



DINNER

SMALL PLATES

Cacio e Pepe 14

Ricotta Gnudi / Pecorino Romano / Three Pepper

Deviled Eggs 10

Lusty Monk / Bacon / Pork Skin / Chive

Fried Rice 26

Shrimp / Wagyu Pastrami / Kimchi Mayo / Green Onion

Pimento Cheese 12

Boursin / Goat Cheese / Cheddar / Pork Skins / Scallion

Steak Poblanas* 20

Corn / Ricotta Salata / Casarecce / Chicharrones / Crema

Grilled Peaches 22

Burrata / Thai Basil / XO Sauce / Tomato / Chevre Cornbread

Seashore Oysters* 18

Watermelon + Lemon Granita

Lighthouse Shoal Oysters* 18

Corn Souffle / Sunflower Dukkah

BIG PLATES

Brisket Burger* 22

Cheddar / 247 Sauce / Bacon Jam / Pickles / Frites

Hanger Steak* 40

Tomato / Corn / New Potato / Feta / Verde Vinaigrette

Pork Cheeks 30

*Collard Greens / Tidewater Grain Co. Rice Middlins /
Lemon + Chive*

NC Catch MKT

*Squash 'Carpaccio' / Sauce Vierge /
Corn / Feta + Herb Crepe*

Seared Tuna* 38

Adirondack Potato Salad / Watermelon + Tomato Sambhaal

Poulet Rouge* 28

Yakitori Squash + Eggplant / Green Curry / Egg

Shrimp + Clam Purloo 38

Tasso Ham / Peppers / Carolina Gold / Blue Crab

PIZZAS

Margherita 16

Alta Cucina / Fior de Latte / Pecorino / Basil

Bianco 18

*Goat Cheese / Boursin / Vincotto /
Garlic / Mushroom / Madeira*

Duck Pastrami 17

*Everything Spice / Mozzarella /
Garlic / Arugula / Mustard Seed*

Pepperoni 18

*Calabrese Salami / Pepperoncini /
Tapenade / Cherry Pepper Sofrito*

Executive Chef - Ashley Moser Chef de Cuisine - Daniel Murray Sous Chef - Benjamin Real

CYPRESS HALL

KITCHEN + BAR



*These foods 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.

We kindly ask to limit menu item modifications to accomodate dietary restrictions or allergies only.

If you use a credit card, we will charge an additional fee 3 % to help offset processing cost. This amount is not more than what we pay in fees. We do not surcharge debit cards.