

# Dinner

12.15.17

## Soup

### Truffled Cream Of Mushroom

Truffle Croutons/Green Onion 8.0 (V)

### 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/Quince Membrillo/Marcona Almonds/  
Salty Date Crisps/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)

**FLPH Garlic Scape Chèvre**/Pickled Beet/Toast Points -G (V)

**Aged Manchego**/Marcona Almond/Membrillo/Cinnamon Torta-S (V)

**Olli Dry Cured Organic Whiskey Salami**/Orange Habanero Jam/  
Lusty Monk Mustard/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/FLPH Steak Sauce 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 Focaccia 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

Poblano Relish On Side

*\*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*

## Supper

### Foie Gras & Black Truffle Stuffed Airline Chicken Breast

Shiitake Mushrooms/House Bacon 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 Focaccia 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  
add King Crab 9.0

### \*Wood Grilled Black & Blue Prime Black Angus NY Strip Steak\*

House Blackening Rub/Smoked Blue Cheese/FLPH Steak Sauce/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)