

Dinner

5.19.17

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

Whiskey Battered Onion Rings/FLPH Steak Sauce/Horseradish Cream 8.5 (V)

Parmesan-Truffle Fries 8.5 (V)

Devils on Horseback (3)

Bacon Wrapped, Smoked Blue Cheese Stuffed Medjool Dates/

Spiced Local Honey* 7.0

Annie's Breads Basket (V)

Whipped Amish Butter /Fresh Herb & Garlic Olive Oil 8.0 (V)

Soup

Chilled Yukon Gold Potato Vichyssoise

Potato Chips/Rocket Green Pistou 8.0 (V)

White Bean & Bacon

Truffle Croutons/Ten Acre Garden Spring Onion Green 7.5

Salad

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/Dried Apricots/Green Apple/

Sourwood Honey-Poppy Vinaigrette 10.0 (V)

WNC Urban Farms Baby Arugula, Ten Acre Strawberries & Goat Cheese

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

FLPH Caesar

Artisan Romaine/Buttermilk Caesar Dressing/Parmesan Grit Cake

Croutons/Tobacco Onions/Shaved Grana Padano 8.5

Local Cheese

Choose 1 for 4.50, 2 for 8.50, 3 or more 4.0 each

FLPH Ramp Chèvre/House Pickled Ramps/Toast Points-G (V)

FLPH Smoked Buttermilk Blue/Balsamic Cippolini/Toast Points -C (V)

FLPH Smoked Pimiento Cheese/Pepper Jelly/Smoked Paprika-Sesame Crackers-C (V)

FLPH Smoked Goat Cheese/Rosemary-Fig Jam/Raincoast Salty Date-Almond -G (V)

FLPH Honey-Lavender Chèvre/Local Strawberry/Roots Black Pepper Crackers-G (V)

House Made Serpent Garlic Chèvre/Fresh Herb Olive Oil/Roots Pepper Crackers-G (V)

Cowgirl Creamery Mt. Tam/Green Apple/Local Honey/Raincoast Cranberry-Hazelnut-C(V)

Flatbreads

Artichoke, Spinach Dip & Gruyere Cheese

Fresh Herbs/Parmeggiano Reggiano 12.0 (V)

add Cremminelli Tartufo Salami 4.0

add Jumbo Lump Crab 8.0

Frito Pie Pie*

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

Cumin-Lime Sour Cream/Pickled Jalapeños 13.0

Small Plates

Chili-Lime Popcorn Shrimp*

Ginger-Cilantro Slaw 11.0

Sisig Smoked Pork Belly Tacos*(2)

Corn Tortillas/Sweet Soy Glaze/Celery/Cilantro/Jalapeño/Onion/

Filipino Citronette & Pickles 12.0

add a third taco for 5.75

House Smoked Jowl Bacon & Leek Tartiflette

Mt. Tam Cheese/Scalloped Fingerling Potatoes 12.5

Ten Acre Garden Chilled Asparagus Mimosa

Fried Capers/Parmeggiano Reggiano/Cured Farm Egg Yolk/

Grilled Ramp Vinaigrette 9.5

Fresh Bay & Saffron Steamed Blue Mussels

Parsley/LeekLemon/Garlic Butter/Garlic Flatbread 14.0

Spicy Tuna Avocado Tartar

Wonton Crisps/Wasabi Mayo/Sriracha-Sesame Mayo/

Tempura Crunch/Seaweed Salad 13.5

***Hickory Nut Gap Grass Fed Beef Queso Fundido Sliders*(2)**

Chorizo Spice Rub/Queso Chihuahua/Poblano Pepper/Red Onion/

Chipotle Mayo 10.0

add House Made Chorizo or Bacon 2.50

**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 sometimes permitted however we can not guarantee your enjoyment once a dish has been changed.

Supper

Southwest Smoked Heritage Farms Pork Chop & Peach-Ginger BBQ*

Creole Roasted Sweet Potato & Candied Pecans/Braised Local Collards 25.0

Pecan Crusted Sunburst Trout & Local Honey-Chipotle Butter*

House Smoked Bacon-Sweet Potato Hash/Garlic Thin Beans 24.0

Creole Shrimp & Grits*

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

Creamy Bacon Grits 23.0

Blackened 14oz Creekstone Black Angus Rib Eye*

Tamarind Steak Sauce/Horseradish Cream//Whiskey Battered Onion Rings/

Green Bean & Pine Nut Salad 32.0

add smoked buttermilk blue cheese 2.0

Wood Grilled Rosemary-Garlic Colorado Lamb Chops

Grilled Ten Acre Garden Asparagus/Roasted Fingerling Potatoes with Grilled Ramp &

Tarragon Vinaigrette/Rocket Green Pesto/Smoked Goat Cheese

2 Chops \$29 3 Chops \$39

Smoked Chicken, Andouille & Popcorn Shrimp Voodoo Pasta*

Gemelli/Cajun Trinity/Spinach/Sun Dried Tomatoes/Cajun Cream Sauce 23.0

Lemon Glazed Chicken Breast & Asparagus -Fennel Risotto

Parmeggiano Reggiano/Rosemary Roasted Tomato/Urban Farms Roquette Greens 24.0

Asparagus, Fennel & Lemon Risotto

Shaved Parmeggiano Reggiano/WNC Urban Farms Roquette Greens 20.0 (V)

add Jumbo Lump Blue Crab 8.0

Pan Fried Fish Of The Day

Brown Butter Sauce/Fried Capers/Wilted Savoy Spinach/Duck Roasted Potatoes 28.0

Wood Grilled Hickory Nut Gap Grass Fed Beef Meatloaf

Gruyere Mac & Cheese with Herb Breadcrumbs/Collards/Smoked Tomato Jam 22.0

Sides

Creole Roasted Sweet Potato & Candied Pecans 6.0

Green Bean-Pine Nut Salad 4.5 (V)

Braised Local Collards/Smoked Ham Hock/NC Vinegar* 5.0

Parmesan Grit Cake 4.5 (V)

Duck Roasted Rosemary Potatoes 5.5

BBQ Spice Sweet Potato Fries* 4.5 (V)

Sea Salt Fries 4.5 (V)

Gruyere Macaroni & Cheese 5.5 (V)

Ginger-Cilantro Slaw 4.5 (V)

Cole Slaw 4.0 (V)