

Dinner

9.15.17

Soup

Ten Acre Garden Butternut Bisque

Roasted Pepitas/Pumpkin Spice Crema 7.5 (V)

Smoked Chicken & Pork Posole

Hominy/Queso Fresco/Cilantro/Shaved Cabbage/Tortilla Crisps 9.0

Salad

Baby Iceberg BLT Wedge

Grape Tomatoes/Nueske's Bacon/Green Onion/Herb Croutons 8.0
Buttermilk Blue Cheese, Cucumber Buttermilk, FLPH House Vinaigrette

Pistachio Fried Goat Cheese & WNC Urban Gardens Rocket Greens

Roasted Pistachios/Dried Strawberries/Green Apple Vinaigrette 10.0 (V)

Willow Springs Greens

Dried Apricots/Green Apple/Dried Cranberries/Sunflower Seeds/Pumpkin Seeds/
Citrus-Stone Fruit Vinaigrette 8.5 (V)

FLPH Caesar

Artisan Romaine/Buttermilk Caesar Dressing/Parmesan Grit Cake
Croutons/Tobacco Onions/Shaved Grana Padano 8.5

Woodfire Flatbreads

Artichoke, Spinach Dip & Gruyere Cheese

Fresh Herbs/Parmeggiano Reggiano 12.0 (V)
add Nueske's Bacon 2.5

Local Mushrooms & Truffles

Parmesan Truffle Cream/Savory/Roasted Garlic/4 Cheeses/
House Made Black & White Truffle Oil 15.0
add Nueske's Bacon 2.5

Local Cheese

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

Spinning Spider Midnight Sun/Green Apple/Honey/Cranberry-Hazelnut Crackers-**G** (V)

FLPH Shiso, Crystallized Ginger & Lemongrass Chèvre/Crispy Wonton-**G** (V)

FLPH Poached Pear & Apricot Chutney Chèvre/Salty Date Crackers -**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 Blackberry/Roots Black Pepper Crackers-**G** (V)

Snacks & Small Plates

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

Devils on Horseback (3)

Bacon Wrapped, Smoked Blue Cheese Stuffed Medjool Dates/
Spiced Local Honey* 7.0

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

Grilled Corn Hushpuppies/Pepper Jelly* 8.0

Parmesan-Truffle Fries 8.5 (V)

Annie's Breads Basket

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

Cajun Crab Cake Stuffed Silver Dollar Mushrooms*

Parmesan Breadcrumbs/Lemon
3 for 10.0 5 for 15.0

Bacon Fried Brussels Sprouts

Dried Cranberries/Pecans/Roasted Butternut/Brown Butter Vinaigrette 10.0
add Smoked Kurabuta Pork Belly Confit 8.0

Sesame Sriracha Popcorn Shrimp**

Spicy Sesame Sriracha Aioli/Ginger-Cilantro Slaw 11.0

Smoked Pork Belly Confit

Warm German Potato & Bacon Salad/Braised Apple & Red Cabbage/
Lusty Monk Mustard/Pickled Rhubarb 12.0

Haku Style Spicy Tuna Sushi*

Avocado/Wonton Crisps/Unagi Sauce/Wasabi Mayo/Sriracha-Sesame Mayo/
Tempura Crunch/Seaweed Salad 13.5

*Hickory Nut Gap Grass Fed Beef Sliders (2)

Double Gov't Cheese/Smoked Onion-Bourbon Jam/
FLPH Burger Sauce/Shaved Iceberg 10.0
add Nueske's Bacon 2.5

**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

Crispy Duck Confit

Lamb Chopper Cheese Polenta/House Bacon/Roasted Cippolini/Local Mushrooms/Leeks/
Fava Beans/Cranberry Mostarda 19.0
add second leg 9.0

Thyme & Bacon Stuffed Wood Grilled Sunburst Trout

Warm Lady Pea & Fava Salad with Hot Bacon Vinaigrette/
Braised Collards/Chow Chow 24.0

Seared Sea Scallops

House Bacon-Butternut Hash/Truffle Cauliflower Puree/
Baby Arugula & Hot Bacon Vinaigrette

Pumpkin Ravioli & Sage-Sherry Brown Butter (V)

Dried Cherries/Roasted Butternut/Caramelized Onions/Roasted Pumpkin Seeds 24.0

Braised Lamb & Ricotta Meatballs

Lamb Chopper Cheese Polenta/Roasted Cippolini/Local Mushrooms/
Leeks/Fava Beans/Lamb Demi Glace 24.0

Ethiopian Style Wood Grilled Black Angus Sirloin Flap Steak*

Chickpea-Potato Berbere Hash/Cumin Seared Sweet Peppers/Awaze Hot Sauce*/
Heirloom Tomato Timatin 28.0

Blackened Heritage Farms Pork Chop & Apple, Green Tomato & Raisin Piccalilli

Goat Cheese & Green Onion Stone Ground Grits/
Smoked Ham Hock & Brown Sugar Braised Collards 25.0

*Rosemary Grilled Colorado Lamb Chops

Dijon-Dill Roasted Yukon Gold Potatoes/Fresh Ratatouille/
Smoked Goat Cheese Cream/Rocket Green Pistou
2 Chops \$29 3 Chops \$39

Pan Fried Fish Of The Day

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

Sides

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

Warm Lady Pea & Fava Bean Salad 6.0

Lamb Chopper Cheese Polenta 5.0 (V)

Fresh Ratatouille 5.0 (V)

Parmesan Grit Cake 4.5 (V)

Duck Roasted Rosemary Potatoes 5.5

Sea Salt Fries 4.5 (V)