



Dinner
December 24, 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
- 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 Bacon Jam 5.0
- Spinning Spider Stackhouse, Goat, NC with Frog Jam 4.0
- Spinning Spider Bailey Mountain Tomme, Goat, NC with Mayhaw Jam 4.0

Soup

- Cuban Black Bean & Chorizo/Lime Crema/Fried Hominy 6.0
- Kitchen Sink Gumbo: Shrimp/Crawfish/Smoked Chicken/Smoked Turkey/Andouille/Hushpuppy 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
- Hazelnut Butter Stuffed Poached Seckel Pear/Pistachio Haystack/Baby Arugula/Pistachio Goat Cheese Fritters 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/Smoked Buttermilk Blue/Habenero Jam/House Hickory Bacon/Baby Arugula 10.0
- Fig, Pear & Buttermilk Blue Flatbread/Walnut /Honey/Balsamic/Rosemary 12.0
- Goat Cheese, Artichoke & Spinach Flatbread/Parmesan Bechamel/Peas/Kale/5 Melting Cheese/Grana 11.0 add Bacon 1.0
- Goat Cheese & Green Onion Stoneground Logan Turnpike Grit Soufflé/Braised Lamb/Romesco 10.0
- Hand Carved House Cured Balsam Gardens Country Ham/Watermelon Pickle/Lusty Monk Mustard/Fresh City Bakery Bread 9.0
- Wood Grilled Octopus/Warm Potato, Olive & Parsley Salad/Harissa Vinaigrette/Preserved Lemon 12.0
- Roasted Sweet Pepper Compote & Herb Panisse/Prodigal Farm Chèvre/Preserved Lemon/Basil Oil Powder/Arugula 12.0
- Crawfish Roll/Smoked Poblano Mayo/Shaved Cabbage/City Bakery Bun/Chow Chow 10.0
- Jumbo Shrimp Cocktail/House Ground Horseradish Cocktail Sauce 11.0

Supper

- SMF Chicken Wing Confit Poutine/Country Ham-Chicken Gravy/Cheddar Cheese Curds 15.0
- House Ground Painted Hills Beef Meatloaf/Smoked Mac & Cheese/Collards/Smoked Tomato Jam 17.0
- Angel Hair & Smoked Trout Carbonarra/House Smoked Bacon/Creme Fraiche Carbonarra Sauce/Chives 18.0
- Pomegranate Glazed Short Smoked Double Cut Amish Lamb Chop/Fregola, Beluga Lentil & Baby Kale Ragout/Pine Nuts ?.0
- Crispy Pork Belly Confit/Hot Apple-Ginger Slaw/Bacon, Potato & Leek Ravioli/Mustard Seed Vinaigrette 19.0
- Pan Seared NC Black Bass/Duck Fried Fingerlings/Wilted Savoy Spinach/Pine Nut-Sorghum Brown Butter/Fried Capers 25.0
- Crispy Duck Confit/Kumquat-Ginger Glaze/Baby Bok Choy/Coconut Fried Rice/Thai Basil 1 leg 17.0 2 legs 26.0
- Wood Grilled 8 oz. Black Angus Fillet/Arugula Pesto Roasted Red Skin Potatoes/Garlic Grilled Rapini/Roasted Tomato Choron 29.0

Sides

- 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
- Steamed Baby Bok Choy/Chili-Lime Glaze 4.0
- Hot Apple-Ginger Slaw 5.0

* 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.