

# Brunch

Week 3: October 14 & 15th 2017

## Snacks

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

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

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

**Whiskey Battered Onion Rings**/Bourbon BBQ Sauce/Horseradish Cream 8.5 (V)

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

**Devils on Horseback** (3)

Bacon Wrapped, Smoked Blue Cheese Stuffed Medjool Dates/

Spiced Local Honey\* 7.0

## Soup

**Ten Acre Garden Butternut & Candy Roaster Bisque**

Roasted Pepitas/Pumpkin Spice Crema 7.5 (V)

**White Bean & Bacon**

Truffle Croutons/Green Onion 7.5

## 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

**House Smoked Gouda, Bacon & Apple**

Caramelized Onion/Sage/Rocket Greens/Hot Bacon Vinaigrette 14.0 (V)

**Local Mushrooms & Truffles**

Parmesan Truffle Cream/Marjoram/Thyme/Roasted Garlic/4 Cheeses/

House Made Black & White Truffle Oil 16.0

*add Nueske's Bacon 2.5*

## Brunch

**FLPH Sunday Flatbread**/Smoked Ham/Nueske's Bacon/House Made Local Pork

Sausage Saw Mill Gravy/Scrambled Farm Eggs/Smoked Cheddar/Green Onions 15.0

**\*Autumn Style Poached Farm Eggs**/Bacon Fried Brussels Sprouts/

English Muffin/Truffle Hollandaise 13.0

**\*Poached Farm Eggs & Smoked Brisket Hash Browns**

English Muffin/Truffle Hollandaise 13.0

**\*Huevos Rancheros (2)\***

Corn Tortillas/Sunny Side Up Farm Eggs/Queso Fresco/Ranchero Sauce/

Chihuahua Cheese Hash Browns/Avocado/Cilantro 15.0

*add house made HNG pork chorizo 3.0*

**Apple Chai & Cinnamon Chip Pancakes**

Apple Butter/Bourbon Sauce/Gingersnap Whip/Walnuts 14.0

**House Smoked Gouda, Ham, Bacon, Onion & Mushroom Skillet Frittata**

Local Lions Mane & Oyster Mushrooms/Wolferman's Sourdough English Muffin 15.0

## Tacos & Quesadillas

*(tacos, quesadillas & sandwiches come with one item from the sides menu)*

**House Made HNG Pork Chorizo & Willow Springs Farm Eggs Tacos (3)**

Charred Tomato Salsa/Chihuahua Cheese/Green Onion 15.0

*(your choice of flour or corn tortillas)*

**Flat Iron Steak Carne Asada & Willow Springs Farm Eggs Tacos (3)**

Charred Tomato Salsa/Chihuahua Cheese/Green Onion 15.0

*(your choice of flour or corn tortillas)*

**Butternut, Chard, Pecan & Chipotle Quesadillas\***

Queso Chihuahua/Dried Cranberries 14.0

**Hash Browns, Bacon, Chihuahua Cheese Quesadillas & Over Easy Duck Egg**

Green Onion/Charred Tomato Salsa 15.0

## Sandwiches

**Southern Gentleman**

Grilled Black Forrest Ham/Mornay Cheese Sauce/Melted Gruyere/Sourdough 13.0

*\*Southern Lady-Add Over Easy Duck Egg 3.0*

**House Smoked Pulled Pork Sliders\* (3)**

Carolina Gold/WNC BBQ Sauce/Cole Slaw/Pickled Onion 15.0

**Wood Grilled HNG Grass Fed Beef Sliders\* (3)**

House Smoked Gouda/Bourbon BBQ Onions/Cole Slaw/Pickled Jalapeno\* 15.0

*add Nueske's Bacon 2.5*

## Sunday Supper

**Wood Grilled HNG Grass Fed Beef Meatloaf**

Braised Local Collards/Gruyere Mac & Cheese/Smoked Tomato Jam 22.0

**Fried Chicken & Poached Eggs Skillet**

Saw Mill Sausage Gravy/Poached Farm Eggs/Cajun Hollandaise/

Crispy Bacon/Cheesy Hash Browns 18.0

**Steak & Duck Egg Skillet**

8 oz. Black Angus Rib Eye/Cheesy Hash Browns/English Muffins/Over Easy Duck Egg/

Truffle Hollandaise 25.0

**\*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

**Thyme & Bacon Stuffed Wood Grilled Sunburst Trout**

Warm Lady Pea & Local Kale Salad with Hot Bacon Vinaigrette/Chow Chow 24.0

## Sides

Heritage Farms Breakfast Links 5.0

Nueske's Bacon 5.0

Wolferman's Sourdough English Muffin & Sorghum Butter 4.5

Cheesy Hash Browns 5.0

Sea Salt Fries 4.5

Parmesan Grit Cake 4.5

*\*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, occasionally substitutions are permitted however we can not guarantee your enjoyment once a dish has been changed.*