

Dinner

3.2.18

Soup

Kitchen Sink Gumbo & Rice*
Shrimp/Andouille/Chicken 8.5

Coconut Curry Candy Roaster Bisque*
Coconut Raita/Toasted Coconut 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 Grana Padano 8.5

Wood Fire Flatbreads

Peppadew Cheesesteak*

Wood Grilled Steak/Provolone/Onions/Mushrooms 14.0

House Made Spicy Italian Sausage & Meatball*

Peppers/Onions/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 Tartufo Salami/Green River Giardiniera/Truffle Toast Points 5.0

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

House Made Country Pate with Bourbon Cherries & Pistachios/Truffle Toast Points/
Deux South Drunken Mustard/House Pickles 11.0

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

Street Corn Puppies/Chipotle-Honey Mayo/Cotija/Mexican Spices* 8.0

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

Parmesan-Truffle Fries 8.5 (V)

Spicy Ahi Tuna Tokyo Tostadas (3)

Avocado/Sesame Wakame/Pickled Ginger/Sriracha Mayo/
Wasabi May/Unagi Sauce 12.0

Wood Oven Herb Focaccia

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

Fresh Short Rib & Gruyere Pierogi

House Pickled Beets/Onion Jam/Horseradish/Sour Cream/Chervil 13.0
add (3) Seared Sea Scallops 9.0

Jumbo Butterfly Coconut Shrimp

Fresh Mango Chutney/Coconut Raita 12.0

Hickory Nut Gap Grass Fed Beef Sliders (2)

Shaved Iceberg/FLPH Burger Sauce/Nueske's Bacon/Bourbon Onion Jam 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.

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 25.0

Seared Sea Scallops

Truffle Sunchoke Puree/Bacon, Broccolini, Sunchoke, Leek & English Pea Ragout/
Rocket Greens/Hot Bacon Vinaigrette 29.0

Creole Shrimp & Grits*

Andouille Grit Cake/Piquillo Peppers/Caramelized Onion/Spicy Sherry Pan Sauce 26.0

Cremini Mushroom Marsala Ragù

Pecorino Cheese Polenta/Pecorino Romano 22.0 (V)

add House Meatballs 6.0

Wood Grilled Bulgogi Black Angus Sirloin Cap

Soba Noodle Stir Fry/Coconut-Peanut Sauce/Roasted Peanuts/Crispy Noodle 28.0

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

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

Blackened Wood Grilled Heritage Farms Pork Chop

Goat Cheese-Scallion Grits/Braised Local Collards/Green Tomato Raisin Piccalilli 25.0

*Wood Grilled Pomegranate Glazed Colorado Lamb Chops

Wild Rice & Dried Cherry Cakes/Roasted Kabocha Squash/Onions, Bacon & Kale
2 Chops \$29 3 Chops \$39

Sides

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

Cajun Garlic Fries 7.0 (V)*

Parmesan Grit Cake 4.5 (V)

Roasted Andouille Stone Ground Grit Cake 5.0*

Pecorino Romano Creamy Polenta 6.0 (V)

Goat Cheese & Scallion Grits 6.0 (V)