

Dinner

5.18.18

Soup

White Bean & Bacon

Ramps/Ramp Pesto/Croutons 8.0

Sweet Onion Bisque

Gruyere Crouton/Sherry Gastrique/Green Onion 7.5

Salad

Willow Springs Greens & Truffle Honey-Lemon Vinaigrette

Red Grapes/Walnuts/Local Strawberries/Green Apple 8.0
add Maytag Blue Cheese 1.0

Willow Springs Greens & Fresh Herb Buttermilk Dressing

Grape Tomatoes/Crumbled Smoked Maytag Cheese/Crouton/Bacon 9.0

Pistachio Fried Goat Cheese & Rocket Greens

Roasted Pistachios/Ten Acre Garden Strawberries/Rhubarb Vinaigrette 10.0 (V)

FLPH Caesar

Artisan Romaine/Buttermilk Caesar Dressing/Parmesan Grit Cake
Croutons/Tobacco Onions/Shaved Grana Padano 9.0

Wood Fire Flatbreads

Grilled Steak, Lamb Merguez & Ramp Pesto*

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

Artichoke, Spinach Dip & Gruyere Cheese

Fresh Herbs/Parmeggiano Reggiano 13.0 (V)
add Nueske's Bacon 2.5

Local Cheese

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

Willow Springs Chive & Herbs Chèvre/Pickled Beet/Rosemary Palesi Crackers-G (V)

FLPH Ramp Chèvre/Pickled Ramp/Toast Points-G (V)

FLPH Smoked Buttermilk Blue/Balsamic Vidalia Jam/Toast Points -C (V)

FLPH Smoked Goat Cheese/Blueberry-Spice Jam/Cranberry-Hazelnut Crisps -G (V)

FLPH Honey-Lavender Chèvre/Pickled Rhubarb/Salty Date-Almond Crisps-G (V)

Aged Manchego/Marcona Almond/Membrillo/Date Almond Crisps-S (V)

Charcuterie

House Made Country Pate with Bourbon Cherries & Pistachios/Toast Points/Deux

Drunken Lusty Monk 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)

Devils on Horseback (3)

Bacon Wrapped, Smoked Buttermilk Blue Cheese Stuffed Medjool Dates/
Spiced Local Honey* 9.0

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

FLPH Fried Pickles/Cucumber-Buttermilk Dip 8.5 (V)

Parmesan-Truffle Fries 9.0 (V)

Local Ramp & Ras El Hanout Fries* 8.0 (V)

Wood Oven Herb Focaccia

Garlic/Fresh Herbs/Malden Sea Salt/Extra Virgin Olive Oil 8.0 (V)
add Fresh Grated Pecorino Romano 2.0

Cold Smoked Ahi Tuna Sashimi

Rhubarb-Yuzu-Ginger Water/Seaweeds/Radish/Wasabi 12.0

Icy Blue Mussels

Fresh Bay, Local Ramps, Lemon & Chablis Broth/Parsley/Shallot/Garlic Butter/
Garlic Focaccia Sticks 15.0

Jumbo Butterfly Coconut Shrimp (3)

Fresh Mango Chutney/Coconut Raita 13.0

Smoked Kurobuta Pork Belly Sliders (2)

Char Siu Glaze/Green Apple Slaw/Cilantro/Green Onion 12.0

**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/
Ramp Butter Fingerling Potatoes/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

Duck Roasted Tri Color Fingerling Potatoes/Steamed Broccolini/Truffle Brown Butter
Sauce/Fried Capers 29.0

Creole Shrimp & Grits*

Jumbo Pink Shrimp/Bacon Parmesan Grit Cake/Piquillo Peppers/Caramelized Onion/
Spicy Sherry Pan Sauce 26.0

Saffron Fettuccini Primavera

Asparagus/Broccolini/Tomatoes/Capers/Ramps/Basil/Garlic Lemon Butter 23.0
add Jumbo Wild Shrimp (5) 10.0

Moroccan Grilled Creekstone Black Angus Skirt Steak

Moroccan Cous Cous with Chick Peas, Almonds, Apricots, Pine Nuts & Sultanas/
Moroccan Tomato Salad/Harissa Vinaigrette 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 25.0

*Wood Grilled Rosemary Colorado Lamb Chops

Grilled Asparagus/Ramp Butter Fingerling Potatoes/Smoked Goat Cheese/
Ramp Pesto/Olives/Mint/Roasted Pine Nuts

2 Chops \$29 3 Chops \$39

Sides

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

Parmeggiano Reggiano Grit Cake 4.5 (V)

Bacon Parmesan Grit Cake 5.0

Goat Cheese & Ramp Grits 6.0 (V)

Garlic Broccolini 5.0 (V)

Duck Rosted Fingerling Potatoes 6.0