

# 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

### Skillet Blackened Mahi Mahi

Parmesan Logan Turnpike Grit Cake/Wilted Savoy Spinach/Creole Mustard Cream 24.0  
add Fried Shrimp 6.0

### 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)