

# Lunch

5.5.17

## Snacks

**Pistachio Fried Goat Cheese**/Green Apple/Thyme/Local Honey/Toast Points 8.0 (V)

**FLPH Fried Pickles**/Cucumber-Buttermilk Dip 8.0 (V)

**Grilled Corn Hushpuppies**/Pepper Jelly \* 8.0

**Parmesan-Truffle Fries** 8.0 (V)

**Devils on Horseback** (3)

Bacon Wrapped, Smoked Blue Cheese Stuffed Medjool Dates/

Spiced Local Honey\* 7.0

## Soup

**Southwestern Beef, Pork & Hominy Chili\***

Gluten Free Corn Chips/Smoked Cheddar/Cumin-Lime Sour Cream/Green Onion 8.0

**White Bean & Bacon**

Ramp Pesto/Garlic Croutons 7.5

## Salad

**Ten Acre Garden Asparagus Mimosa**

Fried Capers/Parmeggiano Reggiano/Cured Farm Egg Yolk/

Grilled Ramp Vinaigrette 9.5

**Baby Iceberg BLT Wedge**

Grape Tomatoes/Nueske's Bacon/Green Onion/Herb Croutons 7.5

Buttermilk Blue Cheese, Cucumber Buttermilk, Toasted Oregano Vinaigrette

**Pistachio Fried Goat Cheese & Willow Springs Greens**

Roasted Pistachios/Green Apple/Sourwood Honey-Poppy Vinaigrette 9.0 (V)

**Baby Arugula, Local Strawberries & Goat Cheese**

Green Apple/Roasted Pistachios/Green Apple-Rhubarb Vinaigrette 8.0 (V)

**FLPH Caesar**

Artisan Romaine/Buttermilk Caesar Dressing/Parmesan Grit Cake

Croutons/Tobacco Onions/Shaved Grana Padano 8.5

## Additions

Buttermilk Fried SMF Chicken Breast 6.0

Blackened or Wood Grilled SMF Chicken Breast 6.0

Cornmeal Fried Popcorn Shrimp 8.0

Grilled Shrimp Skewer (4) 8.0

Blackened or Buttermilk Fried Fish Of The Day 8.0

House Smoked Natural Chicken Breast 7.0

## Flatbreads

**Frito Pie Pie**

3 Meat & Black Bean Chili/Smoked Cheddar/Green Onion/Chili-Cheese Fritos

Cumin-Lime Sour Cream/Pickled Jalapeños 12.0

**Cremminelli Tartufo Salami, Ramp Pesto & Havarti Cheese\***

Roasted Peppers/Grilled Onion/Rosemary/Thyme/Baby Arugula 13.0

## Sandwiches

**The Daily Taco**

Corn or Flour Tortillas/Lime/Radish/Cilantro 12.0

(a daily selection of both traditional and modern tacos with unique hand made fillings, ask your server about today's options)

**Alabama BBQ Fried Chicken & Green River Spicy Pickles**

Cole Slaw/Gov't Cheese/Annie's Burger Bun 12.0

*WNC BBQ & Carolina Gold BBQ available on request*

**Smoked Chicken Breast, Ramp Pesto, Havarti & Baby Arugula Panini**

Ciabatta/Plum Tomato 12.0

**Havarti & Apple Grilled Cheese**

Peach-Ginger Jam Jam/Annie's Wheat Bread 10.0

add Nueske's Bacon 2.5

**House Smoked Brisket Pastrami on Toasted Annie's Marble Rye**

Cole Slaw/Melted Swiss/Russian Dressing/Lusty Monk Mustard 12.0

**Smoke Roasted Wagyu Beef & Aged Provolone Baguette**

Roma Tomato/Red Onion/Arugula/Lusty Monk Mustard/Horseradish Cream 12.5

**House Chorizo, Pickled Jalapeño & Smoked Chicken Quesadilla\***

Sour Cream/Fresh Charred Tomato Salsa 12.0

**House Smoked Pulled Pork or Pulled Chicken BBQ Sliders\***

WNC BBQ Sauce/Cole Slaw/Mustard BBQ/Pickled Onion 11.5

**\*Blackened HNG Grass Fed Burger or Chicken Breast\***

Smoked Blue Cheese/Ramp Aioli/Bourbon Glaze/Jalapeño Potato Chip 12.0

(lettuce & tomato on side)

add Nueske's Bacon 2.50

*Sandwiches come with your choice of one item from the sides menu.*

*Change Your Side to Your Choice of Soup for 3.0*

*Annie's Whole wheat may be substituted for sourdough.*

*We have carefully designed our menus for maximum enjoyment, substitutions are sometimes permitted however we can not guarantee your enjoyment once a dish has been changed.*

## Entrees

**Chili-Lime Popcorn Shrimp\***

Ginger-Cilantro Slaw 14.0

**Smoked Chicken, Andouille & Popcorn Shrimp Voodoo Pasta\***

Gemelli/Cajun Trinity/Spinach/Sun Dried Tomatoes/Cajun Cream Sauce 20.0

**Creole Shrimp & Grits\***

Piquillo Peppers/Caramelized Onions/Andouille/Spicy Sherry Pan Sauce/

Creamy Bacon Grits 20.0

**House Smoked Jowl Bacon & Local Ramp Tartiflette**

Mt. Tam Cheese/Scalloped Fingerling Potatoes 12.5

**Fresh Bay Steamed Blue Mussels**

Parsley/Leek/Lemon/Garlic Butter/Garlic Fries 17.0

**Spicy Tuna Avocado Tartar\***

Wonton Crisps/Wasabi Mayo/Sriracha-Sesame Mayo/

Tempura Crunch/Seaweed Salad 15.0

**Grilled Hickory Nut Gap Grass Fed Beef Meatloaf**

Gruyere Mac & Cheese with Herb Bread Crumbs/Smoked Ham Hock Braised

Collards/Smoked Tomato Jam 16.0

**Buttermilk Fried Natural Chicken Tenders**

Gruyere Macaroni & Cheese/Collards/Alabama White BBQ/Chow Chow 15.0

## Sides

Local Collards & Smoked Ham Hock/NC Vinegar 4.5

Sea Salt Fries 4.0 (V)

BBQ Sweet Potato Fries\* 4.5 (V)

Ginger Slaw 4.0 (V)

Local Cabbage Cole Slaw 3.5 (V)

Nueske's Bacon (3) 4.0

Parmesan Logan Turnpike Grit Cake 4.0 (V)

Chips Of The Day (V) 3.5

Creole Yukon Gold Potato Salad 4.0 (V)

*\*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.*