

Starters

*TUNA TATAKI | \$18

Pickled Chili Aioli, Black Garlic, Porcini Shoyu

CHARRED OCTOPUS | \$19

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

SAFFRON MUSSELS | \$18

Saffron Cream, Tomato, Espalette

BONE MARROW | \$19

Pickled Mushroom Gremolata, Grilled Baguette

*BAKED OYSTER | \$18

Bearnaise, Bacon Lardon, Preserved Lemon, Breadcrumbs

*BEEF TARTARE | \$19

Tallow, Pickled Mushroom & Truffled Egg Yolk

PEAR TART | \$15

Goat Cheese, Carmelized Onion Puff Pastry, Fennel Salad, Verjus

LOBSTER CAPPELETTI | \$21

Preserved Lemon, Ricotta, Pedro Jimenez Glaze

Market Sides

POTATO GRATIN | \$12

TRUFFLE POMME PUREE | \$11

CRISPY BRUSSEL SPROUTS | \$12

Crème Fraiche, Caramel Soy, Pistachio

CREAMED CAULIFLOWER | \$12

Parmesan, Gruyere

CHARRED BROCCOLINI | \$11

Agrodulce, Lemon, Almond

ROASTED ROOT VEGETABLES | \$11

HAND CUT FRIES | \$7

FRESH BAKED ROLLS | \$5

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs
May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions

*These Items Can Be Cooked To Order

Origins

MODERN AMERICAN FARE

*Raw Bar

TUNA TARTARE | Avocado crema, cucumber, ponzu | \$18

SMOKED FISH PATE | pickled shallot, benne seed cracker | \$12

SHRIMP CEVICHE | avocado, sweet potato, red onion, tomato, leche de tigre | \$18

SWORDFISH CRUDO | pickled golden beet, radish, green apple basil emulsion | \$19

Oysters

LOCAL | \$3

VIRGINIA | \$3

NORTH EAST | \$4

Seafood Tower \$80

CEVICHE

CRUDO

SMOKED FISH PATE

TUNA TARTARE

1 DOZEN RAW OYSTERS

*Butcher Block

Served with Pomme Puree, Market Vegetable
& Choice of Sauce:

Béarnaise, Brandy Peppercorn, Bordelaise, Chimichurri

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

PRIME NY STRIP 16OZ | \$60

RIBEYE 16OZ | \$50

CLASSIC STEAK FRITES | \$35

BRAISED SHORT RIB | \$32

Farro, Roasted Root Vegetable, Mushroom Glaze, Madeira

Seafood

POACHED HALIBUT | \$36

Sunchoke Puree, Mushroom, Citrus Emulsion, Asparagus

SEARED SCALLOPS | \$30

Herb Gnocchi, Butternut Squash Puree, Roasted Turnip,
Pickled Apple, Aji Dolce, Verjus

FLOUNDER | \$30

Vegetable Provençal, Brown Butter Emulsion, Crispy Caper

CIOPPINO | \$32

Lemon, Ginger Broth, Swordfish, Shrimp, Clams, Mussels,
Tomato

Fresh Pasta

AGNOLOTTI | \$20

Brown Butter, Ricotta, Pistachio, Parmesan

PAPPARDELLE | \$24

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

TAGLIETELLE | \$29

Lobster, Shrimp, Burrata, King Trumpet Mushroom, Lobster Veloute

VEGETARIAN PLATE | \$23

Grilled Butternut Squash, Truffle Pomme Puree, Braised Greens,
Fig Bearnaise, Toasted Pecans

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

FRIED BURRATA | \$19

Tomato Relish, Avocado Crema

Origins

MODERN AMERICAN FARE

102 AUTUMN HALL DRIVE | WILMINGTON, NC 28403