



**Dinner**  
**February 14, 2013**

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

4@4 not available this evening

**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 Lavender Honey 4.0
- Thyme-Lavender Infused Chevre, Goat, AL with Frog 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

**Soup**

- Lobster & Shrimp Bisque/Tarragon Froth & Biscuit 7.0
- Cream of Celery Root & Black Truffle/Celery Crisps/Celery Leaf 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/Pastrami Rub/Swiss/Pickle/1,000 Island Slaw 10.0
- Cumin Crusted Balsam Gardens Pork Confit/Winter Root & Apple Ragout/Coriander Jus 12.0
- Grilled Mushrooms & Black Truffle Flatbread/Roasted Garlic/5 Melting Cheeses/Thyme/Grana Padano 12.0
- Fried Green Tomato & Pimiento Cheese Napoleon/Baby Arugula/Tabasco-Roasted Red Pepper Sauce/Grana Padano 8.0
- Spicy Ahi Tuna & Tobiko Haku Sushi/Wasabi/Yuzu Ponzu/Avocado/Daikon/Cucumber 12.0
- White Wine & Fresh Bay Steamed Mussels/Garlic/Lemon/Parsley/Shallot/Za'atar Flatbread Sticks 12.0
- Watch House VA Oysters on ½ Shell/Red Wine-Tellicherry Peppercorn Mignonette 12.5

**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
- Pan Fried Chicken Breast/Lorraine Cheese/Sage-Country Ham Gravy/Collards/Smoked Cheddar Grits 19.0
- Grilled Asparagus & Black Truffle Risotto/Lemon/Fennel/Grana Padano/Baby Arugula 22.0
- Creole Shrimp & Grits/Andouille Grit Cake/Spinach/Caramelized Onion/Roasted Red Pepper/Spicy Sherry Pan Sauce 21.0
- Wood Grilled Beef Tenderloin & Lump Crab/Grilled Asparagus/Havarti-Potato Gratin/Béarnaise Sauce 36.0
- NC Flounder & Littleneck Clams/Pancetta-Sunchoke Ragout/Pernod-White Wine Broth 26.0

**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*