



Dinner
December 20, 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

- Kitchen Sink Gumbo: Andouille, Smoked Turkey/Ham/Smoked Chicken/Crawfish/Rice/Gumbo File 6.0
- Spicy Moroccan Garbanzo Bean & Vegetables/Basmati/Cilantro/Preserved Lemon 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
- Red Anjou Pear & Pistachio Goat Cheese Fritters/Local Salad Greens/Pistachios/Dried Cherries/Poached Pear Vinaigrette 10.0
- Baby Arugula/Kumquat/Grapefruit/Cashews/Crystalized Ginger/Sesame-Blood Orange Vinaigrette 8.5

Small Plates

- *House Ground Painted Hills Beef Sliders/Muenster Cheese/Bacon Jam/Charred Shallot/Spicy Pickled English Cucumber 10.0
- Fig, Pear & Buttermilk Blue Flatbread/Walnut/Honey/Balsamic/Rosemary 12.0
- Spinning Spider Goat Cheese, Artichoke & Spinach Flatbread/Peas/Lacinato Kale/5 Melting Cheeses/Grana 12.0 add Ham 1.0
- Goat Cheese & Green Onion Stoneground Logan Turnpike Grit Soufflé/Fresh Corn/Leeks/Roasted Red Pepper Tapenade 10.0
- Hand Carved House Cured Balsam Gardens Country Ham/Watermelon Pickle/Lusty Monk Mustard/Fresh City Bakery Bread 9.0
- Crispy Pork Belly Confit/Hot Apple-Cabbage Slaw/Bacon, Potato & Leek Ravioli/Pickled Mustard Seed 15.0
- Chili-Lime Popcorn Shrimp/Ginger Slaw 10.0
- 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

Supper

- Smoked Balsam Gardens Turkey Poutine/Turkey Gravy/Cheddar Cheese Curds 15.0
- House Ground Painted Hills Beef Meatloaf/Smoked Mac & Cheese/Collards/Smoked Tomato Jam 17.0
- Angel Hair & House Smoked Bacon Carbonara/Creme Fraiche Carbonara Sauce/Chives/Peas/Farm Egg Yolk 18.0
- Wood Roasted Sunburst Trout & Fennel-Tomato Ragout/Red Skin Potato/Caper/Spinach/Tarragon/Parsley/Vidalia Onion/Preserved Lemon/Artichoke 24.0
- Sautéed Skate Wing/Duck Fried New Potatoes/Wilted Savoy Spinach/Fried Capers/Lemon-Brown Butter Sauce 24.0
- Pomegranate Glazed Short Smoked Amish Lamb Chops/Fregola, Beluga Lentil & Baby Kale Ragout/Pine Nuts 24.0
- *Short Smoked & Grilled Berkshire Pork Chop/Cranberry-Orange Sauce/Sorghum Whipped Sweet Potatoes/Collards 24.0
- 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/Sour Cream & Melted Leek Smashed Red Skin Potatoes/Red Onion Relish/Smoked Buttermilk Blue/Local Watercress/Pistou 27.0

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

* 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.