



**Dinner  
July 2, 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
- Rappahannock Oyster Shooter/Pickled Cucumber/Bloody Mary Mix/Absolut Peppar 4.0 Each
- Boiled Peanuts 4.0
- Artichoke-Lemon Tapenade/Toast Points 6.0
- Lemon-Lime Balsam Gardens Curly Green Kale Chips 6.0

**Local Cheese**

- FLPH Smoked Buttermilk Blue, Cow, WI with Caramelized Onion Jam 4.0
- Prodigal Farm Chèvre, Goat, NC with Balsamic Reduction & Mike Kervin's Local Blackberry Honey 4.0
- Prodigal Farm Crottin, Goat, NC with House Made Peach, Rhubarb & Strawberry Preserves 4.0
- FLPH Pimiento Cheese with Pepper Jelly 4.0
- Prodigal Farm Field of Creams, Goat, NC with Lemon Oil & Local Herbs 4.0

**Soup**

- White Bean & Bacon/Croutons/Green Onion/Two Truffle Oil 6.0
- Local Vine Ripe Tomato Gazpacho/Manchego/Basil 6.0

**Salad**

- Artisan Romaine & Buttermilk Caesar Dressing/Parmesan Grit Cake Croutons/Tobacco Onions/Parmesan 7.5
- Balsam Gardens Spring Greens/Local Farm Vegetables/Nueske's Bacon/Croutons/Cucumber-Buttermilk Dressing 6.5
- Local Heirloom Tomato & Pete's Mozzarella/King Harvest Farm Basil/Basil Oil/Vanilla Balsamic 10.0
- Baby Arugula/Prodigal Farm Goat Cheese/Fresh Strawberries/Local Peaches/Candied Pecans/Peach Vinaigrette 8.0

**Small Plates**

- House Ground Painted Hills Beef Sliders/Nueske's Bacon/Pimiento Cheese/Pepper Jelly/Tabasco Mayo 10.0
- Local Heirloom Tomato & King Harvest Farm Basil Flatbread/Pete's Mozzarella/Garlic/Grana Padano 11.0
- Muffuletta Flatbread/Smoked Chicken/Local Ham/Olives/Capers/Dried Tomato/Pimiento/Herbs/Melting Cheeses/Grana 12.0
- Fried Green Tomato & Pimiento Cheese Napoleon/Baby Arugula/Tabasco-Roasted Red Pepper Sauce/Grana Padano 9.0
- Peruvian Ceviche/Aji Amarillo/Tuna/Calico Scallops/Shrimp/Fresh Blue Corn Chips 12.0
- Mustard Fried NC All Natural Catfish Curls/NC Vinegar 9.0
- Foie Gras Au Torchon/Grilled & Glazed Local White Peach/City Bakery Challah/Amish Butter 18.0
- Crispy Balsam Gardens Pork Belly Confit/Pickled Watermelon Rind/Local White Peach Gazpacho 12.0

**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 17.0
- Creole Shrimp & Grits/Andouille Grit Cake/Caramelized Onion/Roasted Red Pepper/Spicy Sherry Pan Sauce 23.0
- Skillet Fried Sunburst Trout/Bacon-Bourbon Lemon Butter/House Bacon, BG Kale, Fava Bean & Tomato Ragout 23.0
- Wood Grilled 12oz. 1855 Flat Iron Steak/Loaded Whipped Potatoes/Broccoli/Bacon-Chive Hollandaise 26.0
- Grand Banks Sea Scallops/Fava Bean, House Bacon, Corn, Tomato, Leek & Patty Pan Succotash/Matchstick Fries 28.0
- Peach BBQ SMF Chicken Breast/Candied Pecans/Sorghum Whipped Sweet Potato/Local Peach Jam/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*