



- Prosciutto Wrapped Figs** - aged manchego, honey, balsamic, local ham (gf) | 18
- Pork Lettuce Wraps** - romaine, pulled pork, kimchi, sesame, nori, gochujang aioli (gf, df) | 15
- Spreads** - truffled goat cheese, beet hummus, smoked salmon spread, pimento cheese, smoked olives, artisan bread, house pickles | 19
- Mussels** - white wine, basil, cured tomato or pork tonkotsu, XO Sauce, bok choy, green onion, chili crisp | 19
- Calamari Frites** - cocktail, thai tartar, lemon aioli (df) | 18
- Local Shishito Peppers** - truffle goat cheese, merguez sausage, local grape tomatoes, sherry vinegar & fried garlic (gf) | 17
- Charred Spanish Octopus** - fried fingerling potatoes, calabrian chili oil, smoked olives, chimichurri, pea shoots (df) | 23

From the Garden

add salmon* 9/17, chicken 7, steak* 10

- Fried Brussels** - cider vinaigrette, pickled grapes, smoked bleu cheese, bacon, candied pecans, balsamic reduction | 9/16
- Smoked Burrata** - roasted delicata squash, beet carpaccio, arugula, local grape tomatoes, quinoa tuille, maple tamarind vinaigrette | 18
- Iceberg Wedge** - port bleu cheese dressing, pecan wood bacon, tomato, green onion | 10/18
- Caesar Salad** - caesar dressing, romaine, anchovies, parmesan crisp | 9/16
- Soup of the Day** - chef's seasonal selection | 7/10

Field & Stream

- Black & Bleu*** - ribeye / wagyu flat iron, mashed potatoes, horseradish cream, smoked bleu butter, fried onion petals | 49/71
- NC Trout** - fried fingerling potatoes, capers, sparkling cider, crispy prosciutto, leeks, asparagus | 33
- Salmon*** - herbs de provence, fava bean falafel, beet hummus, tzatziki, grilled asparagus, local grape tomatoes | 35
- Ramen** - chashu pork, mayak egg*, grilled bok choy, pickled vegetables, fried garlic, togarashi (df) | 27
- Brisket*** - local yellow grits, blistered shishitos, peppadew peppers, mayak egg, red chili bourbon glaze, grilled bok choy | 34
- Lamb Bolognese** - papparedelle, smoked burrata, castlevetrano olives, crispy shiitakes, lemon olive oil | 38
- Pork Ribeye*** - local yellow grits, chevre butter, grilled asparagus, peppadew peppers, blueberry gastrique | 38
- Mac N Cheese** - cured tomato, caramelized onion, manchego, local ham or lobster, pecan wood bacon, green onion | 14/25
- Cuban Crepe** - pulled pork, swiss, local ham, plantains, white bean salad, dijon aioli, coriander chutney | 17
- Smash Burger*** - american cheese, lettuce, pickle, onion, house sauce or habi style | 16/19

Sides

fries, sweet potato fries, mashed potatoes, bok choy, asparagus,
mac n cheese, plantains, house salad, caesar salad



ASH DIDN'T END US IT GAVE US WINGS



*ITEMS MARKED WITH * MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.