

# Dinner

4.13.18

## 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

### Grilled Steak, Lamb Merguez & Ramp Pesto\*

Havarti/Piquillo Peppers/Baby Arugula/Spicy Harissa Vinaigrette 14.0

### House Made Spicy Italian Sausage & Uncured Pepperoni\*

Peppers/Onions/Basil/Marinara/Five Cheeses 14.0

## Local Cheese

Choose 1 for 4.50, 2 for 8.50, 3 or more 4.0 each

**Cypress Grove Psychedillic** /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

**House Made Country Pate with Bourbon Cherries & Pistachios**/Toast Points/Deux  
South Drunken Mustard/House Pickles 13.0

**Dry Cured Tartufo Salami**/Green River Giardiniera/Truffle Toast Points 5.0

**Olli Dry Cured Chorizo**/Chile Lime Crackers/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

**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/  
Grilled Ramp Green/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

Asparagus, Lemon, Fennel & Ramp Risotto/Rocket Greens/Hot Bacon Vinaigrette 29.0

### Creole Shrimp & Grits\*

Bacon-Parmesan 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 Ramp 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-Ramp 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

Ramp Garlic Fries 8.0 (V)

Parmesan Grit Cake 4.5 (V)

Bacon Parmesan Stone Ground Grit Cake 5.0\*

Goat Cheese & Ramp Grits 6.0 (V)

Sesame Sushi Rice Cake 5.0 (V)

Garlic Broccolini 5.0 (V)