

Starters

TUNA TATAKI | \$18

Pickled Chili Aioli, Black Garlic, Porcini Shoyu

CHARRED OCTOPUS | \$19

Crispy Chickpeas, Preserved Orange, Salsa Verde, Saba, Potato

BAKED OYSTER | \$15

Creamed Swiss Shard, Bacon Lardon, Preserved Lemon & Bread Crumb

BONE MARROW | \$21

Pickled Mushroom Gremolata & Brioche

TOMATO TART | \$14

Local Tomatoes, Eggplant Puree & White Balsamic

BEEF TARTARE | \$19

Whipped Tallow, Pickled Mushroom & Truffled Egg Yolk

Market Sides

TRUFFLE POMME PUREE | \$8

HAND CUT FRIES | \$7

GRILLED ASPARAGUS | \$11

Parmesan, Citrus Sabayon

CRISPY BRUSSEL SPROUTS | \$11

Crème Fraiche, Caramel Soy, Pistachio

CAULIFLOWER GRATIN | \$11

Parmesan, Gruyere

MUSHROOM | \$11

Sherry, Smoked Butter, Miso Glaze

CHARRED BROCCOLINI | \$11

Agrodulce, Lemon, Almond

FRESH BAKED ROLLS | \$4

Origins

MODERN AMERICAN FARE

Raw Bar

PICKLED SHRIMP | Fennel, Citrus, Turmeric | \$14

SMOKED OYSTER | Celery Heart, Lemon, Crème Fraiche | \$16

TUNA CRUDO | Yuzu-Saffron, Roe, White Ponzu | \$17

Oysters

BEAUSOLEIL | \$4

BLUE POINT | \$3.50

KUMAMOTO | \$4

LOCAL OYSTER | \$3

Seafood Tower \$85

SMOKED OYSTERS

PICKLED SHRIMP

TUNA CRUDO

1 DOZEN RAW OYSTERS

Butcher Block

Served with Pomme Pave, Candied Carrots
& Choice of Sauce:

Béarnaise, Brandy Peppercorn, Bordelaise, Chimichurri

FILET 5OZ | 8OZ | \$38 | \$58

NY STRIP 14OZ | \$56

PETITE RIBEYE 14OZ | \$48

BONE IN RIBEYE 24OZ | \$85

CLASSIC STEAK FRITES | \$34

Seafood

POACHED HALIBUT | \$36

Sunchoke Puree, Beech Mushroom, Citrus Emulsion, Asparagus

SEARED SCALLOPS | \$30

Spaetzle, Parsnip Puree, Pickled Apple

CIOPPINO | \$32

Shrimp, Mussels, Clams, Octopus, Tomato Broth

FLOUNDER | \$30

Vegetable Provençal, Brown Butter Emulsion, Crispy Caper

Fresh Pasta

AGNOLOTTI | \$19

Brown Butter, Ricotta, Pistachio, Parmesan

PAPPARDELLE | \$23

Sugo, Ragout of Pork & Veal, Kale, Parmesan Reggiano

TAGLIETELLE | \$26

Shrimp, Local Mushroom, Seafood Brodo

Salads

CHOPPED SALAD | \$14

Cucumber, Tomato, Radish, Celery, Nicoise, Pickled Shallot,
Crispy Chickpea, Feta, Red Wine Vinaigrette

WEDGE SALAD | \$16

Bacon, Roasted Tomato, Crispy Onion, Danish Blue

BLACK GARLIC CAESAR SALAD | \$12

Little Gem, Radicchio, Brown Butter Croutons

Origins

MODERN AMERICAN FARE

102 AUTUMN HALL DRIVE | WILMINGTON, NC 28403