

Dinner

12.15.17

Soup

Truffled Cream Of Mushroom
Truffle Croutons/Green Onion 8.0

Cauliflower Bisque
Smoked Paprika & Cashew Romesco 7.5 (V)
add Seared Sea Scallops (3) 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)

Local Watercress & Smoked Bacon
Manchego Cheese/Medjool Dates/Marcona Almonds
Local Honey & Xeres Sherry Vinaigrette 10.0 (V)

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

Wood Fire Flatbreads

Queso Fundido Frito Pie
House Made Chorizo/Chihuahua Cheese/Ranchero Salsa/Cilantro/
Green Onion/Queso Fresco 14.0 (V)

Alsatian Style Rosemary Potato, Gruyere & Truffles
Thyme/Roasted Garlic/Leeks/House Made Black & White Truffle Oil 15.0 (V)
add Nueske's Bacon 2.5

Local Cheese & Charcuterie

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

Cowgirl Creamery Mt. Tam/Green Apple/Honey/Cranberry-Hazelnut Crisps-C (V)
FLPH Smoked Buttermilk Blue/Balsamic Cippolini/Toast Points -C (V)
FLPH Smoked Goat Cheese/Rosemary-Fig Jam/Salty Date-Almond Crisps -G (V)
FLPH Honey-Lavender Chèvre/Pickled Rhubarb/Salty Date-Almond Crisps-G (V)
Aged Manchego/Marcona Almond/Membrillo/Cinnamon Torta-S (V)
Olli Dry Cured Organic Fennel Salami/Jame's Pickled Hot Peppers/Toast Points-P

Snacks & Small Plates

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

Spanish Devils on Horseback (3)
Bacon Wrapped, Manchego & Marcona Almond Stuffed Medjool Dates/
Smoked Paprika 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 Bread Basket
Whipped Amish Butter /Fresh Herb & Garlic Olive Oil 8.0 (V)

Bombay "Angels On Horseback"*(3)
Indian BBQ Spice Fried Chesapeake Oysters/Bacon/Spinach Saag/Fennel Pickle 12.0

Char Siu Pork Belly Hot & Hot-Sour Stir Fried Brussels Sprouts*
Carrot/Cilantro/Sesame 13.0

Chablis & Fresh Bay Steamed Icy Blue Mussels
Parsley/Shallot/Lemon/Garlic Butter/Garlic Flatbread Sticks 14.0

Chilled Jumbo Premium Alaskan King Crab Legs
Spicy Cocktail Sauce/FLPH Crab Sauce
3 oz. 14.0
5 oz. 21.5
8 oz. 34.0

Maine Lobster Roll Slider (1)
Lump Lobster/Fresh Aioli/Celery/Parsley 10.0

**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

Foie Gras & Black Truffle Stuffed Airline Chicken Breast
Mushrooms/Lardon/Fingerling Potato/Cippolini/Thyme/
Cauliflower Truffle Cream 32.0

Pecan Crusted Sunburst Trout & Local Honey-Chipotle Butter Sauce*
House Bacon-Sweet Potato Hash/Garlic Broccolini/Candied Pecans 24.0

Seared Sea Scallops
Asparagus, Fennel & Lemon Risotto/Local Rocket Greens/Truffle-Lemon Vinaigrette 29.0
add King Crab or Lobster 9.0

Asparagus Fennel & Lemon Risotto
Local Rocket Greens/Truffle-Lemon Vinaigrette/Shaved Parmeggiano Reggiano 24.0
add King Crab or Lobster 9.0

Pan Fried Fish Of The Day
Brown Butter Sauce/Fried Capers/Wilted Savoy Spinach/Duck Roasted Potatoes 28.0
available blackened*

Rigatone, House Made Spicy Italian Sausage & White Bean Vodka Sauce*
Escarole/Sage/Parmeggiano Reggiano/Garlic Flatbread Sticks 26.0

***Wood Grilled 8oz. Black Angus Beef Tenderloin**
Grilled Asparagus/Potato, Gruyere & Bacon Gratin/Tarragon Bearnaise 34.0
Carpetbagger-add fried oysters 8.0
add King Crab 9.0

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 38.0

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 Rubbed Wood Grilled Colorado Lamb Chops**
Goat Cheese & Scallion Grits/Grilled Asparagus/Rosemary Lamb Demi Glace
2 Chops \$29 3 Chops \$39

Sides
Braised Local Collards/Smoked Ham Hock/NC Vinegar* 5.0
Potato, Gruyere & Bacon Gratin 7.0
Goat Cheese-Scallion Grits 6.0
Grilled Asparagus 7.0
Parmesan Grit Cake 4.5 (V)
Duck Roasted Rosemary Potatoes 5.5
Sea Salt Fries 4.5 (V)