



**Dinner**  
**November 8, 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
- Artichoke-Lemon Tapenade/Toast Points 6.0
- Duck Fried Chicken Cracklin's/Spicy Buttermilk Dip 7.0
- 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

### Soup

- Carolina Candy Roaster Bisque/Spiced Pumpkin Seeds/Sorghum Cream 6.0
- Thai Red Lentil Coconut Chicken /Cashews/Cumin Papad 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
- Belgian Endive & Smoked Buttermilk Blue/Walnuts/Grapefruit/Orange/Watercress/Saffron-Honey Ver Jus 9.0

### Small Plates

- \*House Ground Beef Sliders/Deep Woods Shiitake/Herb Goat Cheese/FLPH Steak Sauce/Baby Arugula/Pepper Bacon 10.0
- Grilled Hot Italian Sausage & Olive Flatbread/Lacinato Kale/Sun Dried Tomato/Herbs/5 Melting Cheeses/Grana Padano 12.0
- Local Mushrooms & Black Truffle Flatbread/Roasted Garlic/Thyme/5 Melting Cheeses/Grana Padano 12.0
- Fried Green Tomatoes & Goat Cheese Fundido/Roasted Red & Poblano Peppers/Chorizo/Onion/Goat Cheese Fondue 9.0
- Wood Roasted Brussels Sprouts & FLPH Pepper Bacon/Candy Roaster Squash/Pecans/Brown Butter Vinaigrette 9.0
- FLPH Pepper Bacon & Seared Sea Scallops/English Pea Puree/Pea Shoots/Pink Grapefruit 15.0
- Fried Calamari, Olives & Artichoke Hearts/Honey-Mustard Aioli/Basil Marinara 12.0
- Duck Fried Chicken Wing Confit Poutine/Country Ham Gravy/Cheese Curds 12.0

### Supper

- House Ground Painted Hills Beef 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
- \*Short Smoked & Grilled Berkshire Pork Chop/Cranberry-Chipotle Sauce/Sorghum Whipped Sweet Potatoes/Collards 24.0
- Creole Shrimp & Grits/Andouille Grit Cake/Caramelized Onion/Roasted Red Pepper/Spicy Sherry Pan Sauce 23.0
- Skillet Fried Sunburst Trout/Bourbon-Bacon Butter Sauce/White Beans, Chards, Country Ham, Preserved Tomatoes & Caramelized Turnip 23.0
- Grilled NC Red Grouper/Roasted Cippolini/Local Baby Tomatillos & Cherry Tomatoes/Garlic Confit/Spanish Chorizo and Meyer Lemon Cous Cous 26.0
- Wood Grilled 12oz. 1855 Ribeye/Bacon Fried Brussels Sprouts/Glazed Roots/Bourbon-Cola Demi 29.0
- Southern Cassoulet: Smoked Chicken/FLPH Ham/Roasted Andouille/Bacon Stewed White Beans/Collards 20.0
- Roasted Breast of Chicken/Oyster Mushroom/Caramelized Turnips/Parmesan Lemon Froth/Micro Salad/Ramp Pickle 19.0
- Hot Italian Sausage & White Bean Rigatone/Lacinato Kale/Mirepoix/Sage/Pancetta/Vodka Sauce/Grana Padano 18.0

### 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