

STARTER

LIL' FARM SPINACH SALAD	honey-fig chevre, candied pecans, local strawberry vinaigrette	11
BURNT BELLY	spicy Szechuan sauce, scallion pancake	12
NC FISHSTICKS	buttermilk fried NC catfish, maple malt aioli, cabbage slaw	13
CHEESE & CHARCUTERIE	house pickles & condiments vegetarian available	18
SMOKED SALMON FLATBREAD	house-smoked salmon, green onion whipped cream cheese, lemon & dill pickled red onion, arugula, crispy capers	16
NC OYSTERS*	on the half shell, mignonette, house-made hot sauce	18

ENTRÉE

CHILI & LEMON RUBBED MAHI MAHI	roasted local beets, cream potatoes & pesto herb sauce	34
SPECKLED NC TROUT	pan seared, ratatouille, NC shrimp, lemon butter sauce	36
PAN SEARED YELLOW EYE SNAPPER	farro verde, brussel sprouts, wild mushroom sauce	33
GRILLED SPICE-RUBBED CAULIFLOWER "STEAK"	english pea hummus, shaved asparagus & arugula salad	20
MONTREAL SPICE RUBBED RIBEYE	broccolini, steak fries, Maytag blue cheese fondue, roasted shallot reduction	38
PAN SEARED NC CHICKEN	caramelized parsnips, creamed swiss chard, peter piper's pickled spicy pepper sauce	26
BRAISED NC PORK & BEEF RAGOUT	crispy brussel sprouts, cavatappi pasta, pecorino	29
HOUSE BURGER*	nc beef, house-made brioche bun, fontina, red onion, lettuce, tomato, pickles, french fries	16

DESSERT

ALMOND JOY	coconut cake, dark chocolate dipped, candied almonds	9
ESPRESSO CREME BRULEE	espresso bark	9
VEGAN ORANGE CAKE	sweet orange marmalade, pickled strawberries	9
KEY LIME CURD	toasted meringue, house-made graham cracker	9



THE RESTAURANT AT THE DURHAM

*These items may be served raw or undercooked (or may contain raw or undercooked ingredients). Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAIL

THE DURHAM	martel vs cognac, mount gay rum, tawny port, benedictine, angostura bitters	12
SLY OL' FOX	vodka, caraway-infused fino sherry, apricot, orgeat, lime	12
SAYONARA SAMMY	gin, yuzu, cherry blossom, lemon, cherry	15
MANICURED NAIL	clarified milk punch, suntory soki, drambuie, earl grey tea, vanilla, lemon zest	16
NEVERMORE	cognac, spiced pecan, punt e mes, orange bitters	15
BESO de MUERTE	mezcal, yzaguirre vermouth, orange liquor, blackberry agave cinnamon shrub, absinthe	15
MOONLIGHTER	dark rum, lychee, pomegranate, demerara, indian tonic, lime	16
GREEN ROOM	gin, dolin blanc, lime, tonic, green chartreuse	11

BEER

DURTY BULL	lager durham, nc	6
FULLSTEAM	paycheck pils, durham, nc	6
FOOTHILLS	hoppyum ipa, winston-salem, nc	6
OLD HICKORY	hefe-weizen, hickory, nc	6
LYNNWOOD BREWING CONCERN	blonde moment belgian blonde ale, raleigh, nc	6
FONTA FLORA	bloody butcher mixed-culture ale	10
SOUTHERN TIER	blackwater series nitro s'mores milk stout, lakewood, ny	10
STEM CIDER	dry raspberry cider, denver, co	7

WINE

CAVA ROSE	perelada, penedes, spain nv	10
PROSECCO	'84 treviso, veneto, italy nv	10
CHARDONNAY	jean-paul brun, beaujolais, france 2019	12
SAUVIGNON BLANC	vincent ricard, touraine, france 2019	11
GRILLO	valle dell'acate, sicilia, italy 2020	11
PINOT NOIR	marion-field cellars, 'the harrison,' willamette valley, oregon 2017	13
TEMPRANILLO	bodegas riojanas, "vina albina" crianza, rioja, spain 2018	11
CABERNET SAUVIGNON	akane, sonoma county, california 2017	12

DESSERT WINE / DIGESTIVE

SAUTERNES	chateau st. vincent, graves, france 2015	13
BAROLO CHINATO	giulio cocch spumanti, piedmont, italy nc	18
COLHEITA	quinta de infantado, duoro, portugal 2010	18

