Dining Out For Life
Thursday, April 25, 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
Fried Chickpeas/Ras Al Hanout/Preserved Lemon/Cilantro 6.0
Olive-Caper Tapenade/Toast Points 6.0
Warm Nut Medley/Fresh Rosemary/Grey Salt 7.0

Local Cheese

Spinning Spider Stackhouse, Goat, NC with Rhubarb-Plum Jam 4.0
Spinning Spider Bailey Mountain Tomme, Goat, NC with Summer Truffle Oil 4.5
FLPH Smoked Buttermilk Blue, Cow, WI with Caramelized Onion Jam 4.0
Spinning Spider Chèvre/Goat, NC with Blueberry Shrub Jam 4.0
Fig-Rosemary Spinning Spider Chèvre, Goat, NC 4.0

Soup

Vidalia Onion Bisque/Sherry Gastrique/Green Onion/Swiss Cheese Crouton 6.0
Moroccan Smoked Chicken & Garbanzo Bean/Cilantro/Preserved Lemon 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
Red & Gold Marinated Beets/Shaved Fennel/Arugula/Ruby Grapefruit/Smoked Buttermilk Blue/Citrus Emulsion 8.0
Savoy Spinach/Dried Strawberries/Goat Cheese/Green Apple/Candied Walnuts/Green Apple Vinaigrette 7.0

Small Plates

House Ground Painted Hills Beef Sliders/Pepper Jack/Jalapeno-Cucumber Dressing/Avocado/Tomato/Onion 10.0
Hot Italian Sausage & Mushroom Flatbread/Roasted Garlic/Caramelized Onion/Herbs/5 Cheese Blend/Grana Padano 12.0
Artichoke & Zucchini Flatbread/Lemon-Herb Ricotta/5 Cheese Blend/Fresh Herbs/Arugula Pistou/Grana Padano 12.0
Fried Green Tomato & Pimiento Cheese Napoleon/Baby Arugula/Tabasco-Roasted Red Pepper Sauce/Grana Padano 9.0
Salt & Pepper Calamari/Chile-Lime Sauce/Wasabi Mayo 10.0
Wood Grilled Lamb Tenderloin/Tomato-Ginger Relish/Cucumber/Micro Greens/Miso-Yuzu Vinaigrette 12.0
Crispy Balsam Gardens Pork Belly Confit/Red Eye Gravy/Fried Quail Egg/Braised Collards 13.0

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
Fried Green Tomato & Pimiento Cheese/Parmesan Grit Cake/Baby Arugula/Roasted Red Pepper Sauce/Grana Padano 16.0
Creole Shrimp & Grits/Andouille Grit Cake/Caramelized Onion/Roasted Red Pepper/Spicy Sherry Pan Sauce 22.0
Skillet Blackened Sunburst Trout/House Pepper Bacon & Grilled Ramp Succotash 23.0
Wood Grilled SMF Chicken Breast/Lemon Whipped Potatoes/Wilted Local Chards & Kale/Artichoke-Lemon Pesto 19.0
Wood Grilled 10oz. Black Angus Fillet/Potato Gratin/Grilled Asparagus/Grilled Ramp Hollandaise 32.0 tempura/grill
Pancetta & Local Ramp Angel Hair/Raggedy Boy Kale/Cippolini/Bailey Mountain Tomme/Aglio Olio/Fresh Breadcrumbs 17.0

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

Menu Subject To Change
Parties of 8 or more standard 18% gratuity added