

Dinner

Thanksgiving, 11.24.17 Open 12 to 7

Soup

Butternut Bisque/Pumpkin Pie Crema/Pepitas 7.5 (V)

White Bean & Bacon/Truffle Croutons/Green Onion 7.5

Salad

Baby Iceberg BLT Wedge

Grape Tomatoes/Nueske's Bacon/Green Onion/Herb Croutons \$8
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 (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 Fired Flatbread

Alsacian Style Rosemary Potato, Gruyere & Truffles

Thyme/Roasted Garlic/Leeks/House Made Black & White Truffle Oil \$14 (V)
add Nueske's Bacon 2.5

Smoked Turkey & Bacon Flatbread

Rosemary Potatoes/Gruyere/Fresh Herbs/Leeks/Roasted Garlic \$15

Turkey Chili Frito Pie Pie

Chili Fritos/Onion/Chihuahua Cheese/Cheddar \$15 (V)

Local Cheese

Choose 1 for 4.5, 2 for 8.5, 3 or more 4 each

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

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

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

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

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

FLPH Honey-Lavender Chèvre/Rhubarb/Cranberry-Hazelnut Crisps-G (V)

Snacks & Small Plates

Pistachio Fried Goat Cheese/Green Apple/Thyme/Local Honey/Toast Points \$8 (V)

Devils on Horseback (3)

Bacon Wrapped, Smoked Blue Cheese Stuffed Medjool Dates/
Spiced Local Honey* 7.5

Whiskey Battered Onion Rings/Horseradish Cream/Bourbon BBQ 8.5

FLPH Fried Pickles/Cucumber-Buttermilk Dip \$8 (V)

Grilled Corn Hushpuppies/Pepper Jelly* \$8

Parmesan-Truffle Fries 8.5 (V)

Char Siu Pork Belly Hot & Hot-Sour Stir Fried Brussels Sprouts*

Carrot/Cilantro/Sesame \$15

Chablis & Fresh Bay Steamed Icy Blue Mussels

Parsley/Shallot/Lemon/Garlic Butter/Garlic Flatbread Sticks \$14

Wood Grilled Beer Braised Bratwurst Sliders (2)**

House Made Currykraut/Pickled Onion/Lusty Monk Mustard/
Lemon Habanero Mayo \$10
add Nueske's Bacon 2.5

Supper

Pumpkin Ravioli & Sage Brown Butter (V)

Dried Cherries/Roasted Butternut/Caramelized Onions /Roasted Pepitas \$24

Asparagus, Fennel & Lemon Risotto

WNC Urban Farms Rocket Greens/Shaved Parmeggiano Reggiano \$23.0
add *Lobster Knuckles* \$9

***Wood Grilled 8oz. Black Angus Beef Tenderloin**

Grilled Asparagus/Potato, Gruyere & Bacon Gratin/Tarragon Bearnaise \$34.0
Carpetbagger-add fried oysters (3) \$9

Wood Grilled Black & Blue Prime Black Angus NY Strip Steak

Blackening Rub/Smoked Blue Cheese Butter/Horseradish Cream/Local Watercress &
Horseradish Vinaigrette/Whiskey Battered Onion Rings \$38

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

***Rosemary Rubbed Wood Grilled Colorado Lamb Chops**

Goat Cheese & Scallion Grits/Grilled Asparagus/Rosemary Lamb Demi Glace

Thanksgiving Specials

House Smoked Local Joyce Farms Turkey

Heritage Farms Pork Sausage Stuffing, Sorghum Whipped Sweet Potato,
Cranberry-Orange Sauce, Braised Collards & Smoky Sage Gravy
(Please Choose Thigh, Breast or Drumstick) \$25

Bourbon-Sorghum Glazed Nueske's Smoked Ham

Hot Black Eye Peas & Bacon Salad/Braised Local Collards/
Green Tomato-Raisin Piccalilli \$25

Hickory Smoked Turkey Tenderloin*

Goat Cheese & Scallion Stone Ground Grits/Grilled Asparagus/
Smoky Sage Gravy/Cranberry Mostarda* \$28

Smoked Turkey & Bacon Flatbread

Rosemary Potatoes/Gruyere/Fresh Herbs/Leeks/Roasted Garlic \$15

Turkey Chili Frito Pie Pie

Chili Fritos/Onion/Chihuahua Cheese/Cheddar \$15 (V)

Char Siu Grilled Joyce Farms Turkey Drumette & Pork Belly

Hot & Sour Brussels Sprouts & Carrot/Cilantro* \$24

Smoked Turkey & Bacon Poutine

Smoked Turkey Gravy/Cheese Curds/Sage Seasoned French Fries \$19
2 Chops \$29 3 Chops \$39

Sides & Extras

Sorghum Whipped Sweet Potato 4.5

Goat Cheese & Scallion Grits 6.0

Cranberry-Orange Sauce 2.5

Smoky Sage Gravy 2.5

Heritage Farms Pork Sausage Stuffing 4.5

Braised Local Collards/Smoked Ham Hock/NC Vinegar 4.5

Sea Salt Fries 4.5

Parmesan Grit Cake 4.5

Smoked Turkey Drumstick 10

Smoked Turkey Thigh (7oz.) 10

Smoked Turkey Breast (6oz.) 12

Bourbon-Sorghum Glazed Ham (7oz.) 10

**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.