

STEAM

RESTAURANT  BAR

From the Bar

CRAFT COCKTAILS

REQUIEM FOR A DREAM

Bumbu rum | allspice dram | brown sugar | aztec chocolate bitters | burnt orange peel

THE BELL JAR

tequila blanco | mezcal | apple cider | lemon apple | ginger beer | spice sugar

CATCHER IN THE RYE

Basil Hayden dark rye | sweet vermouth rhubarb bitters

TO THE LIGHTHOUSE

vodka | fee foam | fresh lemon | coconut water lychee

HOUSE OF LEAVES

gin | wild honey | lavender | lemon | earl grey tea

HANDMAID'S TALE

vodka | lime | fresh mint | charred plum | ginger beer

CLOCKWORK ORANGE

bourbon | lemon | pure maple syrup fresh squeezed orange | large cube

THE JUNGLE

tequila blanco | cranberry jam | lemon | fresh squeezed orange

WATERSHIP DOWN

bourbon | aged rum | orange liqueur | cinnamon syrup | fresh cream

FAIRY TALES OF NEW YORK

bourbon | fresh lemon | sugar | fee foam port wine | large cube

Alcohol-free Cocktails

THE AWAKENING

Seedlip Grove Spice | house made apple cider burnt orange peel

DAISY MILLER

Seedlip Grove non-alcoholic spirit blood orange | sparkling water

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Dessert

RASPBERRY BUTTERCREAM ROULADE

chocolate sponge cake | raspberry preserves
chocolate ganache drizzle

*serves two
16

HOUSE MADE RICOTTA CHEESECAKE

NC wildflower honey | almond brittle crumble
11

TRIPLE CHOCOLATE MOUSSE CAKE

dark chocolate ganache | milk chocolate mousse
devils food cake | bourbon crème anglaise

11

After Dinner Cocktails

LOLITA

Knob Creek | Amaro Montenegro | sweet vermouth

NIGHTFALL

vanilla vodka | Cafe Lolita | cold brew coffee
brown sugar | Aztec chocolate bitters

GREAT EXPECTATIONS

dark rum | Kahlua | fresh cream | cocoa | ladyfinger

FAREWELL TO ARMS

cognac | crème de cacao | fresh cream
shaved nutmeg

SCARLET LETTER

sambuca | vodka | Dom Benedictine | raspberry
lemon | agave

THE OLD SEA

sherry | rye whiskey | grand marnier
angostura bitters

STEAM

RESTAURANT ☎ BAR

Prix-fixe Theater Menu

\$68 per couple

available daily 4pm-6:30pm

STARTER

choice of

BLUE CRAB & CORN CHOWDER

lump crab | corn | bacon | hush puppy

HOUSE SALAD

mixed greens | tomato | cucumber | carrot
citrus vinaigrette

ENTREE

choice of

GRILLED SALMON

roasted jicama & kohlrabi hash | grit cake
rhubarb preserve | crumbled pistachio

BLACKENED 1/2 CHICKEN

southern spoon bread | wilted kohlrabi greens
sweet corn emulsion | black garlic jus

TUSCAN VEGETABLE PASTA

pappardelle | local mushroom | artichoke | asparagus
brown butter | mascarpone | toasted hazelnut
grilled baguette

DESSERT TO SHARE

DOUBLE CHOCOLATE BROWNIE

whipped cream | fresh strawberries

**no substitutions*

**available for dine in only*