

# Dinner

7.27.18

## Soup

### Vidalia Onion Bisque

Gruyere Crouton/Green Onion 8.0

### Heirloom Tomato Gazpacho

Lamb Chopper Cheese & Local Basil 8.0

## Salad

### Willow Springs Greens & Rhubarb Vinaigrette

Local Blackberries/Red Grapes/Local Peaches/Green Apple/Sunflower Seeds 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

Pistachios/Local Peaches & Blackberries/Honey Lemon Citronette 10.0 (V)

### FLPH Caesar

Artisan Romaine/Buttermilk Caesar Dressing/Parmesan Grit Cake

Croutons/Tobacco Onions/Shaved Grana Padano 9.0

upgrade to bacon-parmesan grit cakes .50

### Burrata Cheese & Heirloom Tomatoes

Basil/Basil Oil/Balsamic Reduction

for one: 11.0 to share: 18.0

## Wood Fire Flatbreads

### Grilled Steak, Smoked Potato & Gruyere

Caramelized Onion/Rosemary/Thyme/Smoked Portobello/Oregano 13.0

add Nueske's Bacon 2.5

### Willow Springs Heirloom Tomato & Fresh Basil

Ricotta/Fresh Mozzarella/Shaved Parmeggiano Reggiano 13.0 (V)

add Hen Of The Woods 8.0 add Hot Capicola 3.0

## Cheese & Charcuterie

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

**Cowgirl Creamery Mt. Tam**/Green Apple/Local Honey/White Balsamic Reduction -C (V)

**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)

**Hot Capicola**/Olive Salad/Drunken Mustard/Olive Oil Palesi Crackers 7.0 \*

**Olli Dry Cured Chorizo**/Chile Lime Crackers/James's Pickled Hot Peppers 5.0\*

## Shareable Snacks & Small Plates

**Pistachio Fried Goat Cheese**/Green Apple/Thyme/Local Honey/Toast Points 7.0 (V)

### Willow Springs Shishito Tempura

Black Sesame Furikake/Lime 9.0

### 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)

### Wood Oven Herb Focaccia

Garlic/Fresh Herbs/Malden Sea Salt/Extra Virgin Olive Oil 8.0 (V)

add Fresh Grated Pecorino Romano 2.0

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

Deux Drunken Lusty Monk Mustard/House Pickles 13.0

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

### 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 Peanut Sauce\* 12.0

### Jumbo Butterfly Coconut Shrimp (3)

Fresh Peach Chutney/Panang 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/  
Greek Gigantes Beans, Braised Greens & Pancetta/Roasted Heirloom Tomato 25.0

### Pecan Crusted Sunburst Trout & Local Honey-Chipotle Butter\*

House Bacon-Sweet Potato Hash/Garlic Broccolini/Candied Pecans 26.0

### Seared Sea Scallops & Local Basil, Cilantro & Peach Vierge

Warm Smoked Fingerling Potato, Broccolini, Swiss Chard & Snap Peas Salad/

Mustard Seed Vinaigrette/Beets 29.0

add Crispy Smoked Pork Belly Confit 7.0

### Creole Shrimp & Grits\*

Jumbo Pink Shrimp/Bacon Parmesan Grit Cake/Piquillo Peppers/Caramelized Onion/

Spicy Sherry Pan Sauce 26.0

### Hand Made Five Cheese & Arugula Ravioli

Heirloom Tomato/Local Basil/Lemon Brown Butter/Fried Capers/Pecorino Romano 24.0

add Wood Grilled Wild Shrimp (5) 10.0

add Crispy Smoked Pork Belly Confit 7.0

### \*Moroccan Grilled Creekstone Black Angus Skirt Steak\*

Moroccan Cous Cous with Chick Peas, Almonds, Apricots, Pine Nuts & Sultanas/

Moroccan Tomato Salad/Harissa Vinaigrette 29.0

### \*Wood Grilled 10 Oz. Dr. Kings Carolina Bison Ribeye

Wood Roasted Maitake Mushroom/Smoked Fingerling Potato/Sesame Blistered Local

Shishito Peppers/Black Sesame Furikake/Wasabi Cream/Tamarind Steak Sauce 49.0

### \*Blackened Wood Grilled Heritage Farms Pork Chop

Goat Cheese-Scallion Grits/Braised Local Collards/Green Tomato Raisin Piccalilli 26.0

### \*Wood Grilled Rosemary Colorado Lamb Chops

Greek Gigantes Beans, Braised Greens & Pancetta/

Smoked Goat Cheese/Sicilian Caponata

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 8.0 (V)