

RESTAURANT WEEK

Thursday, April 21st - Saturday, April 30th

FIRST

Spinach Salad guanciale, crispy sunchokes, vermont buttermilk dressing

Whole Roasted Beet beet maple caramel, pepitas, pumpkin oil

Squid + Mussel Escabeche preserved meyer lemon, herbs



SECOND

Smoked Carrots steel cut oat porridge, poached cherries

Mushroom + Sunchoke Lasagne béchamel, roasted hazelnuts

Seafood Stew clams, mussels + salt cod, leek parsnip cream, potato cake

Pork Presse tuckaway farm corn grits, spring vegetables, apple butter



THIRD

Rhubarb Galette buttermilk sherbert, oat crumble

Meyer Lemon Flan honeycomb, pickled citrus

Dark Chocolate Cake salted chocolate crumble, whipped crème fraîche

\$45 per person

wine pairings \$26

FEATURED DRINKS

BareWolf Brewing among the wildflowers hefeweizen 8

Shipbuilder's Punch grainger's vodka, tea, kumquat shrub, cointreau, lime 12

Cambria katherine's vineyard chardonnay 2019 | santa barbara, ca 15

Executive Chef

J E R E M Y G L O V E R

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition*

RALEIGH