

Origins

MODERN AMERICAN FARE

Starters

LOBSTER BISQUE | 16

CHARRED GOLDEN BEETS | 18

Labneh, Pecan Crumble, Toasted Sesame, Jalapeño, Gooseberry Aquachile

BRUSSELS SPROUTS | 14

Crème Fraiche, Caramel Soy, Pistachio

TUNA TARTARE | 20

Avocado Crema, Cucumber, Ponzu

BEEF DUMPLING | 17

Spiced Black Vinegar Broth, Sesame Seeds

RAW BAR

BEAU SOLEIL | 4.25pc

VIRGINIA | 3.50pc

LOCAL | 3.75pc

Salad

CHOPPED 15

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

WEDGE 15

Roasted Tomato, Bacon, Onion, Blue Cheese

BLACK GARLIC CAESAR 15

Little Gem, Radicchio, Brown Butter Croutons

Specialties

SEARED SCALLOPS | 38

Creamed Leeks, Freekeh, Celery Root Puree, Bok Choy, Port Reduction

FLOUNDER | 34

Spring Vegetable, Gnocchi, Brown Butter

MARKET FISH |

Lemon, Caper Butter, Grits, Arugula

MUSHROOM CAPPELETTI | 24

Mushroom Duxelle, Ricotta, Porcini Cream

TAGLIETELLE | 32

Lobster, Shrimp, Ricotta, Tomato, Lobster Velouté

CLASSIC STEAK FRITES | 36

Pomme Frites, Salad

FILET 5oz | 40 8oz | 59

Truffle Pomme Puree, Market Vegetable

Desserts

GRAND MARNIER CRÈME BRULEE

Rich custard topped with caramelized sugar

KEY LIME PIE

Topped with Italian meringue

CHOCOLATE CAKE

Milk and dark chocolate ganache

BANANA BREAD PUDDING

Butterscotch sauce, Butter Pecan Ice Cream



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102 AUTUMN HALL DRIVE | WILMINGTON, NC 28403