



## Thanksgiving

November, 28 2013

Open 11:30-7

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

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### Soup

Vidalia Onion & Sherry Gastrique Bisque/Swiss Cheese Crouton 6.0  
Carolina Candy Roaster Bisque/Spiced Pumpkin Seeds/Sorghum Cream 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 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  
Crispy Pistachio-Goat Cheese Bon Bons/Charles' Blue Ridge Mountain Pure Raw Honey 8.0

### 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  
Pistachio-Goat Cheese Fritters & Pickled Pear/Cherries/Pistachios/Baby Arugula/Ver Jus-Honey Vinaigrette 10.0  
Baby Arugula, Local Apples & Dried Wild Strawberries/Goat Cheese/Walnuts/Green Apple Vinaigrette 8.0

### Snacks & Small Plates

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  
Duck Fried Turkey Cracklin's/Spicy Buttermilk Dip 7.0  
\*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  
Fried Green Tomato & Pimiento Cheese Napoleon/Baby Arugula/Tabasco-Roasted Red Pepper Sauce/Grana Padano 9.0  
Logan Turnpike Grit Souffle/FLPH Country Ham/Crispy Poached Bethel Hatchery Quail Eggs/Bourbon Tomato Confit 10.0  
3 Peppercorn Roasted NC Candy Roaster & Brussels Sprouts/Cranberry Mostarda/Pecans/Brown Butter Vinaigrette 10.0  
Hand Carved House Cured Balsam Gardens Country Ham/Watermelon Pickle/Lusty Monk Mustard 9.0

### 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 & Wood 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  
Sumac Seared Sunburst Trout/Cranberry Bean-Candy Roaster-Bacon-Hominy Succotash/Pumpkin Seed Brown Butter 23.0  
Wood Grilled Black Angus Tenderloin Carpetbagger/Fried Oysters/Bacon-Chili Hollandaise/Beluga Lentils/  
Wilted Winter Greens/Chow Chow 28.0  
Pumpkin Ravioli/Caramelized Onion/Dried Cherries/Sage/Candy Roaster/Sherry Brown Butter Sauce 18.0



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### Turkey Day Specials

Smoked Balsam Gardens Turkey Poutine/Country Ham-Chicken Gravy/Cheddar Cheese Curds 12.0

Smoked Ham & Turkey Muffuletta Flatbread/Muffuletta Relish/5 Melting Cheeses/Fresh Herbs/Grana Padano 12.0

Smoked Balsam Gardens Turkey, Corn Bread-Andouille Stuffing, Sorghum Whipped Sweet Potato,  
Cranberry-Orange Sauce, Braised Collards & Smokey Sage Gravy  
(Please Choose Thigh, Breast or Drumstick) 19.0

Cherry Cola Glazed House Smoked Ham/Black Eye Peas & Preserved Tomatoes/Braised Local Collards/Caramelized Pineapple 18.0

Chicken Fried Turkey Tenderloin/Smoked Cheddar Grits/Braised Local Collards/Country Ham-Sage Jus 21.0

Thanksgiving Cassoulet: Smoked Turkey, Andouille & Ham/Bacon Stewed White Beans/Collards/Green Tomato Chow Chow 19.0

### Sides & Extras

Sorghum Whipped Sweet Potato 3.0

Cranberry-Orange Sauce 2.0

Smoked Turkey Gravy 1.5

Corn Bread-Andouille Stuffing 3.0

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

Smoked Balsam Gardens Turkey Leg (whole drum) 8.0

Smoked Balsam Gardens Turkey Thigh (6oz.) 8.0

Bourbon-Honey Glazed Ham (7oz.) 8.0

Smoked Balsam Gardens Turkey Breast (6oz.) 9.0

*\*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.*

### Sweets

Greenwood's Ice Cream or Sorbet 5.0

Butter Pecan/Vanilla Bean or Lemon/Raspberry 5.0

Jackie's Frozen Steeplechase Toffee-Coffee Crunch/Almond Wafer Cookie/Toffee Sauce 8.0

Bourbon-Vanilla Pecan Pie/Bourbon Butter Sauce/Butter Pecan Ice Cream 7.0

Butternut-Gingerbread Cheesecake/Cinnamon Whipped Cream/Crystallized Ginger/Gingerbread Syrup 7.0

Bittersweet Flourless Chocolate Cake/Strawberry Jam/Hazelnut Florentine/18% Vanilla Ice Cream 7.0

Local Apple-Cinnamon Crisp/18% Vanilla Bean Ice Cream 7.0

Orange Blossom & Apricot Creme Brûlée/Apricot Brûlée/Marcona Almonds 7.0