

Dinner

6.17.18

Soup

White Bean & Bacon

Scallion/Truffle Croutons 8.0

Chilled Beet Gazpacho

Mint Yogurt/House Pickled Chioggia Beets/Rocket 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 & Five Cheese

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 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

Smoked Trout Rillettes/House Pickles/Crostini/Preserved Lemon 10.0

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

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

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

Crispy Char Siu Smoked Pork

Hot & Sour Cucumber Salad/Crab Crackers 12.5

Lobster Roll Slider (1)

Fresh Aioli/Celery/Shallot/Parsley/House Pickle 11.0

Smoked Duck Summer Rolls (2)

Spicy Plum Sauce* 12.0

Jumbo Butterfly Coconut Shrimp (3)

Fresh Mango Chutney/Coconut Raita 13.0

**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 & Fried Caper Vierge

Warm Potato, Spring Onion, Bacon & Snap Pea Salad/Pickled Chioggia Beets 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

Wood Grilled Lamb Merguez & Smoked Pork Belly Confit

Flageolet Beans/Eggplant Agri Dolce/Roasted Baby Carrot, ? & Hen Of The Woods 26.0

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

*Wood Grilled 12oz. Prime Black Angus NY Strip Steak

Warm Smoked Potato, Spring Onion, Bacon & Snap Pea Salad/

Horseradish Cream/Tamarind Steak Sauce 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/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 & Scallion Grits 6.0 (V)

Garlic Broccolini 5.0 (V)

Wood Roasted Hen Of The Woods 7.0 (V)

Warm Smoked Potato, Spring Onion, Bacon & Snap Pea Salad 8.0