

Dinner

1.30.18

Soup

White Bean & Bacon

Truffle Croutons/Green Onion 7.5

Ten Acre Garden Candy Roaster Bisque

Roasted Pepitas/Cinnamon 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)

FLPH Caesar

Artisan Romaine/Buttermilk Caesar Dressing/Parmesan Grit Cake
Croutons/Tobacco Onions/Shaved Parmeggiano Reggiano 8.5

Wood Fire Flatbreads

Peppadew Cheesesteak*

Wood Grilled Steak/Provolone/Onions/Mushrooms 14.0

House Made Spicy Italian Sausage & Meatball*

Fresh Basil/Marinara/Five Cheeses 14.0

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 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-Orange Torta-S (V)

Charcuterie

Olli Dry Cured Organic Fennel Salami/Green River Giardiniera/Toast Points 5.0

Vermont Organic Summer Sausage/Lusty Monk/James's Pickled Hot Peppers** 5.0

Snacks & Small Plates

Pistachio Fried Goat Cheese/Green Apple/Thyme/Local Honey/Toast Points 7.0 (V)

Spanish Devils on Horseback (3)

Bacon Wrapped, Manchego & Marcona Almond Stuffed Medjool Dates/
Smoked Paprika Spiced Local Honey* 7.0

FLPH Fried Pickles/Cucumber-Buttermilk Dip 8.0 (V)

Parmesan-Truffle Fries 8.5 (V)

Wood Oven Herb Focaccia

Garlic/Fresh Herbs/Sea Salt/Extra Virgin Olive Oil 7.0 (V)
add Fresh Grated Pecorino Romano 2.0

Street Corn Puppies/Chipotle-Honey Mayo/Cotija/Mexican Spices* 9.0

Hickory Nut Gap Grass Fed Beef Sliders (2)

Gov't Cheese/Green River Pickle/Nueske's Bacon/WNC BBQ Sauce/Fried Onion 10.0

Satay Soba Noodle Salad*

Carrot/Napa Cabbage/Cilantro/Green Onion/Roasted Peanuts/Basil 8.0
add Satay Steak or Shrimp Skewer 6.0

Bombay "Angels On Horseback"*(3)

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

Crispy Porchetta Berkshire Pork Belly

Fava Bean & Fennel Confit Ragù//Orange/Basil 15.0

**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.

Entree

Country Ham, Pecans, Sage & Goat Cheese Stuffed Chicken Breast

Ham Hock Braised Local Collards/Andouille Grit Cake/Country Ham-Sherry Gravy 24.0

Pecan Crusted Sunburst Trout & Local Honey-Chipotle Butter*

House Bacon-Sweet Potato Hash/Garlic Broccolini/Candied Pecans 24.0

Jumbo Shrimp in House Chorizo Broth*

Lime/Yucca/Cilantro/Tomato/Corn Tortilla Crisps 26.0

Skillet Blackened Mahi Mahi*

Roasted Andouille Grit Cake/Wilted Savoy Spinach/Creole Cracked Mustard Cream 24.0
add Fried Oysters or Jumbo Shrimp 6.0

Cremini Mushroom Marsala Ragù

Pecorino Cheese Polenta/Pecorino Romano 22.0 (V)

add **Braised Spicy Italian Sausage*** 6.0

Wood Grilled Bulgogi Black Angus Flat Iron

Soba Noodle Yakisoba/Coconut-Peanut Sauce/Roasted Peanuts 28.0

*Wood Grilled 12oz. Prime Black Angus NY Strip Steak

Rosemary Porcini Rub/Pecorino Cheese Polenta/Balsamic Glazed Cippolini/Arugula 38.0

Wood Grilled Al Pastor Style Heritage Farms Pork Chop

Achiote Rub/Pineapple-Mezcal BBQ/Corn Tortilla Crisps/Black Bean Cake/
Fresh Pineapple Salsa 24.0

*Vindaloo Grilled Colorado Lamb Chops**

Lentil & Chickpea Curry/Honey Yogurt Raita/Vindaloo Pickled Cauliflower/Puppodums
1 Chops \$29 2 Chops \$39

Sides

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

Roasted Andouille Stone Ground Grit Cake 5.0

Cajun Sea Salt Fries 7.0 (V)

Lentil & Chickpea Curry/Papadum* 7.0 (V)

Pecorino Romano Creamy Polenta 6.0 (V)

Black Bean Cake/Pineapple Salsa* 7.0

Spinach & Bacon Saag/Puppadum* 7.0