



Dinner
October 18, 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
- Crispy Fennel Fries/Spicy Buttermilk Dip 6.0
- Crispy Pistachio-Goat Cheese Bon Bons/Charles' Blue Ridge Mountain Pure Raw Honey 8.0

Local Cheese

- Smoked Buttermilk Blue, Cow, NC/WI with Caramelized Onion Jam 4.0
- Prodigal Farm Chèvre, Goat, NC with Balsamic Reduction & Charles' Blue Ridge Mountain Pure Raw Honey 4.0
- FLPH Pimiento Cheese with Pepper Jelly 4.0
- Prodigal Farm Hunkadora, Goat, NC with Frog Jam 4.0
- Prodigal Farm Field Of Creams, Theros Olive Oil & Walnut Cove Herbs 4.0
- Burrata, Cow/Bufulla, Italy with Theros Olive Oil & Sea Salt 6.0

Soup

- Local Butternut & Apples/Ginger-Apple Crema 6.0
- White Bean & Bacon/Croutons/Green Onion/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 Apples & Dried Wild Strawberries/Goat Cheese/Walnuts/Green Apple Vinaigrette 8.0
- Burrata Cheese & Roasted Beets/Haricot Verts/Roquette/Horseradish Vinaigrette 9.0

Small Plates

- *House Ground Painted Hills Beef Sliders/Pepper Jack/BBQ Sauce/Avocado Mayo/Pickled Onion/Roasted Poblano 10.0
- Muffuletta Flatbread: Smoked Chicken & Ham/Muffuletta Relish/5 Melting Cheeses/Fresh Herbs/Grana Padano 12.0
- New Potato, Melted Leek & Rosemary Flatbread/Swiss Cheese/Fromage Blanc/Garlic/Lemon/Arugula Pistou 11.0
- Fried Green Tomato & Pimiento Cheese Napoleon/Baby Arugula/Tabasco-Roasted Red Pepper Sauce/Grana Padano 9.0
- Wood Roasted Brussels Sprouts & FLPH Pepper Bacon/Butternut/Pecans/Brown Butter Vinaigrette 9.0
- Crispy Duck Confit/Mayhaw Braised Red Cabbage/Fried Local Apple/Cherry Mustard 14.0
- NC Fish & Chips: Bear Waters Battered NC Catfish/English Pea Puree/Garlic Fries/Malt Vinegar 14.0
- Bay & White Wine Steamed Premium Blue Mussels/Thyme/Garlic Butter/Lemon/Za'atar Flatbread Sticks 12.0

Supper

- Grilled Painted Hills Beef Short Rib Meatloaf/Smoked Mac & Cheese/Collards/Smoked Tomato Jam 17.0
- Fried Green Tomato & Pimiento Cheese/Parmesan Grit Cake/Baby Arugula/Roasted Red Pepper Sauce/Grana Padano 17.0
- *Grill Blackened Berkshire Pork Chop/Goat Cheese-Scallion Grits/Bacon Fried Brussels Sprouts/Bourbon Apple Butter 24.0
- 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
- Pumpkin Ravioli/Roasted Local Butternut/Dried Cherries/Caramelized Onion/Sherry-Sage Brown Butter/Pepitas 18.0
- Crab Cakes/Melted Leek Whipped Potatoes/Pepper Bacon-Shallot-Savoy Spinach/Caper Brown Butter Sauce 28.0
- Goat Cheese, Pecan & Country Ham Stuffed Chicken Breast/Sweet Potatoes/Collards/Country Ham-Sage Gravy 19.0
- Bourbon-Cola Braised 1855 Short Rib/Smoked Cheddar Stoneground Grits/Creamed Walnut Cove Mustard Greens 26.0
- *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