks, Beech Mushrooms, Pine Nuts, Black Truffle	

Land

Steak and Potato*	44
42 Day Dry Aged Ribeye, Truffled Baked Potato with Bacon and U1 Steak Sauce	
Beef Tenderloin "Au Poivre"*	30
Leek-Potato Puree, Roasted Carrots and Brandy Peppercorn Sauce	
Dry Aged Beef Ribs	28
Tamarind, Lemongrass, Sweet Potato Mole	

Sides

Steamed White Rice	4
Shallot Fried Rice	5
Glazed Brussel Sprouts	9
with Scallion and Ginger	
Tomato Samball Roasted Cauliflower	9
Roasted Harmony Ridge Farms Carrots	9
Red Miso-Rosemary Aioli	
Harmony Ridge Farm Sweet Potato	6
with 5 Spice Acacia Infused Honey	

Sweets

Lemon Mousse Torte	8
Angel Food Cake, Raspberry Meringue White Chocolate Mousse, Dehydrated Lemon	
Chocolate Rum Cheesecake	8
Butterscotch Mousse, Chocolate Fudge, Butterscotch Ganache	
Strawberry-Red Rose Creme Brulee	8
Maserated Bourbon Strawberries, Candied Rose Petals	
Coffee Ice Cream	8
Hazelnut-Espresso Cookie, Espresso Caramel	
Frangelico Caramel Apple Pie	8
Warm Brown Sugar Streusel, Spiced Apple Gelato	

*This item is served using raw or undercooked ingredients.

Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Executive Chef Sam Diminich - Proprietor Tripp Cagle
Pastry Chef Sharlena Placide - Sous Chefs Adam LaFave - Ray Kievit