

# Dinner

5.25.18

## Soup

### White Bean & Bacon

Ramp Pesto/CROUTONS 8.0

### Truffled Cream Of Mushroom

Truffle Croutons/Green Onion 8.0

## Salad

### Willow Springs Greens & Truffle Honey-Lemon Vinaigrette

Red Grapes/Walnuts/Local Strawberries/Green Apple 8.0

### 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, Green Garlic & Havarti

Caramelized Onion/Rosemary/Thyme/Smoked Portobello/Oregano 13.0  
add Nueske's Bacon 2.5

### Artichoke, Spinach Dip & Gruyere Cheese

Fresh Herbs/Parmeggiano Reggiano 13.0 (V)

add Smoked Portobello Mushrooms 2.5 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)

**Cypress Grove Lamb Chopper**/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

**Hot Capicola**/Gaeta Green Olives/Olive Oil Palesi Crackers 7.0

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

### Burrata Cheese & Blistered Red Grapes

Basil/Herb Olive Oil/Fresh Crostini 12.0

### 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 Ten Acre Garden 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 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/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 Ten Acre 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 25.0

### \*Wood Grilled Rosemary Colorado Lamb Chops

Grilled Ten Acre Garden Asparagus/Ramp Butter Fingerling Potatoes/Smoked Goat  
Cheese/Olives/Roasted Pine Nuts/Charred Red Grapes/Mint-Basil Pesto  
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