



Dinner

February 14, 2014

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

Snacks

FLPH Fried Pickles/Cucumber-Buttermilk Dip 6.5

Grilled Corn Hushpuppies/Pepper Jelly 6.5

Tempura French Beans/Sesame Sauce 8.0

Parmesan-Truffle Fries 7.0

Fried Spanish Cheese Curds/Smoked Paprika Mayo 8.0

Devils on Horseback 6.0

Porchetta Pork Belly Slider/Vinegar Fennel Slaw 6.0

Lobster Roll Slider/Smoked Poblano Mayo 7.0

Crispy Goat Cheese-Pistachio Bonbons

Charles' Blue Ridge Mountain Pure Raw Honey 8.0

Soup

French Lentil & Hickory Smoked Ham/Croutons/Celery Leaf 6.0

Tomato-Roasted Red Pepper Bisque/Goat Cheese Crouton/Basil 6.0

Salad

FLPH Caesar

Artisan Romaine/Buttermilk Caesar Dressing/Parmesan Grit Cake

Croutons/Tobacco Onions/Shaved Grana Padano 7.5

Baby Arugula, Citrus & Sesame Roasted Cashews

Grapefruit/Orange/Ginger/Sesame-Blood Orange Vinaigrette 8.5

Tuscan Kale & Lemon Vinaigrette

Pine Nuts/Sultana/Pecorino/Herb Bread Crumbs/Radicchio 8.0

Cucumber-Buttermilk Garden

Local Baby Greens/Seasonal Vegetables/Bacon/Croutons 7.0

Local Cheese

Spinning Spider Chèvre, Goat, NC

w/ Balsamic Reduction & Charles' Blue Ridge Pure Raw Honey 4.0

FLPH Pimiento Cheese

w/ House Smoked Hickory Bacon Jam 5.0

Smoked Buttermilk Blue, Cow, NC/WI

w/ Caramelized Onion Jam 4.0

Flatbreads

Merguez Sausage & Muenster Flatbread

Whole Grain Mustard Sauce/Grilled Onion/Rosemary/Arugula/Harissa Vinaigrette 12.0

Mushrooms & Black Truffle Flatbread

Thyme/Roasted Garlic/5 Melting Cheeses/Grana/Two Truffle Oil 12.0

Small Plates

*House Ground Painted Hills Beef Sliders

Mustard BBQ/House Hickory Bacon/Fried Onions/Spicy Quickle 10.0

Smoked Eggplant Dip & Za'atar Flatbread

Middle Eastern Spice/Feta/Herbs/Sumac/Sesame/Labne 10.0

Fresh Bay Steamed PEI Mussels

Shallot/White Wine/Garlic Butter/Garlic Flatbread Sticks 12.0

Jumbo Lump Crab Rangoon

Spicy Mango Chutney 12.0

Wood Roasted Marrow Bones

Pickled Beet/Parsley/Horseradish/Pickled Mustard Seed/Toast Points 10.0

Chicken Tsukume Yakitori

Kim Chi Cucumber Quickles/Ginger Glaze 9.0

Lemongrass Glazed 5 Spice Pork Belly

Hot & Sour Brussels Sprouts/Crispy Rice Cakes 13.0

Wood Grilled Lamb Merguez Sausage

Madras Curry Cauliflower, Shiitake & Lentil Ragout 10.0

Yellowfin Tuna Sashimi Tartar

Ginger/Wasabi/Ponzu Shoyu/Cucumber/Radish 12.0

Chili-Lime Popcorn Shrimp

Ginger Slaw 10.0

Cured Ham & Manchego Fritters

Bravas Sauces/Preserved Lemon/Parsley 10.0

**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 maximum enjoyment, substitutions are permitted however we can not guarantee your enjoyment once a dish has been changed.

Supper

House Ground Painted Hills Beef Meatloaf

Smoked Mac & Cheese/Collards/Smoked Tomato Jam 17.0

Char Siu Grilled Short Smoked Berkshire Pork Chop

Hot & Sour Brussels Sprouts/Sesame Steamed Rice 24.0

Moroccan Spiced Lamb T-Bones

Grilled Chickpea Panisse/Ratatouille/Preserved Lemon Gremolata 27.0

House Ground Painted Hills Beef Meatloaf

Smoked Mac & Cheese/Collards/Smoked Tomato Jam 17.0

Wood Roasted ½ Chicken & Black Truffles

Truffled Potato/Glazed Roots/Truffle Butter/Parsley Pistou 24.0

Braised Duck Sugo Pappardelle

Sage Gremolata 22.0

Jambalaya En Brochette

Charleston Red Rice/Tabasco-Lemon Butter 19.0

Sweet Potato Ravioli & Sherry-Sage Brown Butter Sauce

Roasted Sweet Potatoes/Dried Cherries/Pumpkin Seeds 18.0

Pecan Crusted Sunburst Trout & Chipotle Honey Butter

House Pepper Bacon & Sweet Potato Hash/Garlic Thin Beans 23.0

Sautéed Skate Wing & Duck Fried New Potatoes

Savoy Spinach/Fried Capers/Lemon-Brown Butter Sauce 24.0

*Wood Grilled 8 oz. Black Angus Fillet

Mushroom-Port Wine Smashed Potatoes/Grilled Asparagus/

Béarnaise/Crispy Artichoke 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

Duck Butter Roasted Fingerlings/Brown Butter/Fried Capers 6.0