



**Dinner**  
**September 13, 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 Tapenade/Preserved Lemon/Toast Points 6.0
- Cornmeal Fried Local Okra/Spicy Buttermilk Dip 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
- FLPH Pimiento Cheese with Pepper Jelly 4.0

### **Soup**

- Tomato, Eggplant & Roasted Pepper Bisque/Goat Cheese Crouton/Basil 6.0
- Boyd's Farm Butternut Squash Bisque/Creme Fraiche/Spice Roasted Pumpkin Seeds 6.0

### **Salad**

- Artisan Romaine & Buttermilk Caesar Dressing/Parmesan Grit Cake Croutons/Tobacco Onions/Parmesan 7.5
- Balsam Gardens Salad Greens/Local Farm Vegetables/Nueske's Bacon/Croutons/Cucumber-Buttermilk Dressing 6.5
- Baby Arugula & Goat Cheese/Red Grapes/Walnuts/Dried Cranberries/Sunflower Seeds/Orange/Citrus Vinaigrette 8.0
- Savoy Spinach/Green Apple/Heart Of Palm/House Pepper Bacon/Roasted Pecans/Apple Cider Vinaigrette 7.0

### **Small Plates**

- House Ground Painted Hills Beef Sliders/Pimiento Cheese/Nueske's Bacon/Pepper Jelly/Fried Onions 10.0
- Grilled Hot Italian Sausage & Local Peppers Flatbread/Oven Roasted Tomatoes/Herbs/5 Melting Cheeses/Grana 12.0
- Sun Dried Tomato Pesto Flatbread/Olives/Mushrooms/Roasted Red Pepper/Artichoke/Basil/5 Melting Cheeses/Feta 12.0
- Fried Green Tomato & Pimiento Cheese Napoleon/Baby Arugula/Tabasco-Roasted Red Pepper Sauce/Grana Padano 9.0
- Wood Grilled Curried Lamb Skewers/Mango-Mint Chutney/Cumin Papad 12.0
- Mustard Fried NC All Natural Catfish Curls/NC Vinegar 9.0
- Smoked Sunburst Caviar Carbonara/Tagliolini/Smoked Trout/Bacon/Bethel Hatchery Quail Egg/Chives 14.0

### **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
- Smoked Chicken & Andouille Gemelli/Local Shiitakes/Spinach/Sun Dried Tomato/Cajun Cream Sauce/Grana Padano 18.0
- Coffee Rubbed Crispy Duck Breast/Sweet Potato Hazelnut Puree/Sweet and Sour Braised Cabbage/Cherry Mostarda 28.0
- BBQ Spice SMF Chicken Breast/Sorghum Whipped Sweet Potatoes/Thin Beans/Candied Pecans/Bourbon-Apple Butter 19.0
- Wood Grilled 12 oz. 1855 Rib Eye/Roasted Blue Cheese Fingerlings/Thin Beans/Deep Woods Shiitake Red Wine Demi 29.0
- Pecan Crusted Sunburst Trout/Sweet Potato-House Pepper Bacon Hash/Garlic Thin Beans/Chipotle-Honey Butter 23.0

### **Sides**

- Local Cabbage Cole Slaw 3.0
- Andouille Grit Cake 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