

BBQ

# Dinner

11.3.17

## Soup

### White Bean & Bacon

Truffle Croutons/Green Onion 7.5

### Ten Acre Garden Butternut & Candy Roaster Bisque

Roasted Pepitas/Pumpkin Spice Crema 7.5 (V)

## Salad

### Baby Iceberg BLT Wedge

Grape Tomatoes/Nueske's Bacon/Green Onion/Herb Croutons 8.0  
Buttermilk Blue Cheese, Cucumber Buttermilk, FLPH House Vinaigrette

### Pistachio Fried Goat Cheese & WNC Urban Gardens Rocket Greens

Roasted Pistachios/Dried Strawberries/Green Apple Vinaigrette 10.0 (V)

### Willow Springs Greens

Dried Apricots/Green Apple/Dried Cranberries/Sunflower Seeds/  
Pumpkin Seeds/Citrus-Stone Fruit Vinaigrette 8.5 (V)

### FLPH Caesar

Artisan Romaine/Buttermilk Caesar Dressing/Parmesan Grit Cake  
Croutons/Tobacco Onions/Shaved Grana Padano 8.5

## Wood Fire Flatbreads

### Queso Fundido Frito Pie

House Made Chorizo/Chihuahua Cheese/Ranchero Salsa/Cilantro/  
Chili Fritos/Green Onion/Queso Fresco 14.0 (V)

### Local Mushrooms, Gruyere & Truffles

Parmesan Truffle Cream/Savory/Thyme/Roasted Garlic/4 Cheeses/  
House Made Black & White Truffle Oil 16.0 (V)  
add Nueske's Bacon 2.5

## Local Cheese

Choose 1 for 4.50, 2 for 8.50, 3 or more 4.0 each

**Cowgirl Creamery Mt. Tam**/Green Apple/Honey/Cranberry-Hazelnut Crisps-**C** (V)

**FLPH Local Herbs & Garlic Chèvre**/Pickled Beet/Toast Points-**G** (V)

**FLPH Frog Jam Chèvre**/Cranberry-Hazelnut Crisps/Cranberry Mostarda -**G** (V)

**FLPH Smoked Buttermilk Blue**/Balsamic Cippolini/Toast Points -**C** (V)

**FLPH Smoked Pimiento Cheese**/Pepper Jelly/Smoked Paprika Crackers-**C** (V)

**FLPH Smoked Goat Cheese**/Rosemary-Fig Jam/Salty Date-Almond Crisps-**G** (V)

**FLPH Honey-Lavender Chèvre**/Pickled Rhubarb/Cranberry-Hazelnut Crisps-**G** (V)

## Snacks & Small Plates

**Pistachio Fried Goat Cheese**/Green Apple/Thyme/Local Honey/Toast Points 8.0 (V)

### Devils on Horseback (3)

Bacon Wrapped, Smoked Blue Cheese Stuffed Medjool Dates/  
Spiced Local Honey\* 7.0

**Whiskey Battered Onion Rings**/Horseradish Cream/Bourbon BBQ 8.5

**FLPH Fried Pickles**/Cucumber-Buttermilk Dip 8.0 (V)

**Grilled Corn Hushuppies**/Pepper Jelly\* 8.0

**Parmesan-Truffle Fries** 8.5 (V)

### Annie's Breads Basket

Whipped Amish Butter /Fresh Herb & Garlic Olive Oil 8.0 (V)

### Bombay "Angels On Horseback"\*(3)

Indian BBQ Spice Fried Chesapeake Oysters/Bacon/Spinach Saag/Fennel Pickle 12.0

### Bacon Fried Brussels Sprouts

Dried Cranberries/Pecans/Roasted Butternut/Brown Butter Vinaigrette 10.0  
add Smoked Berkshire Pork Belly Confit 8.0

### Smoked Berkshire Pork Belly Confit

Warm German Potato & Bacon Salad/Braised Apple & Red Cabbage/  
Lusty Monk Mustard/Pickled Rhubarb 12.0

### \*Hickory Nut Gap Grass Fed Beef Sliders\*(2)

Chorizo Rub/Salsa Verde/Chihuahua Cheese/Shaved Iceberg/Baja Mayo 10.0  
add Nueske's Bacon 2.5

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*

*We have carefully designed our menus for maximum enjoyment, substitutions are sometimes permitted however we can not guarantee your enjoyment once a dish has been changed.*

## Supper

### Crispy Duck Confit

Lamb Chopper Cheese Polenta/House Bacon/Roasted Cippolini/Oyster & Local Lions  
Mane Mushrooms/Leeks/Fava Beans/Cranberry Mostarda 21.0  
add second leg 9.0

### Wood Grilled Blackened Sunburst Trout

Warm Lady Pea, Local Kales & Fava Salad with Hot Bacon Vinaigrette/Chow Chow 24.0

### Seared Sea Scallops

House Bacon-Butternut Hash/Truffle Cauliflower Puree/  
Baby Arugula & Hot Bacon Vinaigrette 29.0

### Pan Fried Fish Of The Day

Brown Butter Sauce/Fried Capers/Wilted Savoy Spinach/Duck Roasted Potatoes 28.0  
available blackened\*

### Pumpkin Ravioli & Sage-Sherry Brown Butter (V)

Dried Cherries/Roasted Butternut/Caramelized Onions/Roasted Pumpkin Seeds 23.0  
add Local Lobster & Lions Mane Mushrooms 9.0

### Braised Lamb & Ricotta Meatballs

Lamb Chopper Cheese Polenta/House Bacon/Roasted Cippolini/Oyster & Local Lions  
Mane Mushrooms/Leeks/Fava Beans/Rosemary Demi Glace 26.0

### \*Wood Grilled 8oz. Black Angus Beef Tenderloin

Grilled Broccolini/Goat Cheese-Scallion Grits/Bourbon-Shallot Deli Glace 34.0

### \*Campfire Style Prime Black Angus NY Strip Steak

Memphis Rub/Bourbon BBQ Sauce/Horseradish Cream/Whiskey Battered Onion Rings/  
Smoked Campfire Beans 36.0

### \*Blackened Heritage Farms Pork Chop & Apple, Green Tomato & Raisin Piccalilli\*

Goat Cheese & Green Onion Stone Ground Grits/  
Smoked Ham Hock & Brown Sugar Braised Collards 25.0

### \*Wood Grilled Andalusian Spiced Colorado Lamb Chops\*

Patatas Bravas/Aceite de Ajo y Perejil/Grilled Broccolini  
2 Chops \$29 3 Chops \$39

### Sides

Braised Local Collards/Smoked Ham Hock/NC Vinegar\* 5.0

Grilled Broccolini 5.0 (V)

Lamb Chopper Cheese Polenta 5.0 (V)

Parmesan Grit Cake 4.5 (V)

Duck Roasted Rosemary Potatoes 5.5

Sea Salt Fries 4.5 (V)