DINNER

SMALL PLATES

Cacio e Pepe 14
Ricotta Gnudi / Pecorino Romano / Three Pepper

Gnocchetti Puttanesca 18
Shrimp / Sungold Tomato / Basil / Caper / Olive / Kimchi

Steak Poblanas* 20
Corn / Ricotta Salata / Casarecce / Chicharrones / Crema

Lighthouse Shoal Oysters* 18
Peach Mignonette

Deviled Eggs 10
Lusty Monk / Bacon / Pork Skin / Chive

Pimento Cheese 12
Boursin / Goat Cheese / Cheddar / Pork Skins / Scallion

Grilled Peaches 22
Burrata / Thai Basil / XO Sauce / Tomato / Chevre Cornbread

Seashore Oysters* 18
Peach Cascabel / Tostada Powder

BIG PLATES

Brisket Burger* 22
Cheddar / 247 Sauce / Bacon Jam / Pickles / Frites

Pork Cheeks 28
Collard Greens / Tidewater Grain Co. Rice Middlins / Lemon + Chive

Seared Tuna* 38
Adirondack Potato Salad / Watermelon + Tomato Sambaal

Shrimp + Clam Purloo 38
Tasso Ham / Peppers / Carolina Gold / Blue Crab

Hanger Steak* 40
Tomato / Corn / New Potato / Feta / Verde Vinaigrette

NC Catch MKT
Squash 'Carpaccio' / Sauce Vierge / Corn / Feta + Herb Crepe

Poulet Rouge* 28
Yakitori Squash + Eggplant / Green Curry / Egg

PIZZAS

Margherita 15
Alta Cucina / Fior de Latte / Pecorino / Basil

Duck Pastrami 17
Everything Spice / Mozzarella / Garlic / Arugula / Mustard Seed

Bianco 18
Goat Cheese / Boursin / Vincotto / Garlic / Mushroom / Madeira

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.