



**Dinner**  
**October 4, 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
- Olive Tapenade/Toast Points 6.0
- Cornmeal Fried Local Okra/Spicy Buttermilk Dip 6.0
- Crispy Pistachio-Goat Cheese Bon Bons/Smokey Mountain Wildflower Honey 8.0

### Local Cheese

- House Smoked Buttermilk Blue, Cow, WI/NC with Caramelized Onion Jam 4.0
- Prodigal Farm Chèvre, Goat, NC with Balsamic Reduction & Smokey Mountain Wildflower Honey 4.0
- FLPH Pimiento Cheese with Pepper Jelly 4.0
- Prodigal Farm Hunkadora, Goat, NC with Frog Jam 4.0
- Prodigal Farm Figlet, Goat, NC with 7.5

### Soup

- Potato-Leek/Arugula/Truffle Oil/Grana Padano 6.0
- White Bean & Bacon/Croutons/Green Onions/Two Truffle Oil 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
- Baby Arugula & Local Goat Cheese/Grapes/Walnuts/Dried Cranberries/Sunflower Seeds/Orange/Citrus Vinaigrette 8.0
- Baby Arugula & Spinach/Mango/Avocado/Red Onion/Queso Fresco/Cilantro/Pepitas/Pecans/  
Spicy Toasted Cumin-Orange Vinaigrette 8.0

### Small Plates

- White Wine & Fresh Bay Steamed Blue Mussels//Parsley Lemon/Garlic Butter/Za'atar Flatbread Sticks 12.0
- \*House Ground Painted Hills Beef Sliders/Nueske's Bacon/BBQ Sauce/Swiss/Yellow Mustard/Mushrooms 10.0
- Smoked Pork & Bourbon-Apple Butter Flatbread/Dried Cherries/Caramelized Onion/Sage/White Cheddar/Apple Slaw 12.0
- New Potato, Leek & Rosemary Flatbread/Swiss Cheese/Fromage Blanc/Garlic/Lemon/Thyme 10.0
- Fried Green Tomato & Pimiento Cheese Napoleon/Baby Arugula/Tabasco-Roasted Red Pepper Sauce/Grana Padano 9.0
- Mustard Fried NC All Natural Catfish Curls/NC Vinegar 9.0
- \*Wood Grilled Rosemary Lamb, Chorizo & Peruvian Potato Bandarilla/Patatas Bravas 14.0
- Mustard Fried NC All Natural Catfish Curls/NC Vinegar 9.0
- Wood Roasted Brussels Sprouts & FLPH Pepper Bacon/Butternut/Pecans/Brown Butter Vinaigrette 9.0

### Supper

- Grilled Painted Hills Beef Short Rib Meatloaf/Smoked Mac & Cheese/Collards/Smoked Tomato Jam 17.0
- \*Grill Blackened Berkshire Pork Chop/Goat Cheese-Scallion Grits/Bacon Fried Brussels Sprouts/Bourbon Apple Butter 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
- Pecan Crusted Sunburst Trout/Sweet Potato-House Pepper Bacon Hash/Garlic Thin Beans/Chipotle-Honey Butter 23.0
- SMF Chicken Confit/Herb Spaetzle/English Peas, Local Ham & Local Shiitake Ragout/Ham Jus/Herb Crumbs/Lemon 18.0
- Pumpkin Ravioli/Roasted Local Butternut/Dried Cherries/Caramelized Onion/Sherry-Sage Brown Butter/Pepitas 18.0
- Goat Cheese, Pecan & Country Ham Stuffed SMF Chicken Breast/Sorghum Whipped Sweet Potatoes/Collards/  
Country Ham-Sage Gravy 19.0
- \*Wood Grilled 1855 Rib Eye/Rosemary Roasted Fingerlings/Garlic Broccolini/Red Wine-Deep Woods Shiitake Demi 29.0

### 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