

# 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/Grilled 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