



Lunch

November 20, 2013

Local First : People Matter Most : Seasonal is Sensible : Quality Rules : Authenticity Governs : Taste Trumps : Pretense Stinks : Healthy Tastes Better : Prudence Sustains

Snacks

- FLPH Fried Pickles/Cucumber-Buttermilk Dip 6.5
- Grilled Corn Hushpuppies/Pepper Jelly 6.5
- Parmesan-Truffle Fries 7.0
- Devils on Horseback 6.0
- White Lily-Buttermilk Biscuits/Two Butters 3.0

Soup

- Vidalia Onion & Sherry Gastrique Bisque/Swiss Cheese Crouton 6.0
- Carolina Candy Roaster Bisque/Pumpkin Seeds/Sorghum Cream 6.0

Salad

- FLPH Caesar 7.5
- Artisan Romaine/Buttermilk Caesar Dressing/Parmesan Grit Cake Croutons/Tobacco Onions/Shaved Grana Padano
- Baby Arugula, Green Apple & Goat Cheese 8.0**
- Walnuts/Dried Wild Strawberries/Green Apple Vinaigrette
- Pickled Pear & Pistachio-Goat Cheese Fritters**
- Local Greens/Dried Cherries/Ver Jus-Local Honey Vinaigrette 9.0
- Cucumber-Buttermilk Garden 7.0**
- Local Heirloom Greens/Local Farm Vegetables/Bacon/Croutons

Additions

- Buttermilk Fried Popcorn Shrimp 6.0
- Buttermilk Fried SMF Chicken Breast 6.0
- Grill Blackened Jumbo White Shrimp/Lemon 7.0
- Wood Grilled SMF Chicken Breast w/Bistro Butter 6.0
- Blackened Chicken Breast/Bistro Butter 6.0

Flatbreads

- Hot Italian Sausage & Olive Flatbread 12.0**
- Lacinato Kale/Sun Dried Tomato/Herbs/5 Melting Cheeses/Grana Padano
- Local Mushrooms & Black Truffle Flatbread 12.0**
- Roasted Garlic/Thyme/5 Melting Cheeses/Grana Padano

Sandwiches

- FLPH Smoked Balsam Gardens Pork BBQ 9.0**
- WNC BBQ/Local Cabbage Slaw/Fresh Bun/Pickled Red Onion
- *House Ground Painted Hills Burger 10.0**
- Gov'ment Cheese/Pickled Onion/Nueske's Bacon/Fried Pickle/Tomato Jam
- Grilled Moroccan Pork & Goat Cheese 10.0**
- Arugula/Roasted Red Pepper/Caramelized Onion/Harissa Mayo
- Southern Gentleman 9.0**
- Grilled Ham/Béchamel/Melted Swiss/Sourdough
- *Southern Lady-Add Over Easy Farm Egg 1.0**
- Roasted Chicken & Chipotle-Cranberry Sauce**
- Rosemary Mayo/Goat Cheese/Green Apple/Baby Arugula/Sunflower Wheat
- Habenero Jam Grilled Cheese 9.0**
- Muenster/Cheddar/City Bakery Sourdough
- *Flat Iron Cheese Steak 9.0**
- Peppers/Onions/Mushrooms/Smoked Cheddar/FLPH Steak Sauce
- *Rosemary Grilled Lamb & Muenster Cheese 10.0**
- Baby Arugula/Lusty Monk Mustard/Olive Tapenade
- FLPH Grilled Pimiento Cheese 8.0**
- House Made Smoked Cheddar Pimiento Cheese/Fresh Grilled Sourdough

Sandwiches come with your choice of one item from the sides menu.

Change Your Side to Your Choice of Soup for 2.50

Sunflower wheat may be substituted for sourdough.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions
We have carefully designed our menus for maximum enjoyment, substitutions are permitted however*

Entrees

- Grilled Painted Hills Beef Short Rib Meatloaf 15.0**
- Smoked Mac & Cheese/Braised Local Collards/Smoked Tomato Jam
- Blackened Boneless Berkshire Pork Chop 16.0**
- Whipped Sweet Potatoes/Collards/Chipotle Cranberry Sauce
- Creole Shrimp & Grits 16.0**
- Andouille Grit Cake/Caramelized Onion/Roasted Red Pepper/Spicy Sherry Pan Sauce
- Fried Green Tomatoes & Pimiento Cheese 15.0**
- Parmesan Grit Cake/Baby Arugula/Piquillo Pepper Sauce/Grana Padano
- Hot Italian Sausage & White Bean Rigatoni 16.0**
- Vodka Sauce/Mirepoix/Sage/Grana Padano
- Smoked Heirloom Turkey Poutine 12.0**
- Country Ham Gravy/Cheddar Cheese Curds
- Chicken Fried Chicken 15.0**
- Smoked Cheddar Grits/Collards/Country Ham-Sage Jus
- Stoneground Grit Soufflé Skillets:**
- Bourbon-Cola Braised Short Rib, Onion & Buttermilk Blue 10.0
- FLPH Ham & Fried Quail Eggs/Bourbon Tomato Confit 10.0
- Smoked Tomato Butter/Parmesan/Basil 9.0

Sides

- Black Eyed Peas & Preserved Tomatoes 3.0
- Local Collards & Ham Hock/NC Vinegar 3.0
- Sea Salt Fries 3.0
- BBQ Sweet Potato Fries 3.0
- Local Cabbage Cole Slaw 3.0
- Nueske's Bacon 3.5
- Parmesan Grit Cake 3.0
- Roasted Andouille Grit Cake 3.5