

PEAK

MILK BREAD +11
Honey Butter (v)

TWO-COURSE PRIX FIXE 71
Wine Pairing +33
Peak Pairing +77

THREE-COURSE PRIX FIXE 85
Wine Pairing +44
Peak Pairing +99

APPETIZERS

KALE SQUASH SALAD
Walnut, Pear, Ricotta Salata (v/gf)
HIRAMASA
Coconut, Coriander (gf)

EAST COAST
OYSTERS
Mignonette, Horseradish (gf)
add White Sturgeon Caviar +33

CASARECCE
Peas, Parmesan (v)
BEEF TARTARE
Potato, Smoked Aioli

ENTREES

STEELHEAD TROUT
Beets, Fennel, Buttermilk (gf)

PURPLE SWEET POTATO
Cabbage, Shiitake,
Carolina Rice (ve)

AMERICAN WAGYU BURGER
Double Patty, Tumbleweed Cheddar,
Smoked Bacon

SEARED TUNA
Broccoli, Chili, Pine Nut (gf)

ROASTED CHICKEN
Squash, Eggplant, Tapenade (gf)

NEW YORK STRIP +11
Bok Choy, Mushroom,
Cipollini Onion (gf)

SIDES

LETTUCES 14
Buttermilk Dressing, Pickled Onion

CREAMY FARRO 15
Mushroom, Parmesan

ANSON MILLS GRITS 15
Rhubarb Pine Nut Chutney (v/gf)

DESSERTS

CRUNCHY TOAST
Chocolate Cremeux,
Butterscotch Ice Cream

RASPBERRIES
White Chocolate Ganache,
Hazelnut, Lime Sorbet

CHEESECAKE
Almond Nougatine,
Strawberry Sorbet (gf)

VERMONT CHEESES +10
Honeycomb, Green Apple
Chutney (v)

EXECUTIVE CHEF CHRIS CRYER

EXECUTIVE PASTRY CHEF JEFF WURTZ

(v) vegetarian, (ve) vegan, (gf) gluten free
Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LOUNGE MENU

MILK BREAD Honey Butter <i>(v)</i>	11
HIRAMASA Coconut, Coriander <i>(gf)</i>	27
BEEF TARTARE Potato, Smoked Aioli	25
STEELHEAD TROUT Beets, Fennel, Buttermilk <i>(gf)</i>	37
SEARED TUNA Broccoli, Chili, Pine Nut <i>(gf)</i>	39
PURPLE SWEET POTATO Cabbage, Shiitake, Carolina Rice <i>(ve)</i>	35
ROASTED CHICKEN Squash, Eggplant, Tapenade <i>(gf)</i>	38

BURGER & BUBBLES

AMERICAN WAGYU BURGER 35
Double Patty, Tumbleweed Cheddar, Smoked Bacon
Pair With: Veuve Clicquot-Ponsardin, Brut NV
\$25 gls/\$65 375ml

SIDES

LETTUCES Buttermilk Dressing, Pickled Onion	14
FARRO Mushroom, Parmesan	15
ANSON MILLS GRITS Rhubarb-Pine, Nut Chutney	15

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