Dinner
March 1, 2013

Local First:People Matter Most:Seasonal is Sensible:Quality Rules:Authenticity Governs:Taste Trumps:Pretense Stinks:Healthy Tastes Better:Prudence Sustains

Snacks

Truffle-Parmesan Fries 7.0
Grilled Corn Hushpuppies/Pepper Jelly 6.0
Devils on Horseback: Bacon Wrapped Roasted Medjool Dates/Smoked Blue Cheese/Spiced Local Honey 6.0
FLPH Fried Pickles/Cucumber-Buttermilk Dip 6.0
Tobacco Onions/Horseradish Cream/FLPH Steak Sauce 7.0

Local Cheese

Carr Valley Mobay, Goat/Sheep, WI with Sea Salt Marcona Almonds 4.0
Thyme-Lavender Infused Chèvre, Goat, AL with Apricot-Ginger-Thyme Jam 4.0
Coffee Infused Spinning Spider Chèvre/Candied Walnuts/Fig Compote 4.0
FLPH Smoked Buttermilk Blue, Cow, WI with Caramelized Onion Jam 4.0
Orange-Spice Infused Bel Chèvre, Goat, NC with Spiced Sorghum Syrup 4.0

Soup

Lobster & Shrimp Bisque/Tarragon Froth & Biscuit 7.0
Carrot-Ginger/Wasabi Rice Cracker/Crystallized Ginger Emulsion 6.0

Salad

Artisan Romaine & Buttermilk Caesar Dressing/Parmesan Grit Cake Croutons/Tobacco Onions/Parmesan 7.5
Local Heirloom Greens/Cucumber/Tomato/Mushrooms/Red Pepper/Bacon/Croutons/Cucumber-Buttermilk Dressing 6.5
Baby Arugula/Green Apple/Candied Pecans/Goat Cheese/Dried Wild Strawberries/Apple Vinaigrette 8.0
Savoy Spinach & Heart of Palm/Green Apple/Bacon/Candied Pecans/Cider Vinaigrette 6.5

Small Plates

House Ground Painted Hills Beef Sliders/Roasted Poblana Chile/Habenero Jack/Pickled Onion/Chipotle Mayo 10.0
Grilled Mushrooms & Black Truffle Flatbread/Roasted Garlic/5 Melting Cheeses/Thyme/Grana Padano 12.0
Mediterranean Flatbread: Basil Pesto/Cremini/Red Pepper/Olives/Feta/5 Melting Cheeses/Grana Padano 10.0
Fried Green Tomato & Pimiento Cheese Napoleon/Baby Arugula/Tabasco-Roasted Red Pepper Sauce/Grana Padano 9.0
Spicy Ahi Tuna & Tobiko Haku Sushi/Wasabi/Yuzu Ponzu/Avocado/Daikon/Cucumber 12.0
Brown Ale & Bacon Steamed Mussels/Tomatoes/Poblano Pepper/Celery/Shallot/Garlic/Flatbread Sticks 12.0
Braised Chicken Thigh with Olives & Raisins/Roasted Sun Choke/Locally Grown Cavolo Nero 12.0
Chile-Lime Popcorn Shrimp/Ginger Slaw 9.0

Supper

Grilled Painted Hills Beef Short Rib Meatloaf/Smoked Mac & Cheese/Collards/Smoked Tomato Jam 17.0
Grill Blackened Berkshire Pork Chop/Roasted Tasso Grits/Braised Local Collards/Green Tomato-Raison Piccalilli 24.0
Grilled Asparagus & Black Truffle Risotto/Lemon/Fennel/Grana Padano/Baby Arugula 20.0
Creole Shrimp & Grits/Andouille Grit Cake/Spinach/Caramelized Onion/Roasted Red Pepper/Spicy Sherry Pan Sauce 22.0
10oz. Wood Grilled Black Angus Tenderloin/Smoked Cheddar Grits/Grilled Asparagus/Bourbon-Shallot Demi 28.0
Pecan Crusted Sunburst Trout/Sweet Potato-Bacon Hash/Garlic Thin Beans/Chipotle-Honey Butter Sauce 22.0
Grilled Pimiento Cheese Stuffed SMF Chicken Breast/Bacon Marmalade/Smoked Cheddar Grits/Garlic Thin Beans 19.0

Sides

Local Cabbage Cole Slaw 3.0
Andouille Grit Cake 4.0
Fresh Creamed Savoy Spinach 4.0
Smoked Mac & Cheese 4.0
Black Eyed Peas & Preserved Tomatoes 4.0
Braised Local Collards/Smoked Ham Hock/NC Vinegar 3.0
Parmesan Grit Cake 3.5
BBQ Sweet Potato Fries 3.5
Steamed Broccoli/Cheddar Sauce 3.5

Parties of 8 or more standard 18% gratuity added