



Dinner Menu 2019

Raw Bar

Oysters*	M/P
East Coast	
West Coast	
Middleneck Clams*	M/P
Yellowtail*	10
Local Peach, Thai Chili, Barrel Aged Shoyu	
Ahi Tuna	12
Avocado, Ponzu, Pickled Onion, Wasabi	

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	
Heirloom Tomato & Pork Belly Salad	14
Peanuts, Shishito Peppers, Cilantro Lime Vinaigrette	
Simple Salad	8
Local Lettuces, Shaved Vegetables, Sichuan Almonds, Meyer Lemon Vinaigrette	
Tomato and Lobster Bisque	8
Oven Dried Tomatoes, Poached Lobster, Basil Oil	
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	
Dry Aged Beef Ribs	16
Sichuan Almonds, Green Papaya, Shredded Bok Choy, Hoisin Honey Glaze	
Sweet and Sour Calamari	13
Asian Slaw, Vietnamese 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	
South Carolina Shrimp*	12
Cooked Tableside Soy Ginger Marinade, Yuzu Mayo, Chilies, Bibb	

Upstream

Scottish Salmon*	28
Steamed Rice, Grilled Corn, Sunchokes, Japanese Eggplant Edamame, Ramen-Yuzu Broth	
Tim Griner's Grouper	36
Anson Mills Brown Rice, Wilted Choi, Shiso Chimichurri Meyer Lemon-White Shoyu Vinaigrette	
BBQ Ahi Tuna*	32
Black Garlic BBQ Sauce, Miso-Corn Puree, Maitake Mushrooms Sugar Snap Peas, Crispy Burdock, Yuzu Kosho Aioli	
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	
Fresh Catch of the Day	M/P
Local Crispy Whole Fish, Bibb Lettuce, Fresh Herbs, Lime Vietnamese Vinaigrette	
Maine Lobster & Bay Scallop Risotto	32
Pine Nut-Fennel Relish, Kale, Thai Basil Vinaigrette	

Land

Wagyu Flank Steak*	30
Parmesan Potatoes, Sweet and Sour Onions, Kale, XO Demi	
Filet*	34
Smoked Vidalia, Leek Potato Puree, Choi, Aged Soy Jus	

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 Asparagus	8
Yuzu Aioli, Thai Basil	

Sweets

Hazelnut "Blondie" Tart	8
Blonde Chocolate Ganache, Sesame Tuile, Passion Fruit Sauce	
Vanilla Bean-Lilac Panna Cotta	8
Blueberry Sauce, Angel Food Cake, Macerated Blueberries	
Salted Chocolate Pot de Creme	8
Frangipane Crust, Yuzu Curd, Raspberry Sauce	
Mandarin Creme Brulee	8
Candied Almonds, Ginger-Mandarin Jam	
Local Peach & Champagne Sorbet	8
Basil Peach Jellies, Sweet Champagne Sauce	

*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