

Dinner

11.17.17

Soup

White Bean & Bacon

Truffle Croutons/Green Onion 7.5

Ten Acre Garden Butternut & Candy Roaster Bisque

Roasted Pepitas/Pumpkin Spice Crema 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

Queso Fundido Frito Pie*

House Made Chorizo/Chihuahua Cheese/Ranchero Salsa/Cilantro/
Green Onion 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

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 Local Herbs & Garlic Chèvre/Pickled Beet/Toast Points-G (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/Cranberry-Hazelnut Crisps-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 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 with 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

Wood Grilled Beer Braised Bratwurst Sliders** (2)

House Made Currykraut/Pickled Onion/Lusty Monk Mustard/
Lemon Habanero Mayo 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

Country Ham, Pecan, Sage & Goat Cheese Stuffed Grilled Airline Chicken Breast

Smoked Ham Hock & Brown Sugar Braised Local Collard Greens/Parmesan Grit Cake/
Country Ham & Sage Gravy 25.0

Pecan Crusted Sunburst Trout & Local Honey-Chipotle Butter Sauce*

House Bacon-Sweet Potato Hash/Garlic Broccolini/Candied Pecans 25.0

Seared Sea Scallops

Asparagus, Fennel & Lemon Risotto/Local Rocket Greens/Truffle-Lemon Vinaigrette 29.0

Asparagus Fennel & Lemon Risotto

Local Rocket Greens/Truffle-Lemon Vinaigrette/Shaved Parmeggiano Reggiano 24.0
add Lobster Knuckles 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*

Kale/Sage/Parmeggiano Reggiano/Garlic Flatbread Sticks 26.0

*Wood Grilled 8oz. Black Angus Beef Tenderloin

Grilled Broccolini/Potato, Gruyere & Bacon Gratin/Tarragon Béarnaise 34.0
Carpetbagger-add fried oysters 8.0

*Campfire Style Prime Black Angus NY Strip Steak

Memphis Rub/Bourbon BBQ Sauce/Horseradish Cream/Whiskey Battered Onion Rings/
Smoked Campfire Beans 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 & Green Onion Stone Ground 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 (V)

Garlic Broccolini 4.5(V)

Grilled Asparagus 6.0 (V)

Parmesan Grit Cake 4.5 (V)

Duck Roasted Rosemary Potatoes 5.5

Sea Salt Fries 4.5 (V)