

Dinner

3.30.18

Soup

Chicken, Tortilla & Lime

Cilantro/Tortilla Crisps/Fresh Lime 7.5

Sweet Onion Bisque

Gruyere Crouton/Sherry Gastrique/Green Onion 7.5

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

House Chorizo & Steak Picanha*

Avocado/Oaxaca Cheese/Ranchero Salsa/Cilantro 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

English Farmstead Dillicious/House Pickled Ramps/Rosemary Palesi Crackers-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/Salty Date-Almond Crisps-G (V)

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

Charcuterie

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/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)

Wood Oven Herb Focaccia

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

Spicy Ahi Tuna Tokyo Tostadas* (3)

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

Braised Short Rib & Gruyere Pierogi (3)

Two Pickled Beets/Onion Jam/Horseradish/Sour Cream/Chervil 15.0

Jumbo Butterfly Coconut Shrimp (3)

Fresh Mango Chutney/Coconut Raita 12.0

Hickory Nut Gap Grass Fed Beef Sliders (2)

Smoked Portobello/Gruyere/Horseradish/Steak Sauce/
Caramelized Onion/Arugula 10.0
add Nueske's Bacon 2.0

**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

Wood Grilled Florentine Stuffed Chicken Breast

Spinach, Smoked Portobello & Five Cheese Stuffing/Lemon Rosemary Jus/Saffron Rice Pilaf/Grilled Asparagus 25.0

Pecan Crusted Sunburst Trout & Local Honey-Chipotle Butter*

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

Seared Sea Scallops

Truffle Sunchoke Puree/Bacon, Asparagus, 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

Smoked Portobello & English Pea Fresh Fettuccini

Broccolini/Leeks/Parmeggiano Reggiano Cream/Shaved Pecorino 23.0
add Wild Jumbo Shrimp (5) 10.0

Smoked Ham & English Pea Fresh Fettuccini

Broccolini/Leeks/Parmeggiano Reggiano Cream/Shaved Pecorino 23.0

*Wood Grilled Bulgogi Creekstone Black Angus Skirt Steak

Vegetable Tempura/Sesame Sushi Rice Cake/Ssamjang*/Grilled Scallion 28.0

*Parmeggiano Reggiano Crusted 12oz. Prime Black Angus NY Strip Steak

Grilled Asparagus/Parmeggiano Reggiano Grit Cake/Two Truffle Butter 38.0

*Blackened Wood Grilled Heritage Farms Pork Chop

Goat Cheese-Scallion Grits/Braised Local Collards/Green Tomato Raisin Piccalilli 24.0

*Wood Grilled Rosemary Colorado Lamb Chops

Grilled Asparagus/Saffron Rice Pilaf/Smoked Goat Cheese/Lemon Citronette/Olives/Mint
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*

Goat Cheese & Scallion Grits 6.0 (V)

Sesame Sushi Rice Cake 5.0 (V)

Garlic Broccolini 5.0 (V)

Wild Rice & Dried Cherry Cakes 5.0 (V)