

Dinner

10.6.17

Soup

Ten Acre Garden Butternut Bisque

Roasted Pepitas/Pumpkin Spice Crema 7.5 (V)

Heirloom Tomato & Basil Bisque

Goat Cheese Crouton 7.5 (V)

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

Wood Fire Flatbreads

House Smoked Gouda, Bacon & Apple

Caramelized Onion/Sage/Rocket Greens/Hot Bacon Vinaigrette 14.0 (V)

Local Mushrooms & Truffles

Parmesan Truffle Cream/Savory/Thyme/Roasted Garlic/4 Cheeses/
House Made Black & White Truffle Oil 16.0 (V)
add Nueske's Bacon 2.5

Local Cheese

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

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

FLPH Local Herbs & Garlic Chèvre/Pickled Beet/Toast Points-G (V)

FLPH Fennel & Orange Chèvre/Smoked Paprika/Apricot/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/Raincoat Salty Date-Almond -G (V)

FLPH Honey-Lavender Chèvre/Picked Rhubarb/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

Whiskey Battered Onion Rings/Horseradish Cream/Bourbon BBQ 8.5

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)

House Smoked Jowl Bacon & Mt. Tam Tartiflette

Local Fingerling Potatoes/Leeks/Thyme/Mt. Tam Cheese Cream 13.0
add Local Lobster & Lions Mane Mushrooms 9.0

Bombay "Angels On Horseback"(3)

Indian BBQ Spice Fried Chesapeake Oysters/Bacon/Spinach Saag/Fennel Pickle 12.0

Bacon Fried Brussels Sprouts

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

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)

House Smoked Gouda/Bourbon BBQ Onions/Cole Slaw/Pickled Jalapeno 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 occasionally 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 Lobster & Lions
Mane Mushrooms/Leeks/Fava Beans/Cranberry Mostarda 21.0
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 29.0

Pumpkin Ravioli & Sage-Sherry Brown Butter (V)

Dried Cherries/Roasted Butternut/Caramelized Onions/Roasted Pumpkin Seeds 23.0
add Local Lobster & Lions Mane Mushrooms 9.0

Braised Lamb & Ricotta Meatballs

Lamb Chopper Cheese Polenta/House Bacon/Roasted Cippolini/Local Lobster & Lions
Mane Mushrooms/Leeks/Fava Beans/Rosemary Demi Glace 26.0

Campfire Style 12 oz. Prime NY Strip Steak

Memphis Rub/Bourbon BBQ Sauce/Horseradish Cream/Whiskey Battered Onion Rings/
Smoked Campfire Beans & Bacon 38.0

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

Wood Grilled Andalusian Spiced Colorado Lamb Chops

Patatas Bravas/Aceite de Ajo y Perejil/Grilled Broccolini
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*

Wood Grilled 8oz. Black Angus Beef Tenderloin

Grilled Broccolini/Goat Cheese-Scallion Grits/Bourbon-Shallot Demi Glace 34.0

Sides

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

Lamb Chopper Cheese Polenta 5.0 (V)

Grilled Broccolini 5.0 (V)

Parmesan Grit Cake 4.5 (V)

Duck Roasted Rosemary Potatoes 5.5

Sea Salt Fries 4.5 (V)