



**Dinner**  
**November 22, 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 6.5
- Devils on Horseback: Bacon Wrapped Roasted Medjool Dates/Smoked Blue Cheese/Spiced Local Honey 6.0
- FLPH Fried Pickles/Cucumber-Buttermilk Dip 6.5
- Olive Tapenade/Toast Points 6.0

**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 Bacon Jam 5.0
- Prodigal Farm Field Of Creams, Theros Olive Oil & Herbs 4.0
- Crispy Pistachio-Goat Cheese Bonbons/Charles' Blue Ridge Mountain Pure Raw Honey 8.0

**Soup**

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

**Salad**

- Artisan Romaine & Buttermilk Caesar Dressing/Parmesan Grit Cake Croutons/Tobacco Onions/Parmesan 7.5
- Mixed Baby Local Salad Greens/Seasonal Vegetables/Nueske's Bacon/Croutons/Cucumber-Buttermilk Dressing 7.0
- Pistachio-Goat Cheese Fritter & Peppered Pear/Mixed Baby Greens/Dried Cherries/Pistachios/Ver Jus-Local Honey Citronette 10.0
- Baby Arugula, Local Apples & Dried Wild Strawberries/Goat Cheese/Walnuts/Green Apple Vinaigrette 8.0

**Small Plates**

- \*House Ground Painted Hills Beef Sliders/Gov'ment Cheese/Pickled Onion/Fried Pickle/Nueske's Bacon/Tomato Jam 10.0
- Local Mushrooms & Black Truffle Flatbread/Roasted Garlic/Thyme/5 Melting Cheeses/Grana Padano 12.0
- House Smoked Ham, Leek, Kale & Peas Flatbread/Parmesan Béchamel/5 Melting Cheeses/Green Onion 12.0
- Fried Green Tomato & Pimiento Cheese Napoleon/Baby Arugula/Tabasco-Roasted Red Pepper Sauce/Grana Padano 9.0
- Cheesy Stoneground Logan Turnpike Grit Soufflé/FLPH Ham/Bethel Hatchery Quail Eggs/Bourbon Tomato Confit 10.0
- Warm Winter Salad: Kale/Brussels Sprouts/Crispy Fingerlings/Cabbage/Beet/Grana Padano/Brown Butter Vinaigrette 9.0
- Hand Carved House Cured Balsam Gardens Country Ham/Watermelon Pickle/Lusty Monk Mustard/Fresh City Bakery Bread 9.0

**Supper**

- Smoked Heirloom Turkey Poutine/Country Ham-Chicken Gravy/Cheddar Cheese Curds 16.0
- 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
- Pumpkin Ravioli/Caramelized Onion/Dried Cherries/Sage/Roasted Butternut/Sherry Brown Butter Sauce 18.0
- Pumpkin Seed Crusted SB Trout/Cranberry Bean-Candy Roaster-Bacon-Chipotle-Hominy Succotash/Pumpkin Brown Butter 23.0
- Chorizo & Roasted Garlic Stuffed Springer Mountain Farms Chicken Breast/Chorizo-Meyer Lemon Cous Cous/Grilled Pepper & Cippolini Salad/Marcona Romesco Sauce 19.0
- Spice Rubbed 12oz. 1855 Ribeye/Bacon Fried Brussels Sprouts/Turnip-Potato Gratin/Bourbon-Cola 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

\* 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 your enjoyment, substitutions are permitted however we can not guarantee your enjoyment once a dish has been changed and there may be additional charges.*