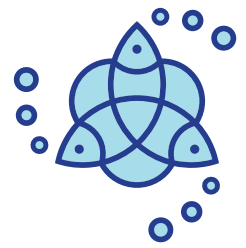


# upstream



## Dinner Menu 2020

### Raw Bar

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

### Salads & Soups

|  |    |
|--|----|
| Bibb Salad   | 10 |
| Watermelon Radish, Pea Shoots, Croutons<br>Sherry Vinaigrette                  |    |
| Kale Salad   | 14 |
| Duck Confit, Asian Pear, Candied Ginger<br>Camembert, Cider Sesame Vinaigrette |    |
| Pork Belly &<br>Persimmon Salad  | 14 |
| Peanuts, Shishito Peppers<br>Cilantro Lime Vinaigrette                         |    |
| Simple Salad   | 10 |
| Local Lettuces, Shaved Vegetables, Sichuan<br>Almonds, Meyer Lemon Vinaigrette |    |
| Tomato and Lobster Bisque  | 12 |
| Oven Dried Tomatoes, Poached Lobster<br>Basil Oil                              |    |
| Upstream Miso Soup   | 8  |
| Organic Tofu, Edamame, Beech Mushrooms<br>Black Radish                         |    |

### Starters

|   |    |
|---|----|
| Edamame/Sea Salt  | 5  |
| Kimchi Cucumber   | 6  |
| Salt-Chili Cured Cucumber, Crispy Shallots                                    |    |
| South Carolina Shrimp*  | 12 |
| Cooked Tableside, Soy Ginger Marinade<br>Yuzu Mayo, Chilies, Bibb             |    |
| Upstream Crab Cakes   | 15 |
| Local Mizuna, Fennel, Lemon, Chile Aioli                                      |    |
| Pan Roasted Mussels   | 14 |
| Smoked Tomatoes, Sake, Roasted Garlic<br>Thai Basil, Lemon                    |    |
| Shishito Peppers  | 12 |
| Blistered Shishito Peppers, Sea Salt and<br>Bonito Mayo                       |    |
| Oven Roasted Oysters  | 12 |
| Country Ham, Leeks, Aioli<br>Scallion Bread Crumb                             |    |
| Bay Scallop & Smoked<br>Bacon Egg Rolls                                       | 12 |
| Shaved Scallion & Radish Salad, Ponzu   |    |
| Korean Fried Chicken  |    |
| Lettuce Wrap  | 14 |
| Springer Mountain Chicken, Korean BBQ<br>Bibb Lettuce, Herbs, Cucumber Kimchi |    |
| Sweet and Sour Calamari   | 13 |
| Asian Slaw, Vietnamese Vinaigrette  |    |

### Upstream

|   |     |
|---|-----|
| Scottish Salmon*  | 28  |
| Steamed Rice, Grilled Corn, Sunchokes, Japanese Eggplant<br>Edamame, Ramen-Yuzu Broth                   |     |
| Black Grouper   | 36  |
| Anson Mills Brown Rice, Wilted Choy, Shiso Chimichurri<br>Meyer Lemon-White Shoyu Vinaigrette           |     |
| Grilled Ahi Tuna "Misoyaki"*  | 32  |
| Parsnip Puree, Sweet & Sour Vegetables, 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<br>Wilted Kale, Lemongrass Butter                         |     |
| Fresh Catch of the Day  | M/P |
| Wood Oven Roasted Whole Fish<br>Shaved Choy- Green Papaya Salad, Beech Mushroom &<br>Scallion Rice Cake |     |
| 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, Choy, Aged Soy Jus                               |    |
| Dry Aged Duck Breast*   | 34 |
| Parsnip Puree, Scarlett Turnips, Heirloom Carrots<br>Aged Soy Demi, Peach Preserves |    |

### Sides

|                                     |    |
|-------------------------------------|----|
| Shallot Fried Rice                  | 5  |
| Glazed Brussel Sprouts              | 9  |
| Capers, Cream & Ham                 |    |
| Tomato Samball Roasted Cauliflower  | 9  |
| Heirloom Carrots                    | 10 |
| Yuzu Kosho Aioli, Sesame and Chives |    |

### Sweets

|  |    |
|--|----|
| Orange Hazelnut Pound Cake                     | 8  |
| Cheesecake Gelato, Hazelnut Streusel           |    |
| Warm Sweet Potato Donut Holes                  | 9  |
| Crispy Maple Flakes, Bourbon-Ginger Caramel    |    |
| Meyer Lemon-Yuzu Tart                          | 9  |
| Sweet Cream, Candied Yuzu Marmalade            |    |
| Warm Granny Smith Apple Crustade               | 10 |
| Honey Ginger Gelato, Brown Butter Toffee Sauce |    |
| Flourless Chocolate Cake                       | 10 |
| White Chocolate Gelato, Sea Salt, Caramel      |    |
| Ginger- Cardamom Creme Brulee                  | 9  |
| Nilla Wafers, Sweet Cream                      |    |

\*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  
Sous Chef - Ray Kievit