

# THE RESTAURANT

AT THE RALEIGH

## RAW BAR

**\*\*OYSTERS 18/36**  
mignonette, cocktail sauce

**OCTOPUS MEDITERRANEAN 16**  
'greek salad', lemon-oregano vinaigrette, feta

**\*\*TUNA POKE 15**  
ponzu, avocado, hazelnut

**\*\*CORVINA CEVICHE 14**  
aji amarillo, sweet potato, choclo

**SPICY TUNA TAQUITOS 14**  
tuna tartar, spicy mayo, avocado mousse

**SHRIMP COCKTAIL 21**  
lemon aioli, cocktail sauce

**\*\*RALEIGH PLATTER 105**  
12 oysters, ceviche, tuna poke, shrimp cocktail, tuna taquitos, accompaniments

## SNACKS

**TAHINA HUMMUS 12**  
grilled lavash, vegetable crudites

**CHIPS & GUAC 10**

**SHORT RIB EMPANADA 14**  
pickled green apple, roasted tomato aioli

**SHISHITO PEPPERS 9**  
bonito flakes, yakitori sauce, toasted sesame

**CRISPY BRUSSELS SPROUTS 12**  
bacon, almonds, white balsamic glaze

**TRUFFLE FRIES 12**  
fine herbs, parmesan

**CONFIT CHICKEN WINGS 10**  
spicy honey mustard

**SWEET AND SOUR PORK BELLY 14**  
pickled pineapple and peppers, toasted peanuts

**LOBSTER ROLL STEAMED BUNS 18**  
lobster and crab, ginger dressing, scallions

**WAGYU SLIDERS 14**  
foie gras mousse, pickled shallots

## SALADS

**CLASSIC CAESAR 12**  
aged parmesan, country croutons

**PANZANELLA 14**  
heirloom tomato, white soy, stracciatella cheese

**GREEK 14**  
grilled romaine, cucumber, mediterranean olives, feta cheese

\*add grilled chicken 5, shrimp 12, tuna 11, salmon 11

## FAVORITES

**BUTTERMILK PANCAKES 12**  
sweet cream, berry compote, maple syrup

**STRAWBERRY & BLUEBERRY PANCAKES 12**  
sweet cream, berry compote, maple syrup

**BRIOCHE FRENCH TOAST 14**  
warm nutella, strawberry maple syrup

**SMOKED SALMON PLATE 15**  
bagel of your choice, classic accompaniments

## SANDWICHES

**CHICKEN BLT 16**  
bacon, smoked paprika aioli, sesame seed brioche

**TURKEY CLUB 15**  
pickled green apple, herb aioli, toasted sourdough

**BLACKENED MAHI SANDWICH 18**  
smashed avocado, braised red cabbage, ciabatta

**WAGYU BURGER 18**  
8oz, herb aioli, lto, sesame seed brioche

**FISH TACOS 18**  
grilled mahi, pickled cabbage, cilantro aioli, radish served with chips and guac

**CRISPY CHICKEN SANDWICH 17**  
kimchee- honey, sweet and sour onions, cole slaw

\*substitute truffle fries, side caesar, or fruit for \$3

## ACCOMPANIMENTS

**FINGERLING POTATO 'TOSTONES' 13**  
smoked paprika aioli, manchego cheese

**ELOTE 6**  
roasted corn, tomato aioli, queso fresco, tajin

**GRILLED ARTICHOKE HEARTS 13**  
salsa verde, pancetta, lemon

## EGGS + OMELETS

**CANTIMPALO, MANCHEGO & CAMELIZED ONION OMELET 14**  
fingerling potato 'tostones'

**EGG WHITE, MUSHROOM & SPINACH OMELET 14**  
served with seasonal fruit

**RALEIGH BREAKFAST 14**  
2 eggs any style, Applewood smoked bacon, or chicken apple sausage and fingerling potato 'tostones'

## BENEDICT 16

**LOBSTER herb aioli, potato pancake**

**CUBAN mustard hollandaise, pickled shallots**

## EXECUTIVE CHEF JOSH ELLIOTT

ALL PRICES ARE SUBJECT TO PREVAILING SALES TAX.  
A SERVICE CHARGE OF 18% WILL BE ADDED TO ALL CHECKS  
\*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF A FOODBORNE ILLNESS.  
\*\*CONSUMER INFORMATION: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS.